OLD TOWN® ITALY

STARTERS

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

BEEF CARPACCIO 146
Served with roasted garlic aioli, gremolata, shaved Parmesan, fresh rocket and extra virgin olive oil

HOMEMADE ROASTED BUTTERNUT RAVIOLI 126
With crispy sage, brown butter and wilted spinach

POLPETTE 86
Three meatballs cooked in Mama's Pomodoro sauce, topped with mozzarella and basil

CALAMARI FRITTI 124
Crispy fried calamari served with roasted garlic aioli

THE BOURDAIN 112
Piadina with Prosciutto crudo, garlic mayo, mustard, provolone and rocket

LA CAPONATA 90
Piadina with roasted aubergine, sundried tomato pesto, tomato, pine nuts, provolone and basil

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

FEGATINI PICCANTE 90
Peri-Peri livers served with garlic rubbed bruschetta

ITALIAN STREET FOOD PLATTER 300
A sharing platter of polpette, bruschetta, arancini, polenta squares and chicken croquettes

SIDES

ZUCCHINI FRITTI 94
Served with roasted garlic aioli

RUSTIC FRIES 58
Served with roasted garlic aioli

CREAMY POLENTA 52
With garlic brown butter and toasted walnuts

CHARRED LOCAL GREENS 71
Tenderstem broccoli, baby leeks, sweet green beans, garlic brown butter and toasted almonds

CAPRESE SIDE SALAD 64
Variation of heirloom tomatoes, basil pesto, Fior Di Latte and fresh basil

INSALATA

CAPRESE CLASSICA 165
Variation of heirloom tomatoes, basil pesto, burrata and fresh basil
- ADD PROSCIUTTO CRUDO 65

INSALATA VERDE 135
Tenderstem broccoli, zucchini, cucumber ribbons, avocado, peas, feta with toasted pumpkin seeds, basil pesto and garlic aioli
- ADD CHICKEN SCHNITZEL 35
- ADD KINGKLIP 187

CLASSIC CAESAR SALAD 146
Cos lettuce, soft poached egg, and herby croutons with Caesar dressing, anchovies and Parmesan shavings
- ADD BACON 34
- ADD CHICKEN 39

PEAR & GORGONZOLA SALAD 100
Mixed greens, creamy Gorgonzola dolcelatte, roasted walnuts and pear, served with a whole grain honey mustard dressing

COBB SALAD 160
Sweetcorn on the cobb, Chicken, Bacon, Feta, lettuce, avocado and cucumber

DESSERTS

NONNA'S ITALIAN MESS 88
Crumbled meringue swirled in lemon curd cream with oat crumble

TIRAMISU 96
Classic Italian Tiramisu

AMARETTO PANNA COTTA 55
Served with a coffee syrup and biscotti crumble

AFFOGATO 68
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 122
Basil pesto, toasted pine nuts and Parmesan shavings
- ADD CHICKEN 45

HOMEMADE ROASTED BUTTERNUT RAVIOLI 216
With crispy sage, brown butter and wilted spinach

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 185
Handmade Tortellini, filled with tender short rib, cherry tomato, peas, fresh basil, Mama's Pomodoro and Parmesan

PAPPARDELLE RAGU BOLOGNESE 195
Thick ribbon pasta with beef ragu bolognese, Parmesan and Mama's Pomodoro sauce

BEEF LASAGNE AL FORNO 254
Classic beef Bolognese lasagne

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

TAGLIATELLE AI FUNGHI 180
Thin ribbon pasta with a creamy mushroom, thyme and lemon ragu

PENNE CON POLLO E PESTO 127
Penne tossed with chicken, cream, béchemal sauce, basil pesto, chopped tomato, Grana Padano and fresh herbs

SCALOPPINE DI POLLO 140
Scalloped chicken breast, mushroom, rosemary, aromatic cream served with tagliatelle

RECCO CLASSICO 126
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 choices of sauce:
- Arrabiata 75
- Bolognese 105
- Pomodoro 75
- Gorgonzola 120

PENNE ARRABIATA 70
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

CHICKEN LIVER TAGLIATELLE 165
Creamy chicken liver and reduced sherry with chilli, paprika peppers and pan fried mushrooms

CAPELLINI D'ANGELO PASTA 116
Spaghetti pasta, smoked bacon, peas, cream, white wine, zucchini strips, garlic, italian herbs and Grana Padano

SECONDI

CHICKEN PARMESAN 170
Crispy crumbed chicken fillet, Mama's Pomodoro and melted mozzarella served with a side of your choice

CHICKEN ASSAGI 210
Grilled chicken breast, roasted vegetables, peppadew and feta pesto, zucchini fritti and balsamic reduction

RISOTTO AI FUNGHI (GF) 248
Arborio rice cooked in mushroom ragu with lemon, thyme and Parmesan

TAGLIATA
Served with sun-dried tomato, balsamic reduction, rocket, cherry tomatoes, spring onion, Parmesan and olive oil served with a side of your choice
- with beef fillet 274
- with kingklip 356

GAMBERI ARRABIATA 145
Pan fried prawns in spicy Arrabiata sauce served with toasted ciabatta

CALAMARI FRITTI 260
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 195
- 200g chicken fillet 175

BISTECCA ALLA GRIGLIA
Served with a choice of side
- Lamb cutlets 300g 295
- Beef sirloin 300g 255
- Beef rump 300g 230
- Beef fillet 300g 325
- T-bone steak florentine 500g 375

COMBO CLASSICO
- Beef fillet 300g and prawns 460
- Beef sirloin 300g with calamari fritti 390
- Calamari fritti and prawns 345

PIZZA

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

GLUTEN FREE BASE AVAILABLE FOR R50

All pizzas are finished with garlic-infused 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 86

FARINATA (GF) 100
Genovese chickpea flour pizza with olive oil, chilli and rocket
- ADD PROSCIUTTO CRUDO 75
- ADD AVOCADO 35

MARGHERITA 126
Napoli and basil

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

GIORGIO 184
Napoli, Fior Di Latte, bacon, feta and avocado

DIAVOLA 175
Napoli, chorizo sausage, red onion and roasted pepper

CAPRICCIOSA 222
Napoli, Fior Di Latte, charred globe artichokes, kalamata olives, and prosciutto cotto

MARTESANA 200
Napoli, Fior Di Latte, Old Town style pepperoni, gorgonzola and red onion marmalade

IL CORVO 204
Napoli, bacon, brie and red onion marmalade

SICILIANA (for the salt lovers) 190
Napoli, anchovies, olives, capers and Parmesan

VERDURA 170
Napoli, roasted butternut, sun-dried tomato, feta, chilli, rocket and pumpkin seeds

MEXICAN'T 234
Napoli, spicy mince, avocado, chilli, cream cheese and coriander