

STARTERS

Beef Carpaccio R80

Best quality beef fillet, thinly sliced, dressed with extra virgin olive oil, balsamic vinaigrette, mustard, and lemon juice. Topped with fried capers, rocket, and Parmesan shavings.

Zucchini Fries (V)

Crisp Zucchini, dipped in a wholesome Panko crumb batter and served with our house made Pesto mayo.

Mushroom Arancini R78

Arborio rice balls with a filling of Porcini mushrooms, truffle oil and Parmesan. Coated in panko breadcrumbs and fried until golden crisp outside and soft and melted inside. Served with a basil pesto sauce for dipping.

Garlic Chilli Butter Prawns R130

Five wild caught Argentinian prawns grilled in a garlic lemon and chilli butter.

SALAD

Burrata Salad R185 (when fresh burrata available)

Our flagship salad for cognoscenti of the Italian cheesemaker's art. A sublime ball of Puglia burrata with fresh fragrant basil, Parma ham, cocktail tomatoes and sweet red onion. Dressed with the Modena balsamic and extra virgin olive oil.

Caesar Salad R155

Our interpretation, modernised for you. Fresh Cos lettuce with oven crisped Prosciutto ham, Elgin free range chicken, crunchy croutons and a Panko crumbed boiled egg. Served with Parmesan shavings and dressed with anchovy, mustard, lemon, garlic and olive oil.

Greek Salad R120

Served in the traditional village style, with no lettuce, but generous amounts of Bella Rosa tomato, cucumber, red onion and calamata olives and an impressive block of creamy feta cheese. With a creamy French dressing.

Caprese Salad R145

The famous salad from the isle of Capri, in the colours of Italy. Our version has layers of fresh tomato, fragrant basil and creamy Fior de Latte mozzarella sprinkled with our house made basil pesto and a sweet balsamic reduction. Perfection on a hot Greyton day.

PASTAS

Every day we make fresh Pappardelle pasta.

We also use only Divella copper extruded hard pasta shapes.

Mascarpone and Slow Roasted Tomato R120

Bella Rosa's slow roasted with Rosemary to intensify the flavour and luxurious Mascarpone enhanced with Pecorino cheese.

Seafood Pasta R195

West-coast mussels, calamari and prawns in a tomato, chilli and white wine sauce.

Beef Lasagne R168

Prime grade beef mince simmered slowly in our house made Napoletana sauce, then layered with freshly made pasta and creamy white sauce, topped with mozzarella and baked until delightful. A generous portion.

Bolognese R150

Delicious prime minced beef in a herbed tomato ragu, with the pasta of your choice. Topped with grated Pecorino cheese.

Gnocchi alla Funghi 115

Classic potato gnocchi with sauteed mushrooms, a hint of rosemary, fried garlic, white wine, parsley and feta. Topped with grated Pecorino.

Napoletana R110

Olive, capers and fresh basil in a fragrant rich tomato sauce. Topped with Pecorino cheese.

Basil Pesto Pasta R140

A delicious house made creamy basil pesto sauce with sundried tomatoes.

Add free range chicken R65

MEAT

Beef Scallopine 200g R240

Tender prime grade fillet with creamy mushroom sauce flavoured with thyme white wine, Parmigiano Reggiano and a hint of chilli. Dressed with a swirl of Italian truffle oil.

T-Bone Steak Florentine 400g R255

Beef T Bone grilled to order and encrusted with fresh herbs, lemon, garlic and chilli.

Add roasted Veg R45

Add hand cut chips R35

Add Traditional Greek Salad R55

Chicken a la Limone R165

Two Elgin Free Range Chicken Breasts in a superb lemon, butter and parsley sauce.

Add Pasta R20

FISH

Fresh West Coast Mussels R95

Sauteed in white wine and Italian parsley with onion, garlic, and touch of chilli.

Fresh Line Fish R205

With a cream and garlic Chardonnay sauce, served on roasted vegetables.

Grilled Chilli Garlic Prawns R240

10 large wild caught prawns, butterflied with garlic, chilli and lemon.

Grilled Paprika Calamari R189

Succulent baby calamari tubes and tentacles, pan-fried in sweet smoked paprika and served with your summer rice salad.

SIDES

Hand cut potatoes chips R30

Greek Side Salad (no lettuce) R58

Roasted seasonal veg R55

DESSERT

Panna Cotta R65

Vanilla Pod Panna Cotta with Pistachio brittle and Pistachio cream.

Tiramisu R75

Layers of creamy whipped mascarpone cheese and lady fingers soaked in espresso coffee and liqueur. Dusted with dark cacao.

Cheesecake R65

New York style baked with berry coulis and vanilla icecream

