OLD TOWN® ITALY

STARTERS

RUSTICO BREAD BASKET 60
Lightly toasted ciabatta, basil pesto, olive tapenade and butter

BEEF CARPACCIO 135
Served with roasted garlic aioli, gremolata, shaved Parmesan, fresh rocket and extra virgin olive oil

POLPETTE 90
Three meatballs cooked in Mama's Pomodoro sauce, topped with mozzarella and basil

CALAMARI FRITTI 120
Crispy fried calamari served with roasted garlic aioli

CHICKEN CROQUETTES 75
Handmade chicken croquette with summer slaw and Dijon mustard

FEGATINI PICCANTE 85
Peri-Peri livers served with garlic rubbed bruschetta

MARE SICILIANO 120
House-made prawn tortellini served in a paprika seafood sauce, finished with basil oil and a lemon-Parmesan pangrattato

FIORE DI FIRENZE 120
Grilled artichoke hearts, whipped cream cheese, lemon pangrattato, Parmesan, basil oil & fresh basil leaves

SIDES

ZUCCHINI FRITTI 65
Served with roasted garlic aioli

RUSTIC FRIES 55
Served with roasted garlic aioli

CREAMY POLENTA 53
With garlic brown butter and toasted walnuts

CHARRED LOCAL GREENS 65
Tenderstem broccoli, baby leeks, sweet green beans, garlic brown butter and toasted almonds

CAPRESE SIDE SALAD 69
Variation of heirloom tomatoes, basil pesto, Fior di Latte and fresh basil

INSALATA

CAPRESE CLASSICA 185
Variation of heirloom tomatoes, basil pesto, Fior di Latte and fresh basil
- ADD PROSCIUTTO CRUDO 65

INSALATA DI MARE 220
Calamari, prawns and mussels tossed with crisp baby gem lettuce, cucumber, cherry tomatoes, red onion and parsley, finished with a lemon and extra virgin olive oil dressing

CLASSIC CAESAR SALAD 135
Cos lettuce, soft poached egg, and herby croutons with Caesar dressing, anchovies and Parmesan shavings
- ADD BACON 30
- ADD CHICKEN 30

PEAR & GORGONZOLA SALAD 115
Mixed greens, creamy Gorgonzola dolcelatte, roasted walnuts and pear, served with a whole grain honey mustard dressing

COBB SALAD 165
Sweetcorn on the cob, chicken, bacon, feta, lettuce, avocado and cucumber

DESSERTS

PANNA COTTA BIANCA 98
Belgian white chocolate panna cotta served with fresh strawberries and toasted almonds, finished with a pour of chilled Prosecco

TIRAMISU 98
Nonna's classic Tiramisu. Finished tableside with a dusting of rich cocoa

RUM BABÀ 65
Espresso and rum soaked banana bread, topped with vanilla custard, finished with walnuts and vanilla gelato

AFFOGATO 70
Scoop of vanilla bean ice cream topped with a shot of hot espresso and biscotti

Right of admission reserved. Ingredients subject to availability. Menu descriptors do not contain all ingredients. All our food items are prepared in a kitchen where nuts, dairy products, wheat gluten, egg and soya are used. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
OTI VA/11/09/2020

OLD TOWN® ITALY

PASTA

PENNE CON PESTO 125
Basil pesto, toasted pine nuts and Parmesan shavings
- ADD CHICKEN 45

SPAGHETTI CARBONARA 190
Traditional Roman-style carbonara with pancetta, egg yolk, Pecorino Romano and cracked black pepper

TAGLIATELLE DEL PESCATORE 290
A variation of fresh seafood (mussels, calamari and prawns) served with Mama's Pomodoro, chilli, fresh basil and lemon

BEEF SHORT RIB TORTELLINI 195
Handmade Tortellini, filled with tender short rib, cherry tomato, peas, fresh basil, Mama's Pomodoro and Parmesan

PAPPARDELLE RAGU BOLOGNESE 185
Thick ribbon pasta with beef ragu bolognese, Parmesan and Mama's Pomodoro sauce

BEEF LASAGNE AL FORNO 225
Classic beef Bolognese lasagne

MELANZENE PARMIGIANA AL FORNO 225
Baked layers of aubergine, Mama's Pomodoro with mozzarella and Grana Padano

AGNELLO DELLA NONNA 288
Slow-braised lamb ravioli in a rich red wine and Mama's pomodoro sauce., finished with fresh gremolata and shaved Parmesan

PENNE CON POLLO E PESTO 145
Penne tossed with chicken, cream, béchamel sauce, basil pesto, chopped tomato, Grana Padano and fresh herbs

SCALOPPINE DI POLLO 155
Scalloped chicken breast, mushroom, rosemary, aromatic cream served with tagliatelle

RECCO CLASSICO 135
Penne tossed with chicken in a mild curry spiced cream, Mama's Pomodoro, chilli and coriander

GNOCCHI DI PATATE
Handmade potato gnocchi served with your choice of sauce:
- Arrabiata 75
- Bolognese 105
- Pomodoro 75
- Gorgonzola 120

PENNE ARRABIATA 85
Penne tossed in Arrabiata sauce, finished with grated Parmesan

SPAGHETTI AGLIO E OLIO 90
A classic Italian pasta of spaghetti tossed in olive oil, garlic and chilli
- ADD PEPPERONI 30

CAPELLINI D'ANGELO PASTA 120
Spaghetti pasta, smoked bacon, peas, cream, white wine, zucchini strips, garlic, Italian herbs and Grana Padano

MARE SICILIANO 185
House-made prawn tortellini served in a paprika seafood sauce, finished with basil oil and a lemon-Parmesan pangrattato

SECONDI

CHICKEN PARMESAN 180
Crispy crumbed chicken fillet, Mama's Pomodoro and melted mozzarella served with a side of your choice

CHICKEN ASSAGI 185
Grilled chicken breast, roasted vegetables, peppadew and feta pesto, zucchini fritti and balsamic reduction

POLLO LIMONE 155
Grilled chicken breast served in a creamy lemon, caper and parsley butter sauce. Choice of rustic chips, creamy mash or side salad

PORK COTOLETTA 260
Golden crumbed pork loin chop finished with honey, Dijon mustard and sage butter. Choice of rustic chips, creamy mash or side salad

BEEF FILLET PIZZAIOLA 275
Grilled beef fillet finished with rich Mama's Pizzaiola sauce. Choice of rustic chips, creamy mash or side salad

GAMBERI ARRABBIATA 165
Pan-fried prawns in spicy Arrabiata sauce served with toasted ciabatta

CALAMARI FRITTI 265
Crispy fried calamari, served with roasted garlic aioli and a side of rustic fries

OLD TOWN HAMBURGER
With grilled onion, provolone, mayonnaise, lettuce, tomato, gherkins and a side of rustic fries
- 180g free-range beef burger patty 185
- 200g chicken fillet 165

THE LAMBFATHER SMASH BURGER 190
Twin BBQ-glazed smashed lamb patties topped with grilled onion, Edam cheese, pickled jalapeños and roasted garlic aioli on a toasted brioche bun and a side of rustic fries

BISTECCA ALLA GRIGLIA
Served with a choice of side
- Lamb cutlets 300g 298
- Beef sirloin 300g 260
- Beef rump 300g 185
- Beef fillet 200g 275
- Beef fillet 300g 335
- T-bone steak florentine 500g 375

COMBO CLASSICO
- Beef fillet 300g and prawns 470
- Beef sirloin 300g with calamari fritti 395
- Calamari fritti and prawns 345

PIZZA

IMPORTED "00" FLOUR • 48 HR FERMENTATION • VESUVIAN TOMATOES • FRESH MOZZARELLA

GLUTEN FREE BASE AVAILABLE FOR R45
All pizzas are finished with extra virgin olive oil and oregano
Make any vegetarian pizza vegan, swap Fior di Latte for avocado

FOCACCIA
- Garlic, rosemary and olive oil 70
- Garlic, rosemary, olive oil, mozzarella and onion 80
- Garlic, rosemary, mozzarella, tomato slices and basil pesto 90

FARINATA (GF) 100
Genovese chickpea flour pizza with olive oil, chilli and rocket
- ADD PROSCIUTTO CRUDO 65
- ADD AVOCADO 35

MARGHERITA 125
Napoli and basil

GIARDINO 194
Napoli, Fior di Latte, spinach, kalamata olives, charred globe artichokes, marinated peppers, and fresh chilli

GIORGIO 194
Napoli, Fior di Latte, bacon, feta and avocado

DIAVOLA 178
Napoli, chorizo sausage, red onion and roasted pepper

CAPRICCIOSA 235
Napoli, Fior di Latte, charred globe artichokes, kalamata olives, and prosciutto cotto

MARTESANA 205
Napoli, Fior di Latte, Old Town style pepperoni, gorgonzola and red onion marmalade

IL CORVO 209
Napoli, bacon, brie and red onion marmalade

SICILIANA (for the salt lovers) 195
Napoli, anchovies, olives, capers and Parmesan

MEXICAN'T 235
Napoli, spicy mince, avocado, chilli, cream cheese and coriander