

Antipasti

Calamaro 50
Salt and pepper calamari, lightly spiced tomato chutney, olive crumble

Cozze 105
Mussels, Sauvignon Blanc cream-fennel bulb, chorizo crumble

Gioco Pastrami 80
Oryx pastrami, rocket, blue cheese, caramel popcorn, strawberry gel

Insalata di Fruit di Mare 155
Warm seafood, mixed lettuce, green pepper, red onion, cherry tomatoes with pumpkin seed pesto

Insalata di Rucola 45
Arugula salad, shaved seasonal garden vegetables dressed with pumpkin seed pesto

Ostriche

Walvis Bay oysters served natural with Tabasco and lemon

3 oysters 90
6 oysters 180

Pane dei panettieri

Baker's herbed bread, white, brown or whole wheat.

11h00 - 18h00

Gioco Pastrami 70
Oryx pastrami, gherkins, Emanthaller cheese, onion marmalade, rocket and Italian dressing

Vegetariano 45
Shredded mozzarella cheese, crumbled feta, roasted red pepper and Kalamata olives, rocket

Maiale 90
Cured pork, sauerkraut, honey mustard, provolone cheese, gherkins

Pollo 55
Roast chicken, bacon, tomato, egg mayonnaise and avocado

ADD

Small Greek salad 65
Rustic fries 20

Light Meals

11h00 - 18h00

Affettati Misti 110
Potted duck, pickled beetroot, cured pork fillet, mango chutney, candied ginger, oryx pastrami, red onion marmalade, mustard aioli, breadsticks, biltong-cream cheese and Melba toast

Piatto Portaformaggio 100
Crumbed camembert cheese balls, feta cheese marshmallow, beetroot gel, fennel brittle, orange salt, Melba toast

Tuscan Burger 135
Signature beef patty, Emmental cheese, red onion marmalade, gherkins and chips

Baked quiche of the day 50
Mini Greek salad, side cheese sauce

Pastas

All pasta prepared fresh to order.
Gluten free available on request.

Pappardelle 70
Served with slow cooked braised oryx ragu

Salmone Affumicato Linguini 110
Peas, chili, capers, cream served with Tabasco onion rings

Fungo Linguini 110
Brown mushroom, porcini mushroom, truffle oil cream

Pollo Alfredo 130
In herbed butter sauce with Parmesan, tomato and olive

Classico 70
House made pasta with roasted tomato and basil sauce, parmesan cheese

Pizza

Margherita Roasted tomato sauce, mozzarella, basil leaves	110
Pesce Garlic oil, smoked snoek, smoked angelfish, mussels, capers, red onion and arugula	180
Pollo Grilled chicken, hint of chili, garlic cream and pineapple	150
Carne Macinata Speziata Bolognese, spiced tomatoes, red onion and peppers	140
Prosciutto Italian dry-cured ham, bacon jam, blue cheese, avocado and arugula	210

Mains

Pollo Risotto Tuscan style grilled chicken with butternut and pea risotto	100
Cotoletta Grilled AAA grade beef sirloin 300g, mushroom ketchup, béarnaise sauce, rustic fries and seasonal vegetables	220
Filetto di Selvaggina Game fillet, biltong gnocchi with spinach-mushroom cream sauce	200
Pesce Kabeljou fillet with nicoise vegetables, lemon butter sauce and garden peas	220
Pancetta di Maiale Pork Belly served with spinach-parmesan polenta, curried mango chutney, wasabi dots and candied ginger	140
Coda di Bue Slow braised oxtail served with basmati rice and seasonal vegetables	210

Confectioner's Corner

Our pastry chef's selection of the finest homemade desserts and cakes on display. Choose from our individual desserts or a slice of delicious cake to finish your evening on a sweet note.

Breakfast à la Carte

08h00 - 11h00

German Benedict 75

Grilled Leberkäse served on toasted Brötchen, caramelised onions topped with two poached eggs, hollandaise sauce

Salmon Benedict 105

Smoked salmon served on toasted dark rye topped with two poached eggs, hollandaise sauce

Power Bowl (V) 50

Fresh seasonal fruit salad with crafted double thick yoghurt topped with crunchy house granola

Egg white Omelette (V) 65

Swakop river mushroom, rocket and mozzarella

House Omelette 65

Three egg omelette with ham, smoked cheese and tomato

Breakfast Oysters

Grilled Walvis Bay oysters with smoked chili butter, roasted garlic and Parmesan cheese

3 oysters	90
6 oysters	170

Salmon on Toast 100

Smoked salmon scrambled eggs on toast, confit of cherry tomatoes

Full English 90

Two eggs (any style) with a pork banger, crispy bacon, grilled tomato, sautéed mushrooms, BBQ beans and potatoes fried with onions