

PRIMI	
V Foccaccia	R60
Thin pizza bread with herbs & garlic	
V Foccaccia Bianca	R98
Thin pizza bread with garlic & mozzarella	
Soup of the day	R89
Ask your waitron. Served with toasted ciabatta	
V Bruschetta	R110
Toasted breads with a variety of toppings	
V Haloumi	R118
Deep fried. Served with a homemade sweet chilli dip	
Cozze Lambrusco	R155
Mussels served in the shell with a white wine, cream, garlic & sambucca sauce	

INSALATA	
V Caprese	R135
Mozzarella, tomato, brinjal, basil & olive oil	
V Italian Salad	R175
Mixed lettuce, tomato, olives, egg, onions, mozzarella & origanum	
Chicken & Halloumi Salad	R190
Mixed lettuce, chicken, grilled haloumi batons, cucumber, tomato & nuts	

PASTA	
Spaghetti Bolognaise	R165
Viva Italia! Spaghetti with our special homemade bolognaise sauce	

Spaghetti Carbonara	R165
Bacon, parmesan, dash of fresh cream, topped with an egg yolk	
V Linguine Vodka	R185
Invented by Ralph's wife... napolitana sauce with vodka, touch of cream & chilli	
Ravioli Cortina	R190
Homemade meat filled pockets prepared to perfection in a creamy ham & mushroom sauce	
V Butternut Ravioli	R185
Ravioli like you've never had before... butternut filled pockets in a light cream sauce	
V Gnocchi	R155
Handmade potato gnocchi in a napoletana sauce OR Bolognaise sauce	
V Tagliatelle Tomato	R175
On the lighter side... Fresh tomato, basil, chilli, garlic & topped with crumbed feta	
V Spaghetti Pesto	R190
Simple but delicious!	
Cozze alla Mafia	R185
Mussels served in the shell with a freshly cut tomato, chilli, olive oil, garlic, parsley sauce with a splash of white wine	
Pollo Penne	R195
Seared chicken strips, sundried tomato, spring onion, sherry, a squeeze of honey, mushrooms & cream	

SECONDI	
Pepper Fillet	R260
Grilled, laced with a brandy pepper sauce, potato wedges & seasonal vegetables	
Chicken Mafia	R220
Succulent chicken breasts topped with a freshly cut tomato, chilli, olive oil, garlic, parsley sauce with a splash of white wine	

Veal Limone	R230
Braised in butter, lemon & white wine	
Veal Marsala	R240
Braised in butter, flambéed in Marsala wine, napoli sauce, cream & mushrooms	
Melanzane Parmigiana	R195
A baked layered dish with brinjals, mozzarella, ham, a drop of cream & napolitana sauce	
Prawns	R235
Grilled prawns. Topped with a lemon butter, garlic, chilli & herb sauce. Served with chips.	

PIZZA	
V Margherita	R118
Tomato, mozzarella	
Regina	R150
Ham & mushrooms	
Hawaiian	R150
Ham & pineapple	
Mexicana	R180
Mince, onions, chilli & green peppers	
Quattro Stagioni	R175
Artichokes, olives, mushrooms & ham	
Palmanova	R200
Named after Ralph's hometown! Avo*, brinjal, olives, blue cheese, bacon, garlic & chilli	
Claudia	R180
Bacon, avo* & feta	
Pollo	R185
Chicken strips, red & yellow peppers, avo* & onion	
V Adesso	R175
Sundried tomato, olives, feta & rocket	

DOLCE

Homemade Chocolate Brownie **R95**

Decadence at its finest! Served with vanilla ice cream & homemade chocolate sauce

Ice cream with chilli chocolate **R85**

The traditional with a slight Italian flair

Homemade Cassata **R95**

Made with love by Ralph... Italian layered ice cream dessert

Black Cherry Meringues **R95**

Meringue, ice cream & black cherries

Italian Kisses **R95**

HOT BEVERAGES

Cappuccino **R40**

Espresso **R35**

Macchiato **R35**

Hot Chocolate **R55**

No half portions served.

Management reserves the right to charge a 10% service fee on tables of 8 or more

Not all ingredients are listed on the menu – please inform your waitron if you have any food allergies so we can cater accordingly

Regret no cheques. Only VISA & MASTERCARD accepted. No scan & pay

** availability is seasonal*

**THANK YOU
FOR YOUR
SUPPORT**

RAFFAELE

LAMBRUSCOS
ITALIAN DINING