

**10% gratuity will be added\* to tables of six or more**

\*Gratuity remains optional and is fully at the discretion of the customer.

**\*V = vegetarian • some dishes may contain nuts • please notify us if you have any food allergies**

**All prices in ZAR**

## Tapas

<b>Olives, capers &amp; feta</b>	<b>40</b>
calamata olives, brined capers, Danish feta *V	
<b>Quattro bruschetta</b>	<b>45</b>
garlic-rubbed toasted bread crostinis topped with fresh tomato, onion & basil salsa *V	
<b>Focaccia</b>	<b>45</b>
stone-baked low-gluten crispy pizza bread with garlic, olive oil, herbs*V	

## Starters

<b>Slow-roasted tomato soup</b>	<b>60</b>
home-made from slow-cooked ripe Italian tomatoes, with roasted cherry tomatoes, cream cheese & herbs, served with ciabatta and butter.	
<b>Springbok carpaccio</b>	<b>105</b>
smoked Karoo farm springbok carpaccio, rocket, extra-virgin olive oil, aged Parmesan	
<b>Antipasto platter</b>	<b>120</b>
24 months aged Parma ham, salami, Italian & local cheeses, pickled artichokes, brined capers, calamata olives, sundried tomatoes	
<b>Caprese</b>	<b>105</b>
Italian water-buffalo mozzarella (200g), fresh tomato, basil, olive oil, home made basil pesto *V	

## Salads

<b>Garden salad</b>	<b>40</b>
mixed leaves, cucumber, romanita tomatoes, onion, celery, mushrooms, carrot, green peppers, balsamic, extra-virgin olive oil *V	
<b>Greek salad</b>	<b>55</b>
mixed leaves, Danish feta, onion, cucumber, romanita tomatoes, calamata olives, balsamic, extra-virgin olive oil *V	
<b>Italian salad</b>	<b>65</b>
mixed leaves, Italian water-buffalo mozzarella, onion, cucumber, romanita tomatoes, calamata olives, balsamic, extra-virgin olive oil *V	
<b>Lady Anne's salad</b>	<b>65</b>
mixed leaves, fresh pear, gorgonzola, walnuts, home-made maple dressing *V	
<b>Deli salad</b>	<b>65</b>
mixed leaves, pickled artichokes, calamata olives, Danish feta, sundried tomatoes, home-made basil pesto, balsamic, extra-virgin olive oil *V	
<b>Chicken salad</b>	<b>80</b>
mixed leaves, grilled free-range chicken, Danish feta, onion, cucumber, romanita tomatoes, calamata olives, balsamic, extra-virgin olive oil	

# Fresh hand made pasta

Hand made daily from low-gluten Italian "00" flour and locally sourced free-range eggs

**Pasta choices:**      **Tagliatelle:** hand made flat ribbon pasta  
                              **Tagliolini:** hand made soft thin noodle  
                              **Gnocchi:** hand made potato & flour dumplings (add R12)  
                              **Gluten Free Penne:** imported from Italy (add R20)  
                              **Medium portion: 120g pasta** (excluding sauce), **large portion : 240g pasta**

## **Traditional pasta**

All our traditional Italian sauces are home-made from centuries old Italian recipes

	medium / large
<b>Napoletana</b>	<b>65 / 105</b>
traditional Italian Napoletana with herbs and olive oil *V	
<b>Arrabiata</b>	<b>65 / 105</b>
Napoletana, garlic, chillies, parsley *V	
<b>Pesto</b>	<b>85 / 125</b>
home made basil pesto, romanita tomatoes, toasted almonds *V	
<b>Funghi</b>	<b>85 / 125</b>
mushrooms, garlic, fresh cream, white wine, parsley, truffle oil *V	
<b>Carbonara</b>	<b>85 / 125</b>
crispy bacon, free-range egg yolk, aged Parmesan, fresh cream, herbs	
<b>Bolognese</b>	<b>85 / 125</b>
free-range beef slow-cooked with Napoletana, onion, celery, carrots, red wine	
<b>Amatriciana</b>	<b>85 / 125</b>
bacon, onion, garlic, chillies, parsley, Napoletana, red wine	
<b>Puttanesca</b>	<b>85 / 125</b>
anchovies, calamata olives, capers, garlic, chillies, red wine, Napoletana	
<b>Alfredo</b>	<b>85 / 125</b>
<u>cooked ham</u> <b>or</b> <u>grilled bacon</u> <b>or</b> <u>grilled free-range chicken breast</u> with mushrooms, garlic, white wine, fresh cream	

## **Gourmet pasta**

Lavish, in-house creations offering the ultimate Goloso experience

<b>Pasta "Rolo"</b>	<b>85 / 125</b>
mushrooms, grilled onion, garlic, chillies, extra-virgin olive oil *V	
<b>Primavera</b>	<b>100 / 140</b>
Napoletana, tri-colore slow-roasted peppers, calamata olives, olive oil *V	
<b>Prosciutto funghi</b>	<b>110 / 150</b>
24 months aged Parma ham, mushrooms, garlic, cream, white wine, parsley	
<b>Salmonata trota</b>	<b>110 / 150</b>
smoked Norwegian salmon, onion, dill, cream	
<b>Goloso seafood pasta</b>	<b>135 / 175</b>
large grilled prawns (x3) calamari rings, mussels & cooked in olive oil, garlic, white wine & herbs (cooked to order, please allow extra time)	
<b>King George</b>	<b>185 / 225</b>
butter-grilled Namibian beef fillet (200g), grilled bacon, mushrooms, garlic, cream, Parmesan	

## Speciality & baked pasta

made daily in small batches to ensure freshness, may be sold out at times!

<b>Ravioli</b>	<b>105</b>
handmade pasta pockets filled with fresh ricotta cheese, spinach & garlic, topped with "salsa aurora" (Napoletana, cream, brandy)*V	
<b>Canneloni</b>	<b>105</b>
handmade pasta tubes filled with free range chicken, mushrooms & ricotta cheese, topped with béchamel, Napoletana & Parmesan	
<b>Our very generous lasagne</b>	<b>115</b>
handmade pasta sheets layered with béchamel, beef Bolognese, mozzarella and Parmesan	

## Risotto

Made fresh to order from Italian rice, please allow 30 minutes cooking time

<b>Risotto for two</b> (not available as a single serving)	<b>180</b>
porcini mushroom & winter peas, Parma ham, white truffle oil, fresh rocket, aged Parmesan	

## Slow-cooked stews

Hearty slow-cooked stews served on handmade tagliatelle

<b>Chicken cacciatora</b>	<b>110</b>
free-range chicken on the bone slow-cooked with celery, carrots, white wine, cannellini beans and tomatoes	
<b>Baby beef "ossobuco"</b>	<b>145</b>
beef shin on the bone slow-braised with white wine, carrots and tomatoes, topped with home made gremolata	

## Meat, poultry & fish

All items served with roast potato and seasonal vegetables

<b>Elgin pork</b>	<b>135</b>
barbecue & herb grilled free-range pork chops (2 X 150g) with carbonara sauce	
<b>Pollo al limón</b>	<b>135</b>
free range chicken breast (250g) cubed & grilled with lemon juice, parsley, garlic & white wine	
<b>Grilled fish</b>	<b>135</b>
fresh locally caught fish (250g), filleted & pan-grilled with lemon, extra-virgin olive oil & herbs	
<b>Karoo lamb</b>	<b>175</b>
rosemary grilled Karoo lamb chops (3 x120g) with caper-cream sauce	
<b>Namibian beef fillet</b>	<b>185</b>
butter-grilled whole Namibian beef fillet (200g) with creamy mushroom sauce	
<b>Filetto con gamberetti</b>	<b>225</b>
butter-grilled whole Namibian beef fillet (200g) topped with de-shelled prawns and a creamy Parmesan sauce	

**grill items are prepared to order so may take a little longer**

# Stone baked pizza

Large size (30cm) thin-crust pizza hand made from low-gluten Italian “00” flour and baked in our Italian stone pizza oven

## Optional extra:

<b>Gluten-free base</b> (made from rice flour) (not available as calzone)	add <b>15</b>
<b>Calzone</b> (pizza folded over, not possible with certain pizzas)	add <b>15</b>
<b>Vegan cheese</b> (replace mozzarella with Le-Coquin dairy-free plant-based cheese)	add <b>15</b>
<b>Half &amp; half</b> (combine your two favourite pizzas onto one for the price of the more expensive pizza)	

## **Traditional pizza**

Based on pizza trends around the world, a few classics and a few unusual ones

<b>Margherita</b> Napoletana, mozzarella, herbs *V	<b>75</b>
<b>Mushroom &amp; white truffle</b> mushrooms, white truffle oil, mozzarella *V	<b>95</b>
<b>Bologna</b> traditional homemade beef bolognese, mozzarella	<b>105</b>
<b>Hawaiian</b> cooked ham, pineapple, mozzarella	<b>105</b>
<b>Regina</b> cooked ham, mushrooms, mozzarella	<b>105</b>
<b>Bacon &amp; banana</b> grilled bacon, banana, mozzarella	<b>110</b>
<b>Tivoli</b> slow roasted butternut, sautéed spinach, mozzarella, Danish feta*V	<b>110</b>
<b>Salami</b> salami, calamata olives, mozzarella, avocado*	<b>125</b>
<b>Capricciosa</b> cooked ham, mushrooms, pickled artichokes, mozzarella	<b>125</b>
<b>Californian</b> grilled bacon, Danish feta, mozzarella, avocado*	<b>125</b>
<b>Lugano</b> pickled artichokes, calamata olives, mushrooms, mozzarella, avocado* *V	<b>125</b>
<b>Vegetarian</b> mushrooms, red onion, tri-colore roasted peppers, calamata olives, mozzarella, fresh rocket *V	<b>135</b>
<b>Five cheeses</b> mozzarella, fresh ricotta, gorgonzola, cream cheese, aged Parmesan *V	<b>135</b>
<b>Chicken &amp; mushroom</b> grilled free-range chicken breast, cream cheese, mushrooms, avocado*, mozzarella	<b>135</b>

# Gourmet pizza

Luxurious combinations created in-house by our team of artisan pizza makers

<b>“Mike's Calzone”</b>	<b>125</b>
cooked ham, mozzarella, mushrooms & truffle oil, folded over and served with a side of pomodoro	
<b>Fior di latte</b>	<b>140</b>
imported Italian water-buffalo mozzarella “fior di latte”, slow-roasted cherry tomatoes, fresh basil* <b>V</b>	
<b>Pepperoni</b>	<b>145</b>
Spicy imported Italian pepperoni, Danish feta, mozzarella, fresh chillies (this pizza is hot!)	
<b>Diablo</b>	<b>150</b>
Barbecue steak strips, cream cheese, peppadews, mozzarella	
<b>Quattro Italia</b> (not available as half & half or calzone)	<b>155</b>
four quarters with the following toppings on each quarter:	
● Parma ham & artichokes	
● bacon & mushrooms	
● salami & onion	
● cooked ham, olives & avocado*	
<b>Winter salmon</b>	<b>155</b>
smoked Norwegian salmon, cream cheese, capers, mozzarella, fresh rocket	
<b>Parma</b>	<b>175</b>
24 months aged Parma ham, fresh rocket, mozzarella, aged Parmesan, truffle oil	
<b>Springbok &amp; truffle</b>	<b>175</b>
smoked Karoo farm springbok carpaccio, mozzarella, fresh rocket, aged Parmesan, truffle oil	
<b>Pizza di pesce</b>	<b>175</b>
mozzarella, de-shelled prawns, mussels, calamari rings, avocado*	
<b>Carne Supreme</b>	<b>225</b>
grilled barbecue steak strips, grilled bacon, salami, pepperoni, mushrooms, cream cheese, barbecue sauce, avocado*, mozzarella	

## Extra toppings

(priced per topping)

garlic, chilli, white onion	<b>10 ea</b>
sautéed spinach, roast butternut, fresh basil, red onion, fresh green peppers	<b>15 ea</b>
<b>avocado*</b> , mushrooms, olives, pineapple, rocket, fresh tomato, banana, fresh red peppers, fresh yellow peppers, white truffle oil	<b>20 ea</b>
mozzarella, ricotta, Danish feta, cream cheese, cooked ham, sun-dried tomato, pickled artichokes, homemade basil pesto, peppadews, tri-colore slow-roasted peppers	<b>25 ea</b>
grilled free-range chicken breast, salami, crispy bacon, beef bolognese, calamari rings, de-shelled mussels, anchovies, Parmesan shavings, vegan cheese	<b>30 ea</b>
24 months aged Parma ham, buffalo mozzarella, de-shelled prawns, smoked Norwegian salmon, smoked springbok carpaccio, barbecue steak strips, imported Italian pepperoni	<b>65 ea</b>

**\*Avocado is seasonal and may be sold out at times**

When not available you are welcome to substitute it with any other topping from the same category.

**Please note our pizza oven is sometimes extremely busy, so any pizzas ordered may not arrive at the same time as the rest of your order.**

## Desserts

Our desserts are made in limited quantities to ensure freshness, therefore we may at times be sold out of certain desserts.

<b>Tiramisu</b>	<b>40</b>
imported Savoiardi biscuits drenched in Italian espresso, layered with whisked mascarpone & topped with cacao dust & roasted almonds	
<b>Panna cotta</b>	<b>40</b>
vanilla panna cotta with home made berry coulis and fresh mint	
<b>Banana flambé*</b>	<b>55</b>
fresh banana slow-baked in butter & cane sugar, flamed in South African brandy and smothered with a scoop of vanilla ice cream. <b>*Please allow 20 minutes preparation time.</b>	
<b>Baked Chocolate*</b>	<b>55</b>
home made chocolate pudding made from organic cacao, free-range eggs, cane sugar and "00" flour, slow-baked, served with berry coulis & vanilla ice cream <b>*Please allow 20 minutes preparation time.</b>	
<b>Lindani's famous apple pie</b>	<b>55</b>
homemade from ripe Granny Smith apples stewed with cinnamon & sugar, baked in a "00" flour crust, served with a scoop of vanilla ice cream	
<b>Trio Gelato</b>	<b>60</b>
three scoops of home-made ice cream made daily, 100% natural, no preservatives, gluten-free, egg-free, please enquire about today's flavours <b>(individual scoops of ice cream 25 per scoop)</b>	

## Italian Grappa & Liqueurs

Artisan creations by award winning Italian Master Distiller Sandro Bottega  
(per 25ml serving)

<b>Antonella Grappa Originale</b>	<b>65</b>
the purest Grappa made from single-vineyard Cabernet Sauvignon grapes	
<b>Bottega Limoncino</b>	<b>45</b>
a delightful concentration of fresh lemons and Italian Grappa	
<b>Bottega Fior di Latte</b>	<b>45</b>
smooth white chocolate blended with Italian Grappa	
<b>Bottega Gianduia</b>	<b>45</b>
decadent sweet hazelnut, milk chocolate and Italian Grappa	

**We also serve delicious Hausbrandt Italian Coffee made with our Italian Espresso machine**