

Pellegrino

TOSCANO

Pellegrino Toscano (nonno Pellegrino) was born in Rome (Italy) in 1893.

Having fought as a young officer in the Italian Royal Army during the Great War and lived as an adult through World War II not only did he have a great respect for food but also a great love for family and friends and he was happiest in seeing them united around the dining table.

Being a lover of good food, every meal was an occasion and every meal started with the preparation of the water. It was a ritual that only Pellegrino was allowed to perform and everyone had to watch in silence.

He would open the stopper of the flip-top bottle, pour with great care a sachet of Idrolitina into the water, quickly reseal the bottle and after one minute proudly pour his homemade sparkling water.

Giacomo and Yvonne would like to continue their nonno's tradition by sharing good Italian food with good friends.

Buon appetito

Focaccia

WOOD FIRED OVEN BAKED FLAT BREAD

HERB Olive oil and oregano	R45	POMODORO E GORGONZOLA Fresh slices of tomato and gorgonzola	R62
GARLIC Olive oil, garlic and coarse salt	R45	FETA E CIPOLLE Crumbed feta and caramelised onion	R58
CHEESE GARLIC Garlic, mozzarella cheese and oregano	R58	OLIVE PASTE	R20

Antipasti

POLPETTE Beef meat balls with onion and fresh mint, oven roasted and finished off in a spicy tomato sauce served with Ciabatta bread			R70
CAPRESE Fiordilatte mozzarella, heirloom tomatoes and fresh basil dressed with extra virgin olive oil			R85
CARPACCIO Thinly sliced raw beef topped with parmesan shavings, toasted pine nuts, fresh rocket, lemon wedges and served with a sweet mustard			R95
AVOCADO RITZ Sunripe avocado topped with prawn tails, tossed in a tangy seafood sauce			R90
CALAMARI Succulent grilled calamari with roasted garlic, fresh lemon zest, chilli and a touch of cream			R78
ARANCINI Risotto rice balls with wild mushrooms and mixed herbs, stuffed with mozzarella cheese, crumbed and fried till golden and served topped with truffle aioli			R60
MELANZANE ALLA PARMIGIANA Baked eggplant, mozzarella cheese and tomato			R90
FEGATINI DI POLLO Pan fried chicken livers with onion, chilli and tomato served with toasted ciabatta			R69
CAMEMBERT FRITTO A whole camembert cheese crumbed and deep fried till golden served with cranberry jam, crispy bacon and fresh rocket			R95
COZZE Mussels in the shell in a creamy tomato, white wine, garlic and parsley sauce served with toasted ciabatta			R89
SPEZZATINO DI POLLO Chicken strips done in a creamy sauce with roasted garlic, red wine and peri peri served with toasted ciabatta			R75

Pizza

TRADITIONAL ITALIAN PIZZA MADE WITH 00 FLOUR ESPECIALLY MILLED FOR PIZZAS, TOPPED WITH A DELICIOUS TOMATO AND BASIL SAUCE AND MOZZARELLA CHEESE.....**GLUTEN FREE BASE AVAILABLE | ADD R25**

MARGHERITA Traditional mozzarella and tomato	R80	MESSICANA Beef mince, chilli, onion and green pepper	R105	ORTOLANA Artichokes, avocado, toasted pine kernels, feta cheese, mushrooms, fresh rocket and asparagus (when available)	R115
POLLO Chicken, bacon, avocado and caramelised onion	R109	SALAME Salami, fresh tomato and chilli	R105	POLLO E ZUCCA Chicken, roast butternut, caramelised onion, feta and rocket	R115
CRUDO E RUCOLA Parma ham and rocket	R135	BACON, AVOCADO AND FETA VEGETARIANA Olives, roasted peppers, artichokes, mushrooms and caramelised onions	R110 R105		
MELANZANE Fried brinjal, fresh basil and parmesan	R90	RUSTICA Camembert cheese, bacon and caramelised onions	R115		
MARIO Olives, capers, mushrooms and anchovy	R95	MANZO Steak strips, caramelised onion, gorgonzola and rocket	R130		
SERGIO Ham and mushroom	R105	PELEGRINO Pesto base (no tomato), ham, chicken strips, bacon and salami	R145		
QUATTRO GUSTI Ham, olives, mushroom and artichokes	R115				
BUON FORMAGGIO Gorgonzola, mozzarella and parmesan	R125				

Extra Toppings

Basil, Brinjal, Caramelised Onion, Green Pepper, Tomato, Onion, Rocket, Capers	R18
Anchovies, Artichokes, Avo, Bacon, Chicken, Feta, Gorgonzola, Ham, Mushrooms, Olives, Parmesan Shavings, Salami	R25
Parma Ham (two slices)	R35

Insalata

ALL OUR SALADS ARE MADE WITH A BASE OF BABY LEAF LETTUCE, ROCKET AND SEASONAL HERBS

ITALIANA Marinated artichokes, olives, rosa tomatoes, mozzarella cheese, roasted red and yellow peppers with balsamic vinegar and extra virgin olive oil	Single R89 Table R145	AL POLLO E ZUCCA Chicken breast, warm butternut, avocado, toasted pumpkin and sunflower seeds, sweet chilli sauce and crumbled Danish feta cheese	R105
GRECA Feta, olives, cucumber, rosa tomatoes, avocado and onions with a homemade vinaigrette	Single R89 Table R145	ALLEVERDURE MISTE Beetroot, grilled brinjal, marinated artichokes, toasted sunflower and pumpkin seeds, sundried tomato, crumbed feta with balsamic crème and olive oil	R89
AL POLLO Chicken breast, crispy pancetta, gorgonzola, avocado, sundried tomato and onion with our homemade creamy dressing	R105	AL SALMONE Smoked salmon, avocado, fried capers, onion, lemon zest, boiled baby potatoes with a lemon vinaigrette	R120

Pasta

CHOOSE FROM OUR HANDMADE PASTA TAGLIATELLE, LINGUINE, GNOCCHI
OR OUR IMPORTED PASTA PENNE RIGATE, SPAGHETTI, RIGATONI
GLUTEN FREE PASTA AVAILABLE (20 MIN DELAY) ADD R20

LINGUINE AL SALMONE Baby leeks, smoked salmon, cream and a touch of tomato	R 130	SPAGHETTI AI FRUTTI DI MARE In a tomato based sauce with mussels, calamari, prawns, clams, garlic, chilli and white wine	R 165
GNOCCHI AL GORGONZOLA In a creamy gorgonzola cheese sauce and walnuts	R 115	LINGUINE ALLA SICILIANA Napoletana, rosa tomatoes, basil and mint pesto, ricotta and pistachio nuts	R 105
SPAGHETTI ALLE VONGOLE Clams in the shell, garlic, parsley and white wine	R 115	RIGATONI AL POLLO Cream, mixed peppers, onion, mushroom and chicken strips	R 115
PENNE POLLO E PESTO Cream, pesto, chicken breast, toasted pine nuts, lemon zest and parmesan cheese	R 110	PENNE PADRINO Rosa tomato, napoletana, gorgonzola, toasted pine nuts, chilli, steak strips and fresh rocket	R 140
SPAGHETTI ALLA CARBONARA Pancetta, egg yolk, butter, black pepper and parmesan	R 135	GNOCCHI ZUCCA E SPINACI In a creamy gorgonzola sauce, cubes of butternut, spinach and black pepper	R 115
TAGLIATELLE SALSICCIA E PORCINI Italian pork sausage, porcini mushrooms, roasted garlic, napoletana sauce and a touch of cream	R 135	SPAGHETTI AL FILETTO Strips of fillet, olive oil, chilli, garlic, parsley and a touch of tomato	R 140
RIGATONI ALLA VACCINARA A rich sauce with oxtail off the bone	R 135		

Our Speciality

LINGUINE AL FRESCO Extra virgin olive oil base sauce with garlic, a touch of chili, rocket, rosa tomatoes and prawns	R 145
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SPAGHETTI MEAT BALLS Beef meat balls with onion and fresh mint in a tomato sauce and a touch of cream	R 115
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The Classics

Alfredo	R 95
Bolognese	R 95
Napoletana	R 80
Arrabbiata	R 85
Pesto	R 90
Aglione, Olio E Peperoncino	R 80

Baked Pasta

LASAGNE Layers of homemade pasta with beef ragu, bechamel, tomato, mozzarella and parmesan	R 105
CANNELLONI Delicate crepes filled with ricotta, spinach and parmesan cheese, baked in a creamy tomato sauce	R 105

Risotto

AI PORCINI White wine, garlic, parsley and porcini mushrooms	R 140	PRIMAVERA Spring vegetables finished with parmesan	R 105
AI FRUTTI DI MARE Mussels, calamari, prawns, clams, white wine, garlic, chilli and fresh parsley	R 165	AL POLLO Chicken strips, Italian pork sausage, red peppers, green peas, tomato and a touch of chilli	R 125

Main Courses

MERLUZZO R115

Battered hake served with homemade tartar sauce and chips

FEGATO

ALLA VENEZIANA R120

Beef liver pan-fried with dry white wine, bacon, onion and fresh sage served with mashed potato

PETTI DI POLLO

ALLA SALVIA R135

Chicken breasts in a cream, sage and lemon sauce, served with stir fried vegetables

STINCO DI AGNELLO R250

Lamb shank slow-roasted till tender; in plum tomato, red wine, onion, celery and carrot, served with mashed potato

CODA

ALLA VACCINARA R199

Ox-tail with cannellini beans, served with savoury rice

CALAMARI R170

Succulent grilled calamari with roasted garlic, fresh lemon zest, chilli and a touch of cream served with savoury rice

POLLETTO Full Chicken R170

Half Chicken R95

Spatchcock chicken served with a choice of lemon and herb or peri-peri sauce with a side salad

MILANESE DIVITELLO R165

Scallops of veal, crumbed and fried until golden, served with traditional trimmings, lemon butter sauce and chips

CAMEMBERT

STEAK 200g Sirloin R175

300g Rump R195

Topped with jalapeno chutney and crumbed camembert cheese served with chips

OSSOBUCO (when available) R220

Veal shin slow cooked the traditional Italian way, served with soft polenta

FILETTO AI FUNGHI R210

200g Fillet medallions, pan fried and topped with creamy mushrooms, brandy and mustard sauce, served with stir fried vegetables and mashed potatoes

KINGKLIP

MEDITERRANEO R225

Grilled and finished with extra-virgin olive oil, fragrant oregano, lemon juice and fresh lemon zest, served with stir fried vegetables

6 QUEEN PRAWNS R225

Butterflied and grilled to perfection, served with savoury rice and lemon butter, garlic butter and peri-peri sauce

SCHNITZEL DI POLLO R135

Chicken breast crumbed and deep fried until golden, served with a choice of cheese or mushroom sauce and chips

SALMONE NORVEGESE R225

200g Seared Norwegian salmon, topped with a smooth, sweet orange, honey and aromatic basil sauce, served on a bed of wilted baby spinach, baby leeks, peas and baby marrows

VEAL MARSALA R165

Scallops of veal, pan fried in butter with mushrooms and sweet marsala wine served with mashed potato

SEAFOOD PLATTER R345

200g Grilled hake, 4 queen prawns, 150g calamari with roast garlic, lemon zest, chilli and cream and 8 mussels served with rice and chips

VEAL PARMIGIANA R160

Scallops of veal crumbed and fried till golden brown topped with napoletana sauce and mozzarella oven baked, served with chips

Zuppe

ALL SOUPS SERVED WITH TOASTED CIABATTA

MINISTRONE R70

Traditional vegetable soup

POMODORO R70

A light tomato soup with garlic and fresh basil

Side Dishes

Chips, Mashed Potato, Savoury Rice R25

Side Greca Salad, Creamed Spinach, Butternut, Stirfry Vegetables R35

Wilted Baby Spinach-Baby Leek-Peas and Baby Marrow, Soft Polenta R45

Alla Griglia

ALL OUR STEAKS ARE GRILLED WITH AN OLIVE OIL AND PEPPER MIX AND SERVED WITH A HERB BUTTER

SERVED WITH A CHOICE OF EITHER A STARCH, VEGETABLE OR SIDE SALAD

FILLET 200g R169

SIRLOIN 200g R139

RUMP 300g R169

T-BONE 600g R215

LAMB CHOPS 400g R245

Served topped with a mint pesto

PELLEGRINO 200g R95

BURGER

Beef burger patty, lettuce, tomato and caramelised onion

TOSCANO BURGER R105

Chicken breast, mozzarella cheese, bacon, lettuce, tomato and caramelised onion

Sauces

Mushroom, Pepper, Cheddar Cheese, Peri-Peri, Gorgonzola Cheese

R35

Dolci

AFFOGATO R60

Vanilla ice cream topped with hot espresso, a shot of Amaretto liqueur and finished with Amaretti sand

CHOCOLATE VOLCANO R65

Rich warm chocolate cake with a liquid chocolate centre served with a scoop of vanilla ice cream

CRÈME BRULÉE R55

Rich vanilla custard topped with a contrasting layer of hard caramel

TIRAMISU' R65

An old favourite

Cold Beverages

ICE TEA R33

Peach, Lemon

MINERAL WATER | LOCAL 500ml R27

Still or Sparkling 750ml R44

MINERAL WATER | IMPORTED 500ml R36

Still (Acqua Panna) or Sparkling (San Pellegrino) | Litre R55

FRUIT JUICE R29

Fruit cocktail, Orange, Cranberry Strawberry, Mango

SODAS R25

Coke, Cream Soda, Fanta Orange, Sprite

SUGAR FREE SODAS R24

Coke Zero, Coke Light, Sprite Zero, TAB

TISERS R30

Appletiser, Red Grapetiser

CORDIALS + 200ML MIXER R28

Passion Fruit, Kola, Lime Cordial

MIXERS 200ml R22

Lemonade, Coke, Soda, Tonic Water, Ginger Ale, Dry Lemon

ROCK SHANDY R38

MILKSHAKES R38

Vanilla, Lime, Strawberry, Chocolate

CAKE SELECTION R60

Ask your server

HOMEMADE ITALIAN GELATO

All our Italian ice-creams and sorbets are made on the premises.

Select your ice-cream in front and have it added to the bill.

1 Scoop R35 | 2 Scoops R56 | 3 Scoops R67 (per person)

Caffe'

ALL OUR COFFEES CAN BE MADE WITH DECAFFEINATED COFFEE ADD R3

CAFFELATTE R28

CAFFÉ R18 single

ESPRESSO R22 double

The classic Italian espresso coffee

CAFFÉ MACCHIATO R21

Espresso coffee with a dash of hot milk foam

CAPPUCCINO R29

One regular espresso topped with a rich dense, meringue like foam cap

AMERICANO R24

FREEZOCCINO R42

CHAI LATTE R35

TWININGS TEA R24

Earl Grey, Camomile, Green Tea & Lemon

FIVE ROSES R21

ROOIBOS R21

HOT CHOCOLATE R28

MILO R28

SQ Seasonal quotation | We cannot guarantee items on this menu do not contain nuts or fish do not contain bones. Subject to status, all major credit cards are accepted | All items are inclusive of VAT

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