

Starters

Focaccia (Pizza-style) 24cm R49

Mozzarella, Rosemary & Garlic
Blue cheese & Tomato
Feta & Olive

Chicken Liver Parfait R55

Clare's silky, smooth Chicken Liver Pate recipe is our family Christmas favourite. Served with a freshly baked Ciabatta.

Oven-baked Brie R89

Dalewood Brie, flavoured with fresh Rosemary & Garlic, then baked in the pizza oven until melted. Served with a fresh crispy Ciabatta, for dipping. Please allow 20minutes

Caesar Salad R67

Mixed leaves coated in Clare's home-made Caesar dressing (contains Anchovies) topped with croutons, freshly-shaved Grana Padano & roasted Prosciutto

Tomato, Mozzarella & Basil Salad R79

Bocconcini Mozzarella, Fresh Basil & Cherry Tomatoes drizzled with Basil Pesto, Olive Oil & Balsamic reduction. Served with freshly baked Ciabatta bread.

Add Avocado (in season) R12

Italian Meat Platter R89

Italian Prosciutto, Salami Rustico with Paprika, Olives & a mini Caprese Salad. Served with freshly-baked Ciabatta bread

Greek Platter R76

Hummus, Olives & Dolmades, served with freshly-baked Ciabatta bread