

pasta vegetarianiana

Spinach & Ricotta Cannelloni

Tubes of pasta stuffed with fresh spinach, ricotta cheese and spices on a bed of tomato sauce and topped with fresh béchamel, mozzarella and parmesan then baked (minimum 25-minute wait)

R75

Roast Veg Pasta with penne

A selection of roast vegetables cooked with a touch of cream, tomato sauce and a hint of basil pesto

R85

Traditional Pesto Genovese

Made with nuts, Grana Padano parmesan, fresh basil and olive oil served with linguine

R89

Aglio, Olio e Pepperoncino

Simplicity itself. Red chilli, parsley, olive oil and loads of garlic heated and tossed on spaghetti

R55

Fettucine Alfredo Originale

The original. Indulgent simplicity. Cream and parmesan with a touch of black pepper

R75

Gnocchi Ai Funghi

Gnocchi served in a heady mushroom sauce made with porcini, chanterelles, black mushrooms and cream

R90

Penne Arrabiata

A fiery tomato sauce made with chilli, garlic and basil pesto served on penne

R80

Spaghetti Napolitana

The house tomato sauce made from Italian plum tomatoes, onions, garlic and basil - the secret is in the slow cooking

R85

Quattro Formagi

A decadent sauce made with four cheese, white wine and cream and served with penne

R85

Artichokes in White Wine with Ricotta

Artichoke hearts pan fried in butter with a hint of chilli, garlic, lemon juice and then cooked in a light cream and tomato sauce topped with crumbled ricotta cheese and served on penne

R95

Penne Marianna

Fresh and bursting with taste. Simple pasta made with oven roasted cherry tomatoes, garlic, Danish regato, pecorino cheese, rocket, and a touch of chilli

R95