NUOVO
RESTAURANT + BAR

Welcome to
Nuovo Restaurant & Bar...

where Italian meets fusion, fun & sustainability.

A la carte

Just as the name Verde was chosen based on its meaning - green in Italian - the name Nuovo was chosen for its association with newness, tapping into our belief that we need to do things in a new, sustainable & different way with an innovative spirit, no matter the endeavour.

To this end, some of our herbs & vegetables have been hand-picked from our very own gardens. We aim to source as much as possible from small & responsible suppliers within the shortest possible distance from the hotel.

Our wish is to serve you food that is seasonal, healthy & delicious whilst all ingredients are monitored for additions of additives & processing aids.

The following dishes have been selected by our guests as their top favourites from the beginning. Our mission is to always treat our guests as our number one priority. With you in mind, we've kept these dishes as a part of our Nuovo Restaurant & Bar menu.

Do enjoy!

Vegan | Vegetarian | Contains Pork | Contains Nuts / Seeds

Antipasto

SOUP R50
Soup of the day, served with freshly toasted bread
(Gluten-free bread option available)

ANTIPASTO MISTO R185
Coppa, salami, locally made pancetta, smoked trout, bocconcini, crostini, fresh baby tomatoes & pickled aubergine
Serves one

CARPACCIO R95
Beef fillet, lemon, capers, young rocket, pickled cucumber, Klein Rivier Grana Padano & cheese

CALAMARI R85
Calamari strips grilled or deep fried, with garlic, parsley, a fresh garden side salad, tartar sauce & fresh lemon

TROUT TRIO R155
Smoked, house cured & seared trout, fennel, green apple, pickled red onion, horseradish yoghurt, compressed cucumber & rooibos dressing

CAPRESE R95
Roma tomatoes, fior di latte, basil, olive oil & balsamic reduction

Insalata

CAESAR SALAD R85
Romaine lettuce, Klein Rivier Grana Padano cheese
rye bread croutons, soft poached egg & creamy caesar dressing

ADD
Chicken strips R30
Anchovies R35
Smoked trout R45
Crispy Black Forest ham R30

SALAD VERDE R95
Salad greens, green seasonal vegetables, confit Rosa tomatoes, basil pesto, caper popcorn & crumbed Halloumi cheese
GO VEGAN
Replace Halloumi & basil pesto with butter beans & basil dressing

GREEK R75
Greek style salad - plum tomatoes, red onion, cucumber, green & black olives, mixed lettuce, feta & oregano oil dressing
GO VEGAN
Replace feta with cut corn & green peppers

Tostato

TOASTED SANDWICHES R85

includes up to two fillings, served with chips & side salad

CHOOSE YOUR BREAD

Rye
White
Brown
Seeded multigrain
Gluten Free

CHOOSE YOUR FILLING (R20 PER EXTRA FILLING)

Cheese
Ham
Tomato
Chicken
Bacon
Egg
Onion
Salami
Tuna
Pineapple
Avocado (seasonal)

Burgers

HAMBURGERS

served with side salad, chips, tomato sauce

CARNE R110

Three meat coarse ground beef patty, soft bun,
house pickled cucumber, tomato, iceberg lettuce & red onion

POLLO R95

Buttermilk fried chicken fillet, soft bun, house pickled cucumber,
tomato, iceberg lettuce & red onion

VEGANO R85

Corn, chickpea & lemon patty, soft bun, house pickled cucumber,
tomato, iceberg lettuce & red onion

R25 PER SAUCE

Aioli
Blue cheese
Chipotle mayonnaise
American mustard
Napolitana

Primo

RISOTTO R95

Squash, roast pears, pumpkin seeds,
pumpkin seed oil, Klein Rivier Grana Padano cheese

GO VEGAN

Replace cream & cheese with vegetable stock

LASAGNE VEGETARIAN R85

Pasta sheets, Napolitana, Béchamel,
grilled courgettes, butternut, peppers, aubergine & sweet potato

LASAGNE BEEF R95

Pasta sheets, Napolitana, Béchamel & Bolognese

GNUDI NAPOLITANA R75

Soft ricotta & parmesan-style cheese balls, Napolitana,
basil & Klein Rivier Grana Padano cheese

GNUDI POLLO R95

Soft ricotta & parmesan-style cheese balls, shredded chicken,
mushrooms & Klein Rivier Grana Padano cheese

PASTA

pasta made to your taste

CHOOSE A PASTA

Penne, spaghetti, tagliatelle, gluten-free pasta

CHOOSE A SAUCE

Napolitana R45
Béchamel R45
Bolognese R55

ADD SOME FLAVOUR

Olives R15
Chicken R25
Mushrooms R25
Anchovies R35
Cooked ham R25
Smoked trout R55

Secondo

BISTECCA

steak served with hand cut chips, mushroom fricassee,
confit tomato, rocket & crispy onions

SIRLOIN 250G R155
BEEF FILLET R195
PRIME RIB 500G R205

R25 PER SAUCE
Béarnaise sauce
Monkey gland
Mushroom
Cheese
Pepper

PESCE R105

Hake fillet, spinach & pea sauté, minty pea purée,
lemon velouté, salsa Verde & pea cress

POLLO SUPREMO R110

Sous vide chicken supreme, sautéed spinach, butternut purée,
carrots, coriander jus & savoury granola

GAME R220

Game of the day, carrot & pear purée, baby beetroot, rainbow carrots,
braised red cabbage with cranberries & coffee jus

LAMB BELLY R165

Lamb belly, red onion & green bean salad, wholegrain mustard dressing,
rainbow carrots, green bean purée & garlic jus

SIDES

Crushed baby potatoes R20
Mashed potato R30
Savoury rice R15
Seasonal vegetables R20
French fries (**S**) R20, (**L**) R25

Pizza

VERDE R115
Mozzarella, broccoli, baby marrow, leek, onion marmalade,
blue cheese, rocket & pine nuts

GO VEGAN

Replace cheese with artichokes & cherry tomatoes

DELICIO R125
Mozzarella, ham, salami, mushrooms,
Klein Rivier Grana Padano cheese, onions & rocket

FIGARO R115
Mozzarella, Dalewood Camembert, preserved green figs,
caramelised onion & rocket

POLLO R95
Mozzarella, chicken, bacon, feta & avocado (seasonal)

SALAME R95
Mozzarella, salami, black mushrooms & green peppers

PIZZA MADE TO YOUR TASTE

CHOOSE A BASE

Focaccia R45
Margherita R60
Gluten-free base R55

ADD A CHEESE

Feta R20
Halloumi R25
Mozzarella R25
Camembert R35

ADD A TOPPING

VEGETARIAN

Basil R10
Olives R10
Rocket R10
Courgettes R10
Cherry tomatoes R10
Pineapple R15
Caramelised onion R15
Peppers R25
Mushrooms R25
Avocado (seasonal) R25

MEAT

Bolognese R35
Chicken R20
Ham R25
Bacon R30
Salami R30
Beef sirloin strips R35

FISH

Anchovies R35
Smoked trout R55

Old favourites

LINE FISH OF THE DAY
Fish of the day, subject to availability
Served with seasonal vegetables & chips
Hake R105
Silver R75
Dorado R115
Yellow Tail R230

SEAFOOD RISOTTO R105
Saffron risotto, garlic & butter sautéed seafood selection, fresh rocket, balsamic reduction & Klein Rivier Grana Padano

STUFFED CHICKEN R115
Chicken stuffed with dried cranberries, walnuts & camembert cheese, served with a side of vegetables & your choice of starch

LAMB SHANK R195
Lamb shank cooked in tomato polpa,
served with a side of vegetables & mashed potato

STICKY BEEF RIBS R170
Beef short ribs, slow braised, sticky BBQ sauce,
served with a side of vegetables & your choice of starch

Dolce

PANNACOTTA R60
Set vanilla cream, berries,
almond sponge, basil oil & raspberry essence

BROWNIE R60
White chocolate brownie, dark chocolate ganache,
milk chocolate soil, mint ice-cream & caramel cream

CRÈME BRÛLÉE R60
Vanilla crème brûlée with short bread biscuit

GELATO R50
Three scoops of gelato with a caramel chocolate sauce

FRUIT PLATE R65
Freshly sliced seasonal fruit

CHEESE PLATTER R135
A selection of three South African cheeses, two preserves & biscuits
Serves two

Bambini

PIZZA

Margherita R25
Ham & Mushroom R45
Chicken & Pineapple R45

PASTA

Penne Napolitana R25
Penne Bolognaise R35

CHICKEN R55

Chicken Strips & Chips

SEAFOOD

Fish & Chips R50
Calamari Strips & Chips R40

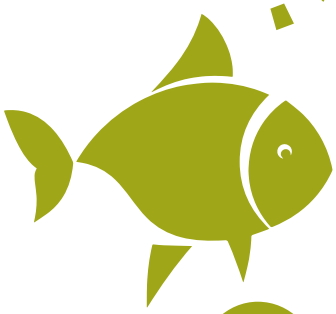
DESSERT

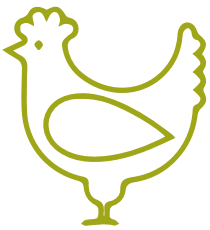
Fresh Fruit Plate R25
Ice-Cream & Chocolate Sauce R30











“Though it takes some seeking out if you’re based in the city,
it may be worth your while to leave for the airport
a few hours early and pay this popular restaurant a visit,
particularly if you’re of vegetarian persuasion.”

- Culture Trips: Best Hotels for Foodies in Cape Town, June 2017

THANK YOU

for your patronage, smiles & laughter.

WE HOPE TO SEE YOU AGAIN SOON!

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