

## *Antipasti*

<b>Calamaro</b>	41
Salt and pepper calamari, lightly spiced tomato chutney, olive crumble	
<b>Cozze</b>	94
Mussels, Sauvignon Blanc cream-fennel bulb, chorizo crumble	
<b>Gioco Pastrami</b>	72
Oryx pastrami, rocket, blue cheese, caramel popcorn, strawberry gel	
<b>Insalata di Fruit di Mare</b>	138
Warm seafood, mixed lettuce, green pepper, red onion, cherry tomatoes with pumpkin seed pesto	
<b>Insalata di Rucola</b>	38
Arugula salad, shaved seasonal garden vegetables dressed with pumpkin seed pesto	

### **Ostriche**

Walvis Bay oysters served natural with Tabasco and lemon

<b>3 oysters</b>	79
<b>6 oysters</b>	157

## *Pane dei panettieri*

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

**11h00 - 18h00**

<b>Gioco Pastrami</b>	61
Oryx pastrami, gherkins, Emanthaller cheese, onion marmalade, rocket and Italian dressing	
<b>Vegetariano</b>	38
Shredded mozzarella cheese, crumbled feta, roasted red pepper and Kalamata olives, rocket	
<b>Maiale</b>	80
Cured pork, sauerkraut, honey mustard, provolone cheese, gherkins	
<b>Pollo</b>	47
Roast chicken, bacon, tomato, egg mayonnaise and avocado	

### **ADD**

<b>Small Greek salad</b>	55
<b>Rustic fries</b>	17



## *Light Meals*

11h00 - 18h00

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| <b>Affettati Misti</b><br>Potted duck, pickled beetroot,<br>cured pork fillet, mango chutney,<br>candied ginger, oryx pastrami,<br>red onion marmalade, mustard aioli,<br>breadsticks, biltong-cream cheese<br>and Melba toast | 93  |
| <b>Piatto Portaformaggio</b><br>Crumbed camembert cheese balls,<br>feta cheese marshmallow, beetroot<br>gel, fennel brittle, orange salt,<br>Melba toast   | 85  |
| <b>Tuscan Burger</b><br>Signature beef patty, Emmental<br>cheese, red onion marmalade,<br>gherkins and chips   | 119 |
| <b>Baked quiche of the day</b><br>Mini Greek salad, side<br>cheese sauce   | 41  |

## *Pastas*

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

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| <b>Pappardelle</b><br>Served with slow cooked<br>braised oryx ragu                                  | 61  |
| <b>Salmone Affumicato Linguini</b><br>Peas, chili, capers, cream served<br>with Tabasco onion rings | 92  |
| <b>Fungo Linguini</b><br>Brown mushroom, porcini<br>mushroom, truffle oil cream                     | 93  |
| <b>Pollo Alfredo</b><br>In herbed butter sauce with<br>Parmesan, tomato and olive                   | 113 |
| <b>Classico</b><br>House made pasta with<br>roasted tomato and basil sauce,<br>parmesan cheese      | 58  |



## *Pizza*

<b>Margherita</b> Roasted tomato sauce, mozzarella, basil leaves	93
<b>Pesce</b> Garlic oil, smoked snoek, smoked angelfish, mussels, capers, red onion and arugula	158
<b>Pollo</b> Grilled chicken, hint of chili, garlic cream and pineapple	132
<b>Carne Macinata Speziata</b> Bolognese, spiced tomatoes, red onion and peppers	126
<b>Prosciutto</b> Italian dry-cured ham, bacon jam, blue cheese, avocado and arugula	183

## *Mains*

<b>Pollo Risotto</b> Tuscan style grilled chicken with butternut and pea risotto	88
<b>Cotoletta</b> Grilled AAA grade beef sirloin 300g, mushroom ketchup, béarnaise sauce, rustic fries and seasonal vegetables	197
<b>Filetto di Selvaggina</b> Game fillet, biltong gnocchi with spinach-mushroom cream sauce	176
<b>Pesce</b> Kabeljou fillet with nicoise vegetables, lemon butter sauce and garden peas	196
<b>Pancetta di Maiale</b> Pork Belly served with spinach-parmesan polenta, curried mango chutney, wasabi dots and candied ginger	127
<b>Coda di Bue</b> Slow braised oxtail served with basmati rice and seasonal vegetables	188

## *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 64

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

## Salmon Benedict 92

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

## Power Bowl (V) 41

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

## Egg white Omelette (V) 59

Swakop river mushroom, rocket and mozzarella

## House Omelette 55

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** 79

**6 oysters** 151

## Salmon on Toast 94

Smoked salmon scrambled eggs on toast, confit of cherry tomatoes

## Full English 81

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