

10% gratuity 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 • prices in ZAR

Bathrooms are located in the main building courtyard, please obtain the entry code from our staff

Kindly note no alcohol allowed on the side-walk in front of the restaurant

Tapas & Starters

Olives, capers & feta	39
calamata olives, brined capers, Danish feta *V	
Quattro bruschetta	48
garlic-rubbed toasted bread crostinis topped with fresh tomato, onion & basil salsa *V	
Focaccia	49
stone-baked crispy flatbread with garlic, olive oil, herbs*V	
Slow-roasted tomato soup	64
home-made from slow-cooked ripe Italian tomatoes, with roasted cherry tomatoes, cream cheese & herbs, served with ciabatta and butter.	
Springbok carpaccio	112
smoked Karoo farm springbok carpaccio, rocket, extra-virgin olive oil, aged Parmesan	
Antipasto platter	135
24 months aged Parma ham, salami, Italian & local cheeses, pickled artichokes, brined capers, calamata olives, sundried tomatoes	
Caprese	100
Italian water-buffalo mozzarella (200g), fresh tomato, fresh basil, olive oil, home made basil pesto *V	

Salads

Garden salad	55
mixed leaves, cucumber, romanita tomatoes, onion, celery, mushrooms, carrot, green peppers, dressed with balsamic vinegar & extra-virgin olive oil *V	
Greek salad	58
mixed leaves, Danish feta, onion, cucumber, romanita tomatoes, calamata olives, dressed with balsamic vinegar & extra-virgin olive oil *V	
Italian salad	69
mixed leaves, Italian water-buffalo mozzarella, onion, cucumber, romanita tomatoes, calamata olives, dressed with balsamic vinegar & extra-virgin olive oil *V	
Lady Anne's salad	69
mixed leaves, fresh pear, gorgonzola, walnuts, home-made maple & balsamic dressing *V	
Deli salad	69
mixed leaves, pickled artichokes, calamata olives, Danish feta, sundried tomatoes, home-made basil pesto, dressed with balsamic vinegar & extra-virgin olive oil *V	
Chicken salad	80
mixed leaves, free range chicken breast (100g) grilled with lemon juice and olive oil, Danish feta, onion, cucumber, romanita tomatoes, calamata olives, dressed with balsamic vinegar & extra-virgin olive oil	

Fresh hand made pasta

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

Pasta options:	Tagliatelle: hand made flat ribbon pasta	
	Tagliolini: hand made soft thin noodle	
	Gnocchi: hand made potato & flour dumplings	add 15
	Gluten Free Penne: Divella pasta imported from Italy	add 20
Medium portion: 120g pasta (excluding sauce), large portion : 240g pasta		

Traditional sauces

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

	medium / large
Napoletana traditional Italian Napoletana with herbs and olive oil *V	68 / 99
Arrabiata Napoletana, garlic, chillies, parsley *V	68 / 99
Pesto home made basil pesto, romanita tomatoes, toasted almonds *V	89 / 110
Funghi mushrooms, garlic, fresh cream, white wine, parsley, truffle oil *V	89 / 110
Carbonara crispy bacon, free-range egg yolk, aged Parmesan, fresh cream, herbs	89 / 110
Bolognese free-range beef slow-cooked with Napoletana, onion, celery, carrots, red wine	89 / 110
Amatriciana bacon, onion, garlic, chillies, parsley, Napoletana, red wine	89 / 110
Puttanesca anchovies, calamata olives, capers, garlic, chillies, red wine, Napoletana	89 / 110
Alfredo (please choose your protein) <u>cooked ham or grilled bacon or grilled free-range chicken breast</u> with mushrooms, garlic, white wine, fresh cream	96 / 117

Gourmet sauces

Lavish, in-house creations offering the ultimate Goloso experience

Pasta "Rolo" mushrooms, grilled onion, garlic, chillies, extra-virgin olive oil *V	86 / 107
Primavera Napoletana, tri-colore slow-roasted peppers, calamata olives, olive oil *V	100 / 121
Prosciutto funghi 24 months aged Parma ham, mushrooms, garlic, cream, white wine, parsley	116 / 137
Salmonata trota smoked Norwegian salmon, onion, dill, cream	118 / 139
Goloso seafood pasta large grilled prawns (x3) calamari rings, mussels & cooked in olive oil, garlic, white wine & herbs (cooked to order, please allow extra time)	151 / 172
King George butter-grilled Namibian beef fillet (200g), grilled bacon, mushrooms, garlic, cream, aged Parmesan	189 / 212

Speciality & baked pasta

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

Ravioli	112
handmade pasta pockets filled with fresh ricotta cheese, spinach & garlic, topped with "salsa aurora" (Napoletana, cream, brandy)*V	
Canneloni	115
handmade pasta tubes filled with free range chicken, mushrooms & ricotta cheese, topped with béchamel, Napoletana & Parmesan	
Our very generous lasagne	125
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

Risotto for two (not available as a single serving)	228
green pea & mushroom risotto with 24 months aged Italian Parma ham, white truffle oil, fresh rocket, aged Parmesan	

Slow-cooked stews

Hearty slow-cooked stews served on handmade tagliatelle

Chicken cacciatora	116
free-range chicken on the bone slow-cooked with celery, carrots, white wine, cannellini beans and tomatoes	
Baby beef "ossobuco"	159
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

Elgin pork	142
barbecue & herb grilled free-range pork chops (2 X 150g) with carbonara sauce	
Pollo al limón	149
free range chicken breast (250g) cubed & grilled with lemon juice, parsley, garlic & white wine	
Grilled fish	139
fresh locally caught fish (250g), filleted & pan-grilled with lemon, extra-virgin olive oil & herbs	
Karoo lamb	189
rosemary grilled Karoo lamb chops (3 x120g) with caper-cream sauce	
Namibian beef fillet	177
butter-grilled whole Namibian beef fillet (200g) with creamy mushroom sauce	
Filetto con gamberetti	269
butter-grilled whole Namibian beef fillet (200g) topped with 3 large grilled prawns and a creamy Parmesan sauce	

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

Stone baked pizza

Thin-crust pizza hand made from Italian "00" flour & wild yeast,
stone-baked in our Italian pizza oven

Pizza options: Gluten-free base (made from rice flour) (not available as calzone)	add 17
Calzone (pizza folded over, not possible with certain pizzas)	add 20
Vegan cheese (replace mozzarella with Le-Coquin dairy-free plant-based cheese)	add 15
Half & half (combine your two favourite pizzas onto one for the price of the more expensive pizza)	
All pizzas are approximately 30cm	

***Our pizza oven is mostly extremely busy, so pizzas may not always arrive at the table at the same time as other menu items

Traditional pizza

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

Margherita	72
Napoletana, mozzarella, herbs *V	
Mushroom & white truffle	99
mushrooms, white truffle oil, mozzarella *V	
Bologna	102
traditional homemade beef bolognese, mozzarella	
Hawaiian	109
cooked ham, pineapple, mozzarella	
Regina	112
cooked ham, mushrooms, mozzarella	
Bacon & banana	118
grilled bacon, banana, mozzarella	
Tivoli	118
slow roasted butternut, sautéed spinach, mozzarella, Danish feta *V	
Salami	132
salami, calamata olives, mozzarella, avocado*	
Capricciosa	132
cooked ham, mushrooms, pickled artichokes, mozzarella	
Californian	132
grilled bacon, Danish feta, mozzarella, avocado*	
Lugano	132
pickled artichokes, calamata olives, mushrooms, mozzarella, avocado* *V	
Vegetarian	143
mushrooms, red onion, tri-colore roasted peppers, calamata olives, mozzarella, fresh rocket *V	
Five cheeses	143
mozzarella, fresh ricotta, gorgonzola, cream cheese, aged Parmesan *V	
Chicken & mushroom	148
grilled free-range chicken breast, cream cheese, mushrooms, avocado*, mozzarella	

Gourmet pizza

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

*Due to some toppings served as a whole portion per pizza,
certain gourmet pizzas are not available as half & half

“Mike's Calzone”	139
cooked ham, mozzarella, mushrooms & truffle oil, folded over and served with a side of pomodoro	
Fior di latte <small>*(not available as half & half)</small>	143
imported Italian water-buffalo mozzarella “fior di latte”, slow-roasted cherry tomatoes, fresh basil*	
Pepperoni	145
Spicy imported Italian pepperoni, Danish feta, mozzarella, fresh chillies <small>(this pizza is spicy)</small>	
Diablo <small>*(not available as half & half)</small>	149
Barbecue steak strips (150g), cream cheese, peppadews, mozzarella	
Quattro Italia <small>*(not available as half & half or calzone)</small>	158
four quarters with the following toppings on each quarter:	
● Parma ham & artichokes	
● bacon & mushrooms	
● salami & onion	
● cooked ham, olives & avocado*	
Summer in Italy	159
de-shelled prawns, grilled bacon, tri-colore roasted peppers, mozzarella, fresh rocket	
Parma <small>*(not available as half & half)</small>	172
24 months aged Parma ham, fresh rocket, mozzarella, aged Parmesan, truffle oil	
Springbok & truffle <small>*(not available as half & half)</small>	172
smoked Karoo farm springbok carpaccio, mozzarella, fresh rocket, aged Parmesan, truffle oil	
Pizza di pesce	173
mozzarella, de-shelled prawns, mussels, calamari rings, avocado*	
Carne Supreme <small>*(not available as half & half)</small>	226
grilled barbecue steak strips, grilled bacon, salami, pepperoni, mushrooms, cream cheese, barbecue sauce, avocado*, mozzarella	

Extra toppings

(priced per topping, half & half toppings will be charged at full price)

garlic, chilli, white onion	10 ea
sautéed spinach, roast butternut, fresh basil, red onion, fresh green peppers	15 ea
avocado* , mushrooms, olives, pineapple, rocket, fresh tomato, banana, fresh red peppers, fresh yellow peppers, white truffle oil	20 ea
mozzarella, ricotta, Danish feta, cream cheese, cooked ham, sun-dried tomato, pickled artichokes, homemade basil pesto, peppadews, tri-colore slow-roasted peppers	25 ea
grilled free-range chicken breast, salami, crispy bacon, beef bolognese, calamari rings, de-shelled mussels, anchovies, Parmesan shavings,	30 ea
vegan cheese (Le Coquin dairy-free, made from coconut)	45 ea
24 months aged Parma ham, buffalo mozzarella, de-shelled prawns, smoked Norwegian salmon, smoked springbok carpaccio, barbecue steak strips, imported Italian pepperoni	65 ea

***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.

Desserts

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

Tiramisu	43
imported Savoiardi biscuits drenched in Italian espresso, layered with whisked mascarpone & topped with cacao dust & roasted almonds	
Panna cotta	39
vanilla panna cotta with home made berry coulis and fresh mint	
The Italian special	59
one tiramisu and one panna cotta (subject to availability)	
Banana flambé*	56
fresh banana slow-baked in butter & cane sugar, flamed in South African brandy and smothered with a scoop of vanilla ice cream. *Please allow 20 minutes preparation time.	
Baked Chocolate*	59
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 *Please allow 20 minutes preparation time.	
Lindani's famous apple pie	52
homemade from ripe Granny Smith apples stewed with cinnamon & sugar, baked in a "00" flour crust, served with a scoop of vanilla ice cream	
Trio Gelato	65
three scoops of home-made ice cream made daily, 100% natural, no preservatives, gluten-free, egg-free, please enquire about today's flavours (individual scoops of ice cream 25 per scoop)	

Italian Grappa & Liqueurs

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

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