

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	36
calamata olives, brined capers, Danish feta *V	
Quattro bruschetta	47
garlic-rubbed toasted bread crostinis topped with fresh tomato, onion & basil salsa *V	
Focaccia	47
stone-baked crispy flatbread with garlic, olive oil, herbs*V	
Slow-roasted tomato soup	58
home-made from slow-cooked ripe Italian tomatoes, with roasted cherry tomatoes, cream cheese & herbs, served with ciabatta and butter *V	
Springbok carpaccio	102
smoked Karoo farm springbok carpaccio, rocket, extra-virgin olive oil, aged Parmesan	
Caprese	102
Italian water-buffalo mozzarella (100g), fresh tomato, fresh basil, olive oil, home made basil pesto *V	
Antipasto platter	135
24 months aged Parma ham, salami, Italian & local cheeses, pickled artichokes, brined capers, calamata olives, sundried tomatoes	

Salads

Garden salad	58
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 11
	Gluten Free Penne: Divella pasta imported from Italy	add 22
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	77 / 99
Arrabiata Napoletana, garlic, chillies, parsley *V	77 / 99
Pesto home made basil pesto, romanita tomatoes, toasted almonds *V	88 / 115
Funghi mushrooms, garlic, fresh cream, white wine, parsley, truffle oil *V	88 / 115
Carbonara crispy bacon, free-range egg yolk, aged Parmesan, fresh cream, herbs	88 / 115
Bolognese free-range beef slow-cooked with Napoletana, onion, celery, carrots, red wine	88 / 115
Amatriciana bacon, onion, garlic, chillies, parsley, Napoletana, red wine	99 / 126
Puttanesca anchovies, calamata olives, capers, garlic, chillies, red wine, Napoletana	99 / 126
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	99 / 126

Gourmet sauces

Lavish, in-house creations offering the ultimate Goloso experience

Pasta "Rolo" mushrooms, grilled onion, garlic, chillies, extra-virgin olive oil *V	99 / 126
Primavera Napoletana, tri-colore slow-roasted peppers, calamata olives, olive oil *V	110 / 127
Prosciutto funghi 24 months aged Parma ham, mushrooms, garlic, cream, white wine, parsley	121 / 146
Salmonata trota smoked Norwegian salmon, onion, dill, cream	121 / 146
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)	142 / 169
King George butter-grilled Namibian beef fillet (200g), grilled bacon, mushrooms, garlic, cream, aged Parmesan	176 / 203

Speciality & baked pasta

made daily in small batches to ensure freshness,
please forgive us if it is sold out, we will make more tomorrow :)

- Ravioli** 110
handmade pasta pockets filled with fresh ricotta cheese, spinach & garlic,
topped with "salsa aurora" (Napoletana, cream, brandy)*V
- Canneloni** 110
handmade pasta tubes filled with free range chicken, mushrooms & ricotta cheese,
topped with béchamel, Napoletana & Parmesan
- Our very generous lasagne** 121
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) 220
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** 110
free-range chicken on the bone slow-cooked with celery, carrots, white wine,
cannellini beans and tomatoes
- Baby beef "ossobuco"** 132
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

- Pollo al limón** 131
free range chicken breast (250g) cubed & grilled with lemon juice, parsley, garlic & white wine
- Grilled fish** 131
fresh locally caught fish (250g), filleted & pan-grilled with lemon, extra-virgin olive oil & herbs
- Elgin pork** 142
barbecue & herb grilled free-range pork chops (2 X 150g) with carbonara sauce
- Karoo lamb** 184
rosemary grilled Karoo lamb chops (3 x120g) with caper-cream sauce
- Namibian beef fillet** 184
butter-grilled whole Namibian beef fillet (200g) with creamy mushroom sauce
- Filetto con gamberetti** 242
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

<u>Pizza options</u> : Gluten-free base (made from rice flour) (not available as calzone)	add 17
Calzone (pizza folded over, not possible with certain pizzas)	add 18
Vegan cheese (replace mozzarella with Le-Coquin dairy-free plant-based cheese)	add 19
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	76
Napoletana, mozzarella, herbs *V	
Mushroom & white truffle	99
mushrooms, white truffle oil, mozzarella *V	
Bologna	105
traditional homemade beef bolognese, mozzarella	
Hawaiian	105
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	129
salami, calamata olives, mozzarella, avocado*	
Capricciosa	129
cooked ham, mushrooms, pickled artichokes, mozzarella	
Californian	135
grilled bacon, Danish feta, mozzarella, avocado*	
Lugano	135
pickled artichokes, calamata olives, mushrooms, mozzarella, avocado* *V	
Vegetarian	139
mushrooms, red onion, tri-colore roasted peppers, calamata olives, mozzarella, fresh rocket *V	
Five cheeses	139
mozzarella, fresh ricotta, gorgonzola, cream cheese, aged Parmesan *V	
Chicken & mushroom	139
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 *(not available as half & half)	143
imported Italian water-buffalo mozzarella “fior di latte”, slow-roasted cherry tomatoes, fresh basil*	
Pepperoni	143
Spicy imported Italian pepperoni, Danish feta, mozzarella, fresh chillies (this pizza is spicy!)	
Diablo *(not available as half & half)	149
Barbecue steak strips (150g), cream cheese, peppadews, mozzarella	
Quattro Italia *(not available as half & half or calzone)	169
four quarters with the following toppings on each quarter:	
• Parma ham & artichokes	
• bacon & mushrooms	
• salami & onion	
• cooked ham, olives & avocado*	
Winter salmon	169
smoked Norwegian salmon, cream cheese, capers, mozzarella, fresh rocket	
Parma *(not available as half & half)	172
24 months aged Parma ham, fresh rocket, mozzarella, aged Parmesan, truffle oil	
Springbok & truffle *(not available as half & half)	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 *(not available as half & half)	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.

Home made Desserts

Made daily in limited quantities to ensure freshness

- Panna cotta** **39**
double cream & vanilla-seed panna-cotta with home-made berry coulis & fresh mint
- Tiramisu** **39**
made daily with imported Savoiardi biscuits drenched in Italian espresso, layered with whisked mascarpone & topped with cacao dust & roasted almonds
- The Italian deal ;)** **55**
one tiramisu and one panna-cotta (subject to availability)
- Lindani's famous apple pie** **55**
created by our long-serving pasta maker Lindani, from ripe Granny Smith apples stewed slowly with cinnamon & sugar, baked in a "00" flour & butter crust, served with a scoop of vanilla ice cream
- Banana flambé*** **59**
fresh banana slow-baked in butter & cane sugar, flamed in South African brandy & smothered with a scoop of vanilla ice cream
***Please allow 20 minutes preparation time.**
- Baked Chocolate*** **59**
slow-baked chocolate fondant pudding made to order from organic cacao, free-range eggs, cane sugar & "00" flour, served with home-made berry coulis & vanilla ice cream
***Please allow 20 minutes preparation time.**

Italian Gelato (per scoop) **25**

100% natural Royal Gelato created by Cape Town specialists "That's Gelato"

**Chocolate-brownie, Strawberry-yoghurt, Royal Vanilla
& additional flavors, please enquire**

Italian Grappa & Liqueurs

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

- Antonella Grappa Originale** **65**
the purest smooth 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