

### Notes:

Since 1994 Luca's has endeavoured to produce great food with no compromise on quality.

This means using the best available ingredients resulting in great tasting food!

However we want your Luca's experience to be pleasant and complete so if your service (or any other aspect of your meal) is not up to scratch, please let us know! Please remember that all meals are freshly prepared, thus they may take a little longer.

We also keep banting, gluten & wheat-free as well as whole-wheat pizza base and gluten-free pasta so please ask your waiter should this be your preference.

#### CATERING:

Let Luca's cater for your dinner party or office lunch. Starters, main course, desserts, or even a wide range of fabulous finger food. Contact Luca's on 011 234 1085 to confirm your order. If you find that you have surprise guests coming for dinner and you don't have time to cook, you can bring in your dishes & we'll fill them with delicious home-cooked food.

Luca's secret NARCOTIC SALAD DRESSING is available freshly bottled in-house at R85 per bottle.

#### RESERVING TABLES:

When reserving a table of ten or more guests, we require confirmation of seat numbers at least six hours prior to arrival as we have limited seats. Unoccupied seats and/or guests not eating at confirmed tables or diners sharing will be subjected to a surcharge of R120 per seat especially on Friday & Saturday nights at the discretion of the management!

**SORRY! NO SPLIT BILLS!**

#### CORKAGE:

R69 per bottle of wine - R89 per bottle of bubbly - magnums R139 per bottle (corkage limited to 2 bottles per table at our discretion)

#### BIRTHDAYS:

Bring your own cake? No problem.

Like corkage, "cakage" charged at R10 per head per table at our discretion!

Luca's Ristorante Italiano  
Rivonia Crossing 2  
No 3 Achter Road, cnr Witkoppen Road  
Sunninghill  
011 234-1085



Our Menu Has Been Developed Over More Than 20 Years And Slowly Been Refined Based On Popularity. The Menu Is A Blend Of Classical Italian Recipes And Variations Thereof. A Large Proportion Of The Dishes Stems From Memories I Had When Growing Up, The Emphasis On Home Cooked Food, Delivered In A More Formal Setting. Any Dish On The Menu Can Be Made As A Take-Away.

## Salads & Starters

### House Salad

Regular

**R65**

Now Famous Mixed Salad With Fresh Avo\*, Robiola Cheese & Our Secret Narcotic Dressing,  
Medium (Serves 3-4)

**R95**

Large (Serves 4-5)

**R139**

Or Add Chicken, Calamari, Tuna Or Anchovy.

Regular

**R109**

Large

**R185**

### Caprese Salad

**R65**

Thinly-Sliced Tomato & Fior Di Latte Mozzarella Dressed With Fresh Sweet Basil, Olive Oil & Origanum.

### Radicchio Salad

**R59**

Slightly Bitter Red Lettuce With Rocket, Tomatoes & Parmigiano; Dress With Extra Virgin Olive Oil & Balsamic To Your Taste.

**Fresh Green Asparagus**

**R69**

Steamed & Caressed In Melted Dolcelatte Gorgonzola With Roasted Almond Flakes.

**Black Mushroom Caprese**

**R69**

Large Mushrooms, Baked In The Pizza Oven With Tomato, Fior Di Latte Mozzarella, Sweet Basil Pesto & Garlic.

**Prosciutto Crudo & Melon**

**R89**

The All-Time Classic

**Carpaccio**

**R69**

Thinly-Sliced Raw Fillet Of Beef, Dressed With Fresh Rocket, Shaved Parmigiano & Extra Virgin Olive Oil.

**Chicken Livers**

**R59**

Sauté With Chilli & Onion In Beer.

**Fresh Mussel And Clam Soup alla Felicetta**

**R69**

Steamed In White Wine, A Little Garlic, Parsley, Tomato, A Dash Of Cream & Parmigiano.

**Baby Calamari / Tentacles**

**R69**

Grilled With Olive Oil, Lemon, A Touch Of Freshly-Ground Black Pepper & Parsley.

**Chicken Tortellini in Herb Broth (NEW)**

**R59**



Rings Of Pasta Stuffed With Chicken Poached In A Chicken And Herb Broth

**Minestrone**

**R59**

Needs No Introduction, Hearty & Delicious.

**Schiacciata (Pizza Bread)**

**Herb Or Garlic & Extra Virgin Olive Oil**

**R49**

**Mozzarella Cheese**

**R59**

**Ripe Sliced Tomato & Gorgonzola**

**R69**

## Classic Pizza

**48 Hour Leavening Of Our White And Wholewheat Dough!  
Now Available: Gluten-Free And Banting. Add R19**

**V Margherita**

**R79**

Cheese, Tomato & Origanum.

**Regina**

**R99**

Cheese, Tomato, Ham, Mushroom & Origanum

**Padovana**

**R99**

Salame, Mushroom, Cheese & Tomato

**Pisana**

**R99**

Bacon, Onion, Cheese & Tomato

**Quattro Stagioni**

**R109**

Ham, Mushroom, Olive & Artichoke.

**Napoletana**

**R99**

Cheese, Tomato, Anchovy & Olives.



### **Siciliana**

**R109**

Anchovy, Olives & Capers.

### **Livornese**

**R119**

Tuna & Green Olives.

### **V Pompeii**

**R99**

Chilli, Garlic, Green Pepper & Onion.

### **V Vegeteriana**

**R109**

Mushroom, Onion, Green Pepper, Capers, Artichoke & Olives.

### **Frutti Di Mare al Alessio**

**R139**

A Taste Of The Ocean's Bounty (Calamari, Prawn, Mussels & Clams) With Garlic & Chilli

## **Calzone**

**Traditionally Filled With Mozzarella, Tomato, Ham And Mushrooms.**

**From R99 (Each)**

Choose Whatever Ingredients Your Heart Desires And We Will Envelope Them In Fresh Pizza Dough And Bake Your "Large Stocking" (Calzone) To A Crisp.

**Choose From Or Add**

**Items for R11**

Chilli, Garlic, Green Pepper, Onion, Tomato

**Items for R19**

Avo\*, Artichoke, Capers, Mozzarella, Mushrooms, Olives, Prawns (Each)

**Items for R25**

Bacon, Ham, Salame, Anchovy, Calamari, Mussels, Tuna

**Please Note: Because Of Its Domed Shape Your Calzone May Be Slightly Charred!**

\*Apologies When Avo Is Out Of Season.

## “Fresh” Pizza Range

(Starter For Two Or Main For One) **R99** (Each)

- **Pecorino** (Sardinian Sheeps Cheese), **Fior Di Latte** (Mozzarella Ball), **Rosa Tomatoes & Radicchio.**
- **Taleggio** (Italian Camembert), **Pesto, Rosa Tomatoes, & Basil Leaves.**
- **Caramelised Balsamic Onions, Roasted Red & Yellow Peppers, Fior Di Latte & Rocket.**
- **Roast Artichoke Paste, Sauté Porcini, Fior Di Latte & Avo\*.**
- **Roast Butternut, Gorgonzola, Walnut Pesto & Rocket.**
  - **Coppa** (Cured Pork), **Fontina** (Italian Emmenthal), **Strawberries & Rocket Dressed In Balsamic And Olive Oil.**

## Gourmet Pizza

**48 Hour Leavening Of Our White And Whole-wheat Dough!**  
**Now Available: Gluten-Free And Banting. Add R19**

### **Roma Special**

**R129**

*In Honour Of My Mentor, Enrico*

Mushrooms, Onions, Olives, Artichokes, Green Peppers, Capers, Anchovy, Salame, Garlic, Chilli & Avo\*.

### **Lamb Peperonata & Rocket**

**R129**

Roast Lamb, Roasted Red And Yellow Peppers (With Fresh Rocket Dressed In Balsamic Vinegar & Olive Oil).

### **Del Sole**

**R129**

Italian Fennel-Infused Pork Sausage, Sun-Dried Tomato, Chilli, Garlic & Fresh Avo\*.

### **Prosciutto Crudo**

**R139**

Freshly Sliced Prosciutto Ham, Rocket & Parmigiano Shavings.

### **Messicana**

**R129**

Chilli, Garlic, Green Pepper, Onion, Bolognese & Avo\*.





**V Palermitana**

**R129**

Mixed Roast Veggies – Brinjals, Artichokes, Red & Yellow Peppers & Tomatoes With Rocket.

**Salmonata**

**R139**

Oak-Smoked Norwegian Salmon Trout, Dollops Of Mascarpone, Capers & Caviar.

\*Apologies When Avo Is Out Of Season.



## Pasta al Forno(Oven Baked Pasta)

### Lasagne

**R109**

Layers Of Fresh Homemade Pasta, Interleaved With Bolognese & Béchamel Then Baked In The Pizza Oven With Mozzarella.


### Cannelloni

**R109**

Ricotta Cheese & Spinach Rolled In Fresh Pasta, Blessed With Tomato, Béchamel & Mozzarella, Then Baked To Perfection

### Penne Alessandro

**R109**

Bacon, Onion, Mushroom, Chilli, Garlic, Tomato, A Touch Of Cream, Topped With Avo\* & Mozzarella Then Baked In The Pizza Oven. "Omit bacon for a  delight"

### Melanzane Alla Parmigiana (Banting Friendly)

**R109**

Thinly-Sliced Brinjal, Lightly Fried, Layered With Tomato, Mozzarella & Parmigiano.



## Primi Piatti (Pasta)

### **V Rigatoni Raffaele (NEW)**

**R89**

Large tubes of pasta in Napoletana, generous fresh basil, extra-virgin olive oil and Parmigiano curls

### **Linguine Catharina**

**R99**

Anchovy Fillets Dissolved In Extra Virgin Olive Oil With Fresh Chopped Ripe Tomato Chunks, Garlic, Chilli & Rocket.

### **Spaghetti Alle Vongole**

**R99**

Fresh Clams, Steamed In White Wine With Garlic, Parsley & Extra-Virgin Olive Oil.

### **Tagliolini Ai Gamberi**

**R169**

Fresh Homemade "Square Spaghetti" With Prawns And Asparagus, Sauté In White Wine With A Touch Of Chilli, Garlic, Parsley, Lemon & Tomato.

**Add Cream And Vodka R179**

### **Fettuccine Frutti Di Mare**

**R179**

Fresh Mussels & Clams, Baby Calamari & Prawns Lambasted With Tomato, Garlic Parsley & A Little White Wine.

### **Panzarotti Al Salmone**

**R99**



Half-Moon Shaped Pasta Filled With Spinach & Ricotta In A Delicate Blend Of Smoked Salmon, Leeks, Tomato, Cream & Brandy.

**V Zucchini Triangoli Tartufati**

**R109**

Spinach Pasta Triangles Filled With Baby Marrow & Ricotta, Lavished In Fresh Farm-Cream, Truffles & Wild Mushrooms.

**V Butternut Panzerotti**

**R99**

Half-Moon Shaped Pasta Filled With Butternut Served In Fresh Sage Butter With Parmigiano.

**V Mushroom Ravioli (NEW)**

**R99**

Square cushions of pasta filled with mushroom and ricotta, drizzled with truffle oil & Parmigiano shavings

**V Penne Arrabbiata**

**R85**

Short Tubular Pasta, (With Quill Tips) Tossed With Tomato, Chilli, Garlic.  
Add Green Pepper For Texture.

**R89**

**V Penne Vegetariana**

**R99**

Tomato-Based Mixed Veggie Sauce With Mushrooms, Onions, Green Peppers, Artichokes, Olives, Baby Corn, Sugar-Snap Peas & Carrots.

**V Spaghetti Primavera**

**R95**



A Delicate Blend Of Freshly Chopped Tomato, A Little Onion, Fresh Sweet Basil Pesto, Broccoli, Extra Virgin Olive Oil & Parmigiano.

**V Tagliolini Incazzati**

**R99**

Chilli, Garlic, Green Pepper, Fresh Sweet Basil Pesto, Tomato And A Dash Of Cream.

**V Mafaldine Mediterranea**

**R109**

Red & Yellow Peppers, Brinjal, Onions, Baby Marrow & Garlic All Roasted With Olive Oil, Tossed With Broad Ribbon Pasta & Finished With An Olive, Anchovy & Caper Tapenade.

**V Gnocchi Al Pesto**

**R139**

Darling Little Dumplings (Made With Potato, Flour & Eggs) Dusted With Nutmeg, Smothered In A Sauce Of Fresh Sweet Basil, Garlic, Olive Oil, Parmigiano, Pine Kernels & Cream (Optional).

**Spaghetti Bolognese**

**R99**

The Conqueror Of All Known Worlds Needs No Introduction.

**Ravioli Con Salsa Ai Funghi**

**R99**

Cushions Of Pasta, Filled With Tasty Ground Beef Suggested In Fresh Farm-Cream & Mushroom.

**Fettuccine Rodolfo****R99**

Alfredo Se Moer! Try This For Size! Fresh Homemade Egg Pasta In Cream, Ham, Mushroom, Parmigiano, A Little Black Pepper & Garlic.

**Spaghetti Carbonara****R99**

Egg, Bacon, Black Pepper & Pecorino.

**Penne Amatriciana****R95**

Bacon, Onion, Seasoned & Spiced Tomato & The Ever Essential Garlic!

**Fettuccine Caruso****R119**

Fresh Homemade Ribbon Pasta With Julienne Of Veal, Sauté In Red Wine With Chilli, Garlic, Mushroom, Onion, Cream & Tomato.

**Penne Cacciatore****R109**

Chicken, Mushrooms & Onion Sauté In Red Wine, Finished With Tomato, Peas And A Touch Of Garlic.



## Risotto Del Giorno

Made To Order And To Your Taste: (Allow At Least 20 Mins Cooking Time)

**V** Porcini

**R159**

**Frutti Di Mare**

**R179**

**Rabbit, Salsiccia & Spinach**

**R159**

**V Ricotta, Rosemary, Lemon Zest & Basilico**

**R139**



## **Carne (Meat)**

### **Lamb Al Caffè**

**R179**

Also Known As Lamb-Borghini, Our Signature Dish Was Invented And Fashioned By My Mamma, Alma (Whose Maiden Name Was Borghini). De-Boned Leg Of Lamb, Pot-Roasted In Espresso & Apricots With Carrots, Onions & A Little Double Cream. (Suggested With Rice Or Polenta)

### **Calf Liver Alla Veneziana**

**R149**

Sliced Julienne, Sauté In White Wine, Onions, A Little Tomato And Herbs.  
Try This Served With Polenta.

### **Ossobuco**

**R179**

Shin Of Veal, Slow-Cooked In White Wine With Celery, Carrot, Onion & Tomato Until Falling Off The Bone.  
Served On Your Choice Of Polenta OR Fettucine.

### **Chicken Breast**

**R99**

Lightly Pan-Fried, Finished In Either Lemon, White Wine & Tomato  
OR White Wine, Olives, Mushrooms & Fennel

**R119**

OR Alla Milanese (Crumbed And Lightly Fried).

**R109**

### **Trippa Alla Parmigiana**

**R149**

Veal Tripe Stewed In White Wine, Tomato & Onion With Parmigiano And Lemon Zest.





**Fennel Infused Salsiccia**

**R149**

Grilled Pork Sausage On Pesto Polenta.

**Rabbit Cacciatora Or Madagascar**

**R169**

Jointed, Cassaroled In Tomato, Red Wine, Mushrooms And Peas  
**Or** Green Peppercorns, Dijon Mustard, Cream And Brandy,  
**Or** Try Half Of Each!

**28 To 35 Day Matured Free-Range Specialist Cuts  
 (When Available)**

**Fillet Of Beef**

**R169**

Rubbed In Herbs And Spices, Seared In Olive Oil And Served On A Bed Of Fresh Rocket.

**300g Rib-Eye Tartufata**

**R189**

Char-Grilled To Order, Accompanied With Truffled Mushrooms In A Little Farm Cream.

**1Kg Fiorentina**

**R289**

(T-Bone)

Medium Rare Only, With Porcini! Ideal For Two To Share

**350g Argentinian Style Rump (NEW)**

**R169**

Triangular Point Of Rump. Grilled Through The Fat.

Add a tasty accompaniment:

Truffled mushrooms in a fresh farm cream

**R39**



Porcini, sauté in butter (optional), olive oil & lemon

**R35**

Black & green pepper corn, Dijon mustard, brandy & fresh farm cream

**R29**

Gorgonzola (mild), Parmigiano & cream

**R29**

## Scaloppine di Vitello

### Veal Porcini

**R159**

Thinly-Sliced Pan Fried Escalope Of Veal, With Wild Porcini Mushrooms, Lemon, White Wine & Parsley.

### Veal Daniele

**R159**

Finished In Fresh Sweet Basil Pesto & Served With Gnocchi Gorgonzola

### Veal Madagascar

**R159**

Madagascar Green-Peppercorns, Dijon Mustard, Cream & Brandy.

### Veal Milanese

**R159**

Herbed, Spiced, Crumbed & Lightly-Fried.  
(Suggested With Fresh Chopped Tomato & Rocket)

### Veal Saltimbocca

**R169**

Prosciutto Ham, Fresh Sage, Butter & White Wine.



## **Pesce (Fish)**

### **Baby Calamari**

**R149**

Grilled With Olive Oil, Lemon, A Touch Of Freshly-Ground Black Pepper And Parsley.

### **Fresh Pepper-Crusted Seared Tuna**

**R189**

Super-Healthy & Delicious – When Available! (Suggested Served On Linguine Pesto)

### **Fresh Scottish Salmon**

**R199**

Lightly-Grilled, Brushed With Olive Oil, Lemon, Capers & Origanum & Parsley.

### **Fresh Line Fish\***

**SQ**

Always Fresh, Either Simply Grilled Or Baked In The Pizza Oven With Roasted Tomatoes, Fresh Sweet Basil Pesto & Virgin Olive Oil. The Availability Of Line Fish May Vary, Please Ask Your Waiter What We Have Today.

### **Mussel And Clam Soup Alla Felicetta**

**R109**

Steamed In White Wine, Garlic & Parsley, Then Finished In Tomato With A Dash Of Cream & Parmigiano.

### **Fresh River Trout**

**R129**

Butterfly Cut, De-Boned (As Much As Possible!) & Grilled, Finished With Lemon, White Wine, Parsley & Toasted Almonds.

**\*Luca's Subscribes To SASSI Indicators Of Sustainable Fishing; We Will Therefore Only Purchase "Green Fish" And Never Any Endangered Or Over-Exploited Species.**



## Dolci (Desserts)

### Double Choc Crunch (NEW)

R33

Layers Of Chocolate Gelato And Nuts On A Thin Chocolate Sponge.

### Classic Cassata (NEW)

R33

Layered Vanilla, Chocolate And "Crema" Gelato With Nuts And Glazed Fruit On Chocolate Sponge

### Classic Tartufo (NEW)

R33

Cassata Ice Cream Wrapped In Chocolate Gelato And Dusted With Cocoa

### Gelati - from Baglios! (NEW)

R33

A Choice Or Mix Of A choice or mix of Bacio, Pistacchio Hazelnut, After Eight & Italian Vanilla or Sorbet of the Day. (3 scoops)

### Baci

R33

A Firm Favourite, Italian Kisses In Assorted Flavours. (Otherwise Known As "Nipples Of Venus"!)

### Crema Cotta Con Frutti Di Bosco

R55

Crema "Un"-Brulee!!! No Caramel Crust, Instead A Tart Compote Of Mixed Berries Enhances This Creamy Delectation.

### Chocolate Truffle Cake

R65



Handmade In-House With The Finest Dark Chocolate & Jamaican Rum, Complimented By A Toasted Almond Brittle Base.

**Tiramisu**

**R59**

Homemade And Very Traditional, Prepared With Layered Mascarpone, Eggs, Boudoir Biscuits Soaked In Espresso & Marsala, Then Sprinkled With Cocoa.

**Baked Cheese Cake**

**R59**

Fresh Homemade With A Hint Of Lemon.

**Affogato**

**R49**

Gianduia Ice Cream "Drowned" In Espresso & Amaretto, Served In A Coffee Cup!

**Pistacchio & Grappa Don Pedro**

**R49**

(Unique To Luca's - Tastes Like Marzipan!)

**Chocolate & Almond Triangle (Banting Friendly)**

**R59**

Sugar & Wheat Free, Delicious Dark Chocolate Flavour



## Dessert Wines

- **Klein Constantia Vin De Constance**

(Muscat De Frontignan)

(500ml Bottle) **R995**

(50ml Glass) **R99**

- **Catherine Marshal Myriad**

**The Little Black Number**

(375ml Bottle) **R189**

(50ml Glass) **R29**

(61% Pinot Noir 39% Merlot)

## Soft Drinks

Rock Shandy

**R25**

Soda's & Iced Teas

**R21**

Tizers & Fresh Fruit Juice

**R29**

## Aqua

Acqua Panna (IT)

(750ml Bottle) **R47**

S. Pellegrino Sparkling Mineral Water (IT)

(750ml Bottle) **R47**

La Vie Still Or Sparkling (SA)



(750ml Bottle) **R37**

Valpre Still Or Sparkling (SA)  
(500ml Bottle) **R21**

## Caffe

Espresso Or Filter

**R19**

Macchiato Or Corretto

**R23**

Cappuccino Or Caffé Latte

**R23**

Add A Ferrero Rocher

For The Ultimate Italian Indulgence, Have A Caffé Rocher!

Each **R4**

## Digestivi & Grappa

Averna

**R29**

Fernet Branca/Menta

**R38**

Jägermeister

**R25**

Ruta

**R23**

Trentina

**R29**



Dalla Cia Cabernet Sauvignon/Merlot (Western Cape)

**R33**

Invecchiata (Matured 5 Years In Oak)

**R35**

## Craft Beers

### Teo Musso (Italy)

Open Rock 'N Roll

330ml **R69**

750ml **R169**

Super Bitter

330ml **R69**

750ml **R169**

Isaac

330ml **R69**

750ml **R169**

Nazionale

330ml **R69**

750ml **R169**

### Cape Brewing Company

Amber Weiss

440ml **R42**

Mandarina Bavaria IPA

440ml **R45**





Lager

440ml **R37**

**Darling Brew**

Bone Crusher

500ml **R49**

Slow Beer

500ml **R45**

Native Ale

500ml **R45**

**Jack Black**

Bone Crusher

440ml **R49**

Butchers Block Pale Ale

440ml **R41**

Atlantic Weiss

440ml **R30**

**Devils Peak Brewery**

First Light Golden Ale

440ml **R34**

Kings Blockhouse IPA

440ml **R42**

**Copperlake**



Light Lager  
440ml **R38**

English Ale  
440ml **R38**

IPA  
440ml **R43**

Heffe Weiss  
440ml **R38**

**Striped Horse**

Pale Ale  
330ml **R34**

Pilsner  
330ml **R34**

**Dragon Brewing Company**

Ginger Beer  
440ml **R39**

**Cluver & Jack**

Apple Cider  
330ml **R30**

**Stellenbrau**

Jonkers Weiss  
440ml **R38**



### **Brewers And Union (Bavaria)**

Unfiltered Lager

500ml **R49**

All Day IPA

500ml **R49**

Beast Of The Deep

500ml **R59**

Steph Weiss

500ml **R49**

Berne

500ml **R49**

## **Imported Beers and Draughts**

### **Peroni Or Heineken**

(330ml Bottle) **R25**

### **Peroni Draught**

(500ml) **R35**

### **Stella Artois Draught (Belgium)**

(330ml) **R35**

(500ml) **R45**

### **Poretti (Italy)**



(330ml Bottle) **R39**

**Hunters, Savanna, Fruit Coolers**

**R23**

## **Herbal infused, Classic & Grappa Cocktails**

**Orient Express**

**R49**

In Honour Of My Inspirational Friend, Ernesto! Absolut Mandarin, Fresh Ginger, Coriander Syrup, & Ginger Beer.

**Mojito**

**R49**

Barcadi Rum, Fresh Mint, Gomme Syrup, With A Dash Of Soda Over Crushed Ice.

**Green Destiny**

**R55**

Bombay Sapphire, Smirnoff Vodka, Apple Juice, Cucumber & Kiwi (When Available)

**Momo Martini**

**R49**

Barcadi Rum, Cointreau, Lemon Juice, Lemongrass Syrup.

**Cosmopolitan**

**R49**

Absolut Citron, Cranberry Juice, Triple Sec & Lemon Juice.

**Caipirinha**

**R49**



Germana Cachaca Rum, Lime, Cane Sugar Over Crushed Ice.

**Classic Daiquiris**

**R49**

Barcardi Rum, Triple Sec, Lemon Juice & Any Available Fruit Of Your Choice.

**Lemongrass Martini**

**R49**

Absolut Citron, Litchi Juice, Lemongrass & A Dash Of Gomme Syrup.

**Strawberry Ling**

**R49**

Absolute Kurant, Ginger, Mint, Strawberry, Soda Water & A Dash Of Gomme Syrup.

**Bloody Mary**

**R49**

Vodka, Lemon Juice, Salt, Pepper, Worcester Sauce, Tomato Juice & Celery.

**La Suprema**

**R49**

Premium Grappa, Gomme Syrup, Lemon Juice, Egg White & Touch Of Bitters.

**Aperitif**

**Campari & Soda/Orange (Italy)**

**R29/R39**

**Pastis (France)**

**R19**

**Aperol Spiritz (Italy) (NEW)**



Italy's Favourite Sun Downer Prosecco & A Dash Of Aperol.

**R55**

**Caperitif & Swaan Tonic (Swartland) NEW**

**R49**

Fortified Wine Flavoured With Quinchona Bark & 35 Botanicals, Including Fynbos, Kalmoes & Naartjies, Charged With Craft Tonic Water.

## Shooters

You Name It, We'll Do It.

**From R19** (Each)

## Single Malt Whiskeys

Juror 10 Yr Old

**R39**

Glenfiddich 12 Yr Old

**R33**

Talisker 10 Yr Old

**R59**

Jura Supersition

**R59**

Springbank 10 Yr Old

**R55**

Ardberg 10 Yr Old

**R55**

Belevine Doublewood 12 Yr Old

**R59**

Glenmorangie Nectar Dór

**R55**