

## Focaccia

Fresh oven baked 32cm pizza bread

<b>Alla Bufala</b> Local Buffalo Mozzarella, cherry tomato, garlic and rocket leaves	R 39
<b>Aglio</b> Garlic, coarse salt and olive oil	R 25
<b>Formaggio</b> Mozzarella, herbs and garlic	R 35
<b>Cipolla</b> Onions, rosemary, garlic and feta	R 35
<b>Gorgonzola</b> Peppadews, garlic and gorgonzola	R 35

## Antipasti

Appetizers

<b>Bruschetta al Pomodoro</b> <i>Italian bread with garlic, fresh tomato &amp; Basil</i>	R 30
<b>Bruschetta con Caciocavallo</b> <i>Italian bread with caciocavallo cheese (Italian smoked mozzarella from southern Italy) and topped with Parma ham</i>	R 43
<b>Fegatini al Luigi</b> <i>chicken livers, onion, chilli, brandy and white wine</i>	R 40
<b>Antipasto</b> <i>Imported Italian cold meat, Salami Casereccio, Pancetta, Prosciutto crudo, local Buffalo mozzarella, Fresh tomato, olives and peppadew, served with garlic bruschetta</i>	R 85
<b>Calamari Siciliana</b> <i>Calamari in Napoletana with chilli, garlic and white wine</i>	R 48
<b>Carpaccio</b> <i>Cured beef fillet with mushrooms, Parmigiano reggiano, olive oil and fresh lemon</i>	R 55
<b>Bresaola</b> <i>Italian cured beef, fatless! topped with rocket, Parmesan shavings, celery and fresh lemon</i>	R 55
<b>Polenta Vuncia</b> <i>Italian polenta served as a starter with a Quattro Formaggi sauce</i>	R 45
<b>Cozze Cremolate</b> <i>New Zealand half shell mussels in a cream, garlic and white wine sauce</i>	R 55

# Insalata

Salads

<b>All' Italiana</b> Lettuce, tomato, carrots, avocado *, robiola cheese, green pepper, olives and cucumber	R 45
<b>Pollo E Rucola</b> Lettuce, tomato, rocket lettuce, cajun chicken, avocado *, olives , boiled egg and feta cheese	R 55
<b>Broccoli</b> Pan fried crispy bacon and broccoli on lettuce, tomato, olives, avocado * and roasted almonds	R 58
<b>Caprese</b> Slices of fresh tomato and mozzarella served on a bed of lettuce with fresh basil	R 50
<b>Verdure</b> Crispy greens, tomato, marinated brinjals, green pepper and baby marrow, with robiola cheese and avocado	R 55
<b>Buffalo</b> Lettuce, cherry tomato, baby marrow, local buffalo mozzarella, rocket and avocado	R 60
<b>Luigi</b> Lettuce, tomato, roast peppers, lettuce, rocket, calamari rings and prawns in pink sauce	R 65

# La Pasta

<b>Spaghetti Bolognese</b> <i>Traditional Italian mince and Napoletana sauce</i>	R 60
<b>Fettuccine Luigi</b> <i>White button mushrooms, zucchini, italian pork sausage, chilli, garlic, white wine, rosemary, olive oil, whiskey and mascarpone cheese.</i>	R 73
<b>Penne Salmone</b> <i>Norwegian salmon flambéed with brandy in a Napoletana, cream, zucchini, almond and mascarpone sauce</i>	R 65
<b>Spaghetti Calamari e pomodoro</b> <i>Calamari rings, olive oil, white wine, chilli, garlic, fresh tomato and olives</i>	R 67
<b>Linguine alla Lydia</b> <i>a special seafood pasta with prawns, chilli, garlic, white wine, green peas and pesto, served with optional mascarpone cheese</i>	R 85
<b>Penne Pollo</b> <i>Cajun chicken in olive oil, onion, mushrooms, olives, sundried tomato and pesto sauce</i>	R 64
<b>Fettuccine alla Michele</b> <i>Ham, green peas, chilli, garlic, gorgonzola and cream</i>	R 72



# La Pasta

<b>Linguine Napoletana</b> <i>Light Italian sauce from imported whole peeled tomatos and fresh basil</i>	R 45
<b>Spaghetti Aglio, olio, peperoncino</b> <i>Classic Italian pasta dish with chilli, garlic and extra virgin olive oil</i>	R 40
<b>Linguine Verdure</b> <i>A tasty vegetarian pasta with green peas, corn, baby marrow, butter, garlic and mascarpone cheese</i>	R 58
<b>Penne Amatriciana</b> <i>Real Italian pancetta, onion, chilli, garlic and Napoletana sauce</i>	R 72
<b>Fettuccine Campagna</b> <i>Vegeterian pasta with broccoli, mushrooms, baby marrow, spinach, garlic and Napoletana sauce</i>	R 60
<b>Penne al Pesto di Rucola e Zucchine</b> <i>Pesto sauce made with Roquet, baby marrow, garlic, walnuts, parmesan cheese, and pan fried with chicken strips and olives</i>	R 68
<b>Penne Carbonara</b> <i>Real Italian pancetta, lots of pepper, eggs and parmesan cheese - No cream</i>	R 74

# La Pasta in Casa

Home made in Luigis

<b>Ravioli Fabiola</b> <i>Pillow pasta filled with mince, in a Napoletana and cream sauce</i>	R 67
<b>Gnocchi Quattro Formaggi</b> <i>Home made potato pasta in a parmesan, feta, gorgonzola , mozzarella and cream sauce</i>	R 72
<b>Risotto di Luigi</b> <i>Italian risotto with bacon, baby marrow, mushrroms, garlic, gorgonzola and a touch of cream</i>	R 95
<b>Panzerotti alla Crema</b> <i>Pillow pasta filled with spinach, ricotta and nuts in a cream sauce</i>	R 67
<b>Lasagne</b> <i>Home made Italian favourite, with layered pasta, mozzarella and Bolognese</i>	R 70
<b>Risotto del pescatore</b> <i>Italian risotto with Prawns, calamari tubes, mussels, baby marrow, chilli, garlic and white wine</i>	R 105
<b>Panzerotti di Zucca</b> <i>Pillow pasta filled with pumpkin and mozzarella, served in a butter and sage sauce</i>	R 67



## Carne

Meat dishes served with roast potato and two vegetables

	Rump 300 gm	Fillet 250 gm
<b>Bistecca alla Griglia</b> <i>choice of steak, grilled to your liking, with olive oil</i>	R 88	R 98
<b>Vino Rosso</b> <i>Red wine, mushroom and bacon sauce</i>	R 105	R 115
<b>Balsamico</b> <i>Reduced Balsamic sauce, topped with rocket and imported Italian Parmegiano</i>	R 113	R 123
<b>Gorgonzola</b> <i>Gorgonzola cheese and cream sauce</i>	R 108	R 118
<b>Fegato di Vitello</b> <i>Calf liver pan fried with onions, flambéed with brandy and white wine</i>	R 83	
<b>Costoletto di maiale</b> <i>Two loin pork chops, marinated with garlic, olive oil and fresh rosemary</i>	R 80	
<b>Salsiccia e Polenta</b> <i>Italian pork and fennel sausage grilled and served with a sauce of Napoletana, onions, red wine, garlic and bay leaves. Served with polenta</i>	R 80	

## Pollo

Chicken dishes served with roast potato and two vegetables

<b>Involtini alla Luigi</b> <i>Chicken breast rolled and filled with panfried bacon, mushrooms and mozzarella cheese served in a garlic and red wine sauce</i>	R 80	
<b>Straccetti di pollo</b> <i>Chicken strips, panfried with green peppers, olive oil, garlic, chilli, white wine and black olives</i>	R 75	
<b>Pollo Verde</b> <i>Two chicken breasts rubbed in our secret five herb coating and pan fried with olive oil.</i>	R 70	
<b>Pollo Gorgonzola</b> <i>Chicken breast filled with Gorgonzola and peppadews, crumbed and served in a creamy parmesan sauce</i>	R 82	

## Pesce

Fish dishes served with rice and two vegetables

<b>Gamberi al Pernod</b> <i>Eight queen prawns in our famous pernod, cream and garlic sauce</i>	R 115	
<b>Calamari alla griglia</b> <i>Falkland calamari tubes, grilled with chilli, garlic and olive oil</i>	R 83	
<b>Pesce del giorno</b> <i>Fresh grilled line fish served in a Napoletana, capers, anchovy and olive sauce</i>	R 93	



# Pizza

*Traditional thin based 32cm pizza*

<b>Margherita</b> <i>Basic mozzarella and tomato</i>	R 44
<b>Regina</b> <i>Mozzarella, tomato, ham and mushrooms</i>	R 55
<b>Hawaiian</b> <i>Mozzarella, tomato, ham and fresh pineapple</i>	R 55
<b>Quattro Stagioni</b> <i>Mozzarella, tomato, ham, mushrooms, artichokes and olives</i>	R 60
<b>Quattro Formaggi</b> <i>Mozzarella, tomato, parmesan cheese, gorgonzola and feta cheese</i>	R 64
<b>Messicana</b> <i>Mozzarella, tomato, beef mince, peppers, onion and chilli</i>	R 65
<b>Mediterranea</b> <i>Mozzarella, tomato, bacon, feta cheese, avocado*</i>	R 64
<b>Verdure</b> <i>Mozzarella, tomato, brinjals, onions, mushrooms, garlic, avocado * and olives</i>	R 64
<b>Pollo</b> <i>Mozzarella, tomato, cajun chicken, mushrooms, olives and sundried tomato</i>	R 70
<b>Salsiccia</b> <i>Mozzarella, tomato, italian pork sausage, garlic, mushrooms and artichokes</i>	R 70
<b>Parma</b> <i>Mozzarella, tomato, Prosciutto, Parmigiano Reggiano and rocket</i>	R 90
<b>Francese</b> <i>Mozzarella, tomato, caramelized onion, camembert and bacon</i>	R 72
<b>Salami</b> <i>Mozzarella, tomato, salami, green peppers, mushrooms, olives</i>	R 64
<b>Pescatore</b> <i>Mozzarella, tomato, calamari, mussels, prawns, chilli and garlic</i>	R 85
<b>Spinachi</b> <i>Mozzarella, tomato, peppadews, bacon, spinach, garlic</i>	R 70
<b>Napoletana</b> <i>Mozzarella, tomato, Italian anchovy, capers and olives</i>	R 67
<b>Capricciosa</b> <i>Mozzarella, tomato, artichokes, mushrooms, boiled egg and salami</i>	R 64
<b>Fantasia</b> <i>Mozzarella, tomato, peppadews, bacon, brocoli and camembert</i>	R 70
<b>Caccocavallo</b> <i>Mozzarella, tomato, caccocavallo mozzarella, cherry tomatos, salami and roquet leaves</i>	R 90

# Dolce e Gelati

Desserts & ice-cream

## Tiramisu

*The famous Italian dessert of zabaglione, savoiardi biscuits and liqueur*

R 40

## Crème Brulee

*The classic dessert of vanilla custard, with caramelised sugar topping*

R 40

## Mousse di cioccolato

*Rich dark belgian chocolate mousse*

R 35

## Gelato e cioccolato

*Three scoops of vanilla ice cream with chocolate sauce*

R 35

## Panna Cotta

*Baked cream and vanilla dessert with a strawberry or chocolate sauce*

R 40

# Beverages

## Caffe

Filter Coffee

R 12

Espresso

R 12

Espresso Doppio - Double

R 14

Macchiato - espresso with a touch of milk and froth

R 14

Cappuccino

R 16

Cappuccino con Panne

R 18

Caffe Latte

R 16

Hot Chocolate - with froth

R 16

## Tea

Five Roses

R 12

Rooibos

R 12

Herbal Teas

R 12

## Cold

Soft drinks - 340ml Cans

R 14

Soft drinks - 200ml Cans

R 10

Tisers - Apple, Grape Red and White 340ml

R 15

Iced Tea - Peach and Lemon 340ml

R 15

Mineral Waters

250ml Still/ sparkling

R 14

750ml Still/ sparkling

R 26

Milkshakes - various flavours

R 20

