



FOCACCIA

Freshly hand-rolled and oven baked pizza breads

- V** HERB..... 65
Lightly flavoured with herbs, coarse salt and olive oil.
- V** GARLIC..... 75
Fresh garlic, oregano, salt and olive oil.
- V** BIANCA 90
Sprinkling of mozzarella cheese, salt and oregano.
- N** GORGONZOLA 110
V Fresh sliced tomato and gorgonzola cheese.



ANTIPASTI

hot and cold appetizers



- R** CARPACCIO DI MANZO..... 135
Finely sliced raw beef with marinated mushrooms, parmesan shavings, and wild rocket. Dressed with a lemon mustard aioli.
- N** CHEESY GARLIC SNAILS..... 95
Six snails in creamy, garlic parmesan sauce, oven-baked with mozzarella cheese.
- GARLIC PRAWN TAILS** 155
Shelled medium prawns oven-baked in a creamy garlic sauce, with parmesan gratin.
- FEGATINI DI POLLO** 115
Chicken livers sauteed in butter with garlic, onion and fresh sage, a hint of chilli (optional), white wine, and fresh cream.
- V** GRILLED HALLOUMI 95
Grilled goat's milk cheese, served with fresh lemon wedges and green olives.
- V** MOZZARELLA FRITTA..... 95
Crumbed mozzarella cheese bites, served with Napoli sauce.
- V** PARMESAN CRUMBED MUSHROOMS ... 95
Deep fried parmesan and herb crumbed button mushrooms, served with a garlic aioli.
- MELANZANE PARMIGIANA** 115
Brinjal sliced and layered with mozzarella and Napoli sauce, wood-fired and topped with parmesan.
- CALAMARI**..... 135
Lightly seasoned with herbs and spices, grilled or deep-fried, and dressed with lemon butter.
- N** COZZE BIANCA / ROSSO..... 145
Fresh mussels prepared in a creamy garlic, onion, white wine and parsley sauce. Or, with a Neapolitan and white wine sauce.
- V** ZUPPA DEL GIORNO 85
Chef's daily soup special, served with bread sticks.
Please enquire with your waiter.

RISOTTO

Made with imported Italian Arboria rice

- N** RISOTTO AI FUNGHI..... 215
V Mixed mushrooms, onion, garlic and fresh thyme.
- N** RISOTTO ALLA GAMBERETTI..... 255
Eight medium shelled prawns, and finely sliced chorizo, paprika, fresh red chilli, garlic, and white wine.

TONY'S®

SPAGHETTI * GRILL

EST. 2001

INSALATE - SALADS

As a meal or for sharing, and dressings served separately on request

- CAPRESE** 145
Layered fior di latte mozzarella, tomato, and fresh basil. Drizzled with olive oil and balsamic glaze.
Add: Avocado / Grilled Chicken 45*
- N** ITALIAN VILLAGE..... 135
V A variety of fresh garden lettuce, cherry tomatoes, cucumber, onion, carrot, avocado (seasonal), olives, parmesan shavings and Italian vinaigrette dressing.
- V** GRECA 135
Mixed lettuce, tomato, onion, green pepper, cucumber, olives, feta cheese and origanum, with a Greek mayo dressing.
- CAESAR** 135
Cos lettuce, coarsley chopped, with crispy bacon bits and garlic croutons, tossed in traditional Caesar dressing (contains egg) and served with parmesan shavings.
- V** STRAWBERRY, BRIE AND ALMOND..... 155
Fresh strawberry's with brie cheese, herbed croutons, avo, rocket and toasted almonds.
- GORGONZOLA, PEAR AND BACON**..... 155
With mixed lettuce, fresh herbs and shredded spinach, crispy bacon bits, garlic croutons and a blue cheese dressing.
- BEEF AND BALSAMICO**..... 185
Fillet of beef strips (125gm) with a balsamic and honey reduction, served with grilled mushrooms, cherry tomatoes, red onion, mixed lettuce and avocado.



PASTA RIPIENI - FILLED PASTA

Filled pasta pockets, served in the following styles:

- RAVIOLI DI MANZO** 175
Beef ravioli pockets, with a Neapolitan sauce.
- V** PANSOTTI DI ZUCCA..... 175
I With sage butter and parmesan cheese, and toasted almonds.
- V** RAVIOLI SPINACHI E RICOTTA..... 175
Spinach and ricotta pasta pockets with a light Neapolitan sauce.
- N** TORTELLINI TRE FORMAGGIO 175
V Three cheese filled pasta, with sage butter and parmesan cheese.
- TORTELLINI DI POLLO** 175
Chicken filled tortellini pasta, with creamy Napoli sauce.

GNOCCHI

Homemade potato dumplings served with a sauce of either:

- V** SAGE BUTTER 115
Lightly browned sage butter and parmesan cheese.
- V** NAPOLETANA 135
The famous Italian tomato and onion sauce.
- V** SUGO ROSSO 145
Creamy tomato sauce.
- BOLOGNESE** 165
The famous beef ragu from Bologna.
- V** TRE FORMAGGI..... 175
I Creamy sauce consisting of gorgonzola, marscarpone and parmesan sauce, with chopped walnuts (optional).



LIFE IS DELICIOUS!

- N** new **V** vegetarian **R** raw product
- I** contains nuts ***** seasonal

PASTA TRADIZIONALE

We use imported Italian pasta, extruded through traditional bronze dye cutter, creating a rough texture, allowing the maximum amount of sauce to cling to the pasta, adding more flavour. Gluten-Free pasta now available! Please enquire with your waiter!



WITH SPAGHETTI:

- V** AGLIO E OLIO E PEPERONCINO..... 125
Garlic, parsley and olive oil, with dried red chilli flakes.
- V** AL FRESCO CAPRI 160
Cherry tomatoes, mozzarella cheese, garlic, fresh basil and olive oil.
- CARBONARA**..... 165
crispy pancetta and egg, cracked pepper and parmesan cheese. *Traditional style, or with cream.*
- POLPETTINE**..... 165
Italian meatballs with Neapolitan sauce, and fresh basil.
- N** GAMBERI E PEPERONCINO 235
Eight shelled medium prawns, garlic, parsley, white wine and fresh red chilli.

WITH PENNE:

- V** NAPOLETANA 135
Traditional Italian tomato sauce.
- V** ARRABBIATA..... 145
Traditional Italian tomato sauce with fresh chili and olive oil.
The ANGRY pasta sauce.
- POLLO NAPOLI**..... 165
Chicken and mushrooms in a creamy tomato sauce with fresh basil.

WITH FETTUCCINE / TAGLIATELLE:

- ALFREDO**..... 165
Ham and mushrooms, in a creamy parmesan sauce.
- BOLOGNESE RAGU** 165
The famous beef ragu' from Bologna.
- POLLO BROCCOLI** 175
Chicken, broccoli and mushrooms, in a creamy parmesan sauce.

WITH LINGUINE:

- AMATRICIANA** 165
pancetta, onion, tomato, garlic and herb sauce.
- V** BASIL PESTO..... 185
Fresh basil, garlic, parmesan cheese, olive oil and pine nuts paste
- FILETTO CON FUNGHI MISTI** 265
Lightly peppered fillet of beef, mixed mushrooms, garlic and fresh rocket, with parmesan shavings.
- N** ALLA SCOGLIO BIANCA OR ROSSO..... 275
prawns, calamari, mussels and hake, in a white wine, garlic and parsley sauce, with either cream (Bianco) or tomato (Rosso) sauce.

- POLLO E ZUCCHINI**..... 175
Chicken strips, zucchini, sun-dried tomato, parsley, and chilli (optional).



PASTA AL FORNO/OVEN-BAKED PASTA

Topped with shredded mozzarella, cheddar cheese and grated parmesan cheese, and baked in the wood-fired ovens



- LASAGNA BOLOGNESE**..... 175
Layers of pasta with a bolognese and bechamel sauce.
- N** RAVIOLI AL FORNO..... 185
Ravioli beef oven baked in a creamy napoletana sauce.
- V** MACARONI CHEESE..... 145
Penne pasta with sliced cherry tomatoes, cheddar and parmesan sauce.
Add: bacon for extra 30
- PENNE ALL' ANTONIO** 175
Penne pasta baked with bacon, mushroom, onion, and garlic in a creamy tomato sauce.

MANZO - BEEF

Served with a complimentary side order of your choice

BISTECA ALLA GRIGLIA

Choice of beef cuts, aged for 21 days plus, and grilled to your liking.

FILLET 250g 265
Tenderloin.

RUMP 350g 245
SA's favourite cut.

PRIME RIB FIORENTINA 600g 295
Prime rib-eye steak of 600gm on the bone, basted with garlic oil, cracked pepper, coarse salt and parsley, dressed with a roasted garlic butter.

ESPETADA 350g 245
Portuguese style rump beef skewer, rubbed with coarse salt and bay leaves. Served with chips, and side salad.

SAUCE SELECTION 42

Made with fresh cream and stocks, and some may contain alcohol.

Madagascar Green Peppercorn | Creamy Mushroom | Three Cheese | Gorgonzola Blue | Honey Mustard | Creamy Garlic | Monkeygland

SCALOPPINE DI FILLETO

Beef fillet escalope's (250gm) sautéed, and served with linguine and sauteed vegetables

SALTIMBOCCA 295

With Parma ham and fresh sage, sautéed in a sage butter and white wine sauce.

PICCATA ALLA MARSALA 285

A creamy mushroom, onion, herb & marsala sauce

AI PEPE 285

A Madagascar green peppercorn and brandy sauce.

GORGONZOLA 295

A creamy gorgonzola cheese sauce

THE SPAGHETTI GRILL CHEESE BURGER 155

A 200g homemade beef burger, with cheddar cheese, lettuce, tomato, onion, pickles and burger mayo. (Served with hand-cut chips only)



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POLLO - CHICKEN

Served as specified

POLLO PARMIGIANA 245

Parmesan crusted chicken breast, topped with creamed spinach and mozzarella cheese, oven baked with Napoletana sauce. Served with your choice of pasta.

CHICKEN PERI PERI 195

Spring chicken (approx 800gm - 1kg) cooked in the wood-fired ovens, with a mild peri peri basting. Served whole, or cut into pieces.

PETTI DI POLLO

Chicken breast escalope's (250gm) sautéed, served with linguine and sauteed vegetables

CAMPAGNOLA 225

A creamy honey mustard and herb sauce.

MARSALA 225

A mushroom, herb and marsala wine sauce.

PIZZAIOLA 235

A tomato, garlic, caper, olive and origanum sauce, with mozzarella cheese topping

SPIEDINI DI POLLO E CHOURICO 235

Chicken breast fillets, chourico and red pepper skewer, basted with a mild chilli sauce, and finished in our wood-fired ovens

PETTI DI POLLO ALLA GRIGLIA 155

Char-grilled chicken breasts, served with an Italian or Greek Salad. No starch!

THE CHICKEN BURGER 145

Chicken breast (250gm), with lettuce, tomato, onion, pickles and burger mayo. (Served with hand-cut chips only)



LIFE IS DELICIOUS!

PAYMENT TERMS

All major credit cards accepted
Regret no cheques.
Prices include VAT

ENQUIRIES

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FOLLOW US ON

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TRADING HOURS

Open 7 days a week
Lunch and dinner
from 11.00am till late

PESCE - SEAFOOD

Served with a choice of hand-cut chips or savoury rice, or half and half or a side salad.
All our seafood dishes are dressed with butter sauces, unless requested separately



CALAMARI 245

Falklands calamari, either grilled or fried served with lemon butter sauce.

CALAMARI E CHOURICO 265

Grilled calamari and chourico sausage, with fresh garlic and chilli flakes, white wine, and black olives.

KINGKLIP ALLA POMODORINO 295

Fillet of Kingklip, wood-fired in our pizza ovens, with cherry tomatoes, chilli, garlic, and basil.

SOGLIOLE AL LIMONE E CARCIOFFI 315

Grilled sole served with a lemon butter, artichoke and caper sauce.

BABY KINGKLIP 335

Our signature fish dish.

Wood-fired whole Baby Kingklip on the bone, With creamy lemon butter sauce

MERLUZZO AL FORNO 195

Fillet of hake, wood-fired in our pizza ovens with lemon, herbs and olive oil.

MERLUZZO SUPREMO 235

Fillet of Hake, oven baked and served with a creamy white wine, dill and shrimp sauce

GAMBERETTI ALLA GRIGLIA

Choice of prawns, lightly grilled and finished in our wood-fired ovens, and served with a choice of lemon butter, garlic butter or peri peri butter

KING PRAWNS (6) 425

QUEEN PRAWNS (6) 295

DOLCI E GELATI

Desserts & Ice-Cream



DOM PEDRO & SPECIALITY COFFEES SQ

Amarula, Kahlua, Cape Velvet, Frangelico, Amaretto, Tia Maria or Irish Whiskey.
Served either in single or double shots.

AFFOGATO 75

Two scoops of vanilla ice-cream, with chocolate shavings and crushed nuts, drizzled with chocolate sauce, and then "drowned" in hot espresso served on the side.

ITALIAN MERINGUE MESS 85

Layered meringue, Chantilly cream and seasonal berries, with grated chocolate and almond topping.

TIRAMISU 85

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

PEPPERMINT TIRAMISU 85

Tiramisu with a peppermint crisp twist!

PANNACOTTA 80

Vanilla pannacotta served with a berry coulis, and fresh seasonal berries.

CRÈME BRULÉE 80

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

MALVA PUDDING 85

Served warm, with vanilla custard.

GELATI ITALIANO

three scoops of super premium ice-cream, served with a wafer garnish.

VANILLA 65

STRAWBERRY 65

CHOCOLATE 65

TRE-COLORI 65

A scoop of each of the above flavours

CHOCOLATE SAUCE 20

Add to any of the above flavours.



CONTORNI - SIDE ORDERS

A selection of side orders to compliment your meal

Hand-cut Fries 45

Parmesan Mash 50

Savoury Rice 45

SIDE SALAD

Italian, Greco or Tomato,
Onion and Feta Salad 75

VEGETABLE

Sautéed Seasonal Vegetables 55

Roast Butternut & Creamed Spinach

Combo, or Individual 55

PASTA BOWL

Spaghetti, Linguine, Fettuccine, or Penne 75

AGNELLO - LAMB

Served with a complimentary side order of your choice

WOOD FIRED LAMB SHANK 360

Slow roasted for four hours, then finished in our wood-fired ovens, the classic Mediterranean way.

LAMB LOIN CHOPS 325

Lamb loin chops (3 x 125gm) with cracked black pepper, coarse salt, garlic and herbs, basted with lemon and olive oil.



MAIALE - PORK

Served with a complimentary side order of your choice

BRACIOLA DI MAIALE 255

Thick cut pork loin chop, with a breaded pork sausage and sage stuffing, served with a mushroom jus.

COSTOLETTA ALLA MILANESE

Pork loin chop, parmesan and panko crumbed and fried in butter. Served either:

Plain with fresh Lemon 215

Napoli sauce and mozzarella cheese 235