




*italio*

modern italian kitchen   

# BREAKFAST

*Breakfast is ONLY served on Saturday, Sunday & Public Holidays From 9am-11am*

## MINI

1 Egg, 2 rashers bacon, grilled tomato, fries, toast & preserves.

R69

## CLASSICO

2 Eggs, 2 rashers bacon, grilled tomato, grilled mushrooms, fries, toast & preserves.

R95

## ITALIO BREAKFAST

2 Eggs, 3 rashers bacon, Italian sausage, grilled mushrooms & onions, fries, toast & preserves.

R125

## GRANDE

2 Eggs, 3 rashers bacon, a homemade beef patty topped with fried onions & salsa, fries, toast & preserves.

R128

## SMASHED AVO

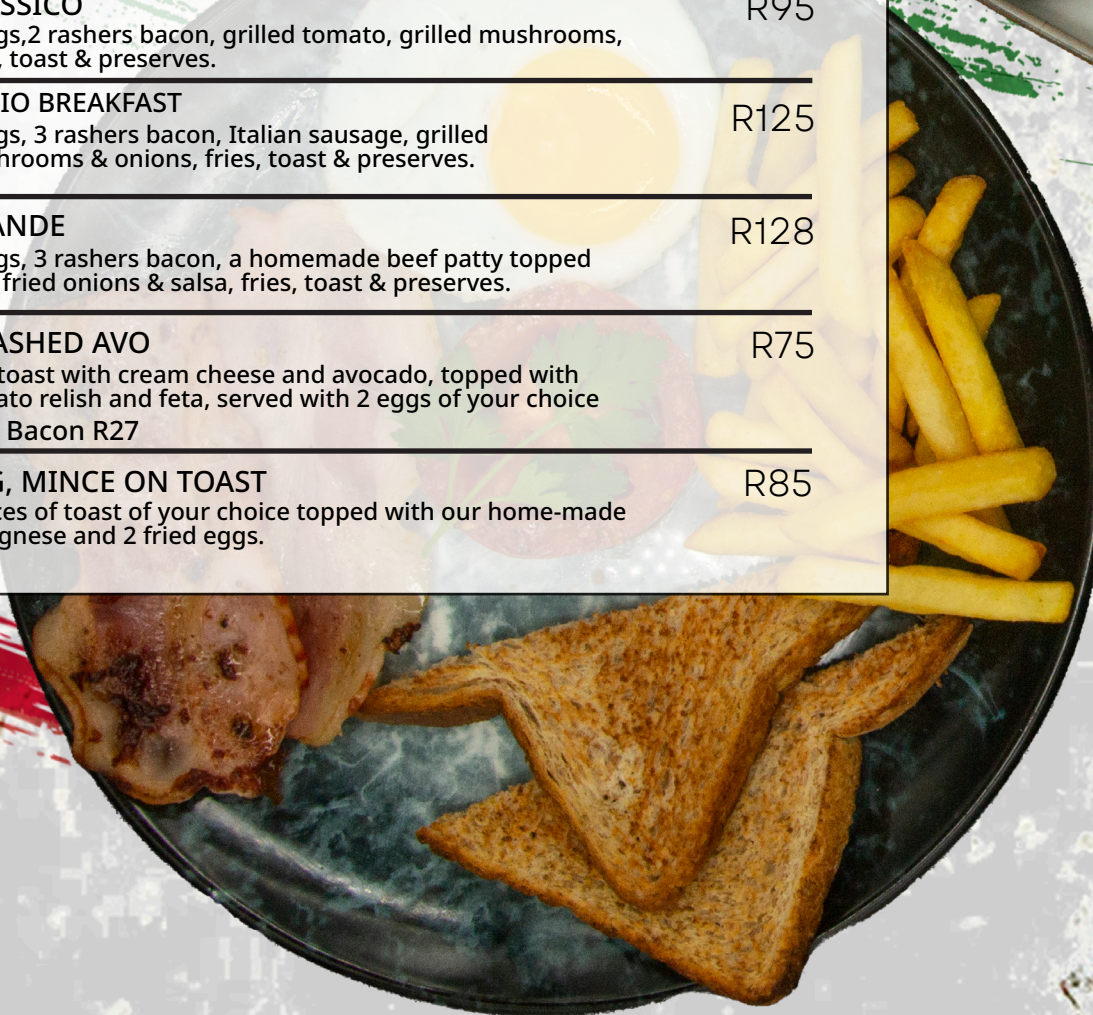
Rye toast with cream cheese and avocado, topped with tomato relish and feta, served with 2 eggs of your choice  
Add Bacon R27

R75

## EGG, MINCE ON TOAST

2 slices of toast of your choice topped with our home-made Bolognese and 2 fried eggs.

R85



# STARTERS

## ITALIAN MEATBALLS

Meatballs stuffed with provolone cheese, covered with Napolitana sauce and served with a small focaccia

R85

## MELANZANE PARMIGIANA

Roasted Brinjals, parmesan, mozzarella, Napolitana stack, baked in the pizza oven & served with a small house focaccia

R90

## FRIED RAVIOLI

Fried & crumbed homemade mozzarella ravioli with a parmesan and Napolitana dipping sauce

R75

## BEEF CARPACCIO

Thinly sliced beef garnished with wild rocket, cherry tomatoes, red onion, capers & parmesan shaving

R99

## CHIMICHURRI STEAK (150g)

Sliced rump, done in the pizza oven and drizzled with chimichurri.

R99

## PARMESAN CRUMBED MUSHROOMS

Button mushrooms crumbed in a parmesan crumb served with a dipping sauce.

R85

## CHICKEN LIVERS

Chicken livers pan fried with peppers and onions in a mild peri-peri sauce, served with bruschetta bread

R80

## CALAMARI

Falklands calamari, grilled or lightly battered and fried, served with either a lemon butter or a Garlic & lime aioli sauce

R99

## MUSSELS

Black mussels in a creamy lemon butter sauce served with toasted bruschetta

R93

SMALL PORTION +-8

LARGE PORTION +- 16

R149

## ANTIPASTO PLATTER

Pastrami, salami, pepperoni, provolone, mozzarella Fior Di Latte, Camembert, roasted peppers, black & green pitted olives, artichokes, olive tapenade & sundried tomato pesto dips. Served with olive oil & herb focaccia.

R215

## STUFFED PEPPADEW®

Stuffed Peppadew® with cream cheese, coated with a parmesan crumb, deep fried and served with a Peppadew® aioli

R85



# INSALATA

*All salads are served with a small focaccia.*

## HOUSE SALAD

Roasted peppers, caramelized onions, balsamic marinated cherry tomatoes, feta, olives, roasted brinjals, almonds, mixed greens.

R129

## CAPRESE SALAD

Authentic Buffalo mozzarella, fresh tomato, basil pesto, balsamic reduction & fresh basil

R129

## GREEK SALAD

Cherry tomatoes, cucumber, feta & calamata olives, mixed lettuce. Served with a Mediterranean house dressing.

R99

## CHICKEN SALAD

Grilled chicken, avocado\*, feta, Peppadew®, cherry tomatoes, mixed lettuce & red onions. Served with a Mediterranean house or honey mustard dressing.

R136

## ITALIO CHEF SALAD

Salad greens, cherry tomatoes, caramelised onions, crispy bacon, grilled chicken, roasted peppers, cucumber, crumbled blue cheese OR feta and topped with a balsamic reduction.

R143



# BRUSCHETTA

4 PIECES



## ITALIAN BRUSCHETTA

Topped with diced tomato, red onion, garlic and basil.  
Sprinkled with a balsamic olive oil reduction & parmesan shaving.

R73

## CARPACCIO BRUSCHETTA

Topped with sun-dried tomato pesto, rocket, sliced cherry tomatoes, beef carpaccio & parmesan shavings.

R95

## FIG & BACON BRUSCHETTA

Topped with a fig preserve, bacon bits, caramelized onion, melted Camembert Cheese & sesame seeds.

R92

## TOMATO CHILLI CHUTNEY, BACON & CREAM CHEESE BRUSCHETTA

Topped with cream cheese, homemade chilli tomato chutney & bacon bits

R92

# CARNE/MEAT

*Our meat is aged for a minimum of 24 days and grilled with our homemade Italian BBQ or Italian herbs, olive oil & lemon basting.*

*Our meat is served without a side. Meat portion is weighed raw.*

RUMP (200G)	R115
RUMP (300G)	R160
RIB-EYE (200G)	R165
T-BONE (500G)	R225
FILLET (250G)	R225
TOMAHAWK (+/- 650)	R325
PORK RIBS (500g)	R245
PORK CHOPS (400g)	R145
Pork Loin chops with a delicious secret sweet marinade and topped with pork crackling.	

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## SAUCES

R32

Pepper sauce, Garlic sauce, Mushroom sauce, Cheese sauce, Chimichurri, Blue Cheese sauce

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## SIDES

Fries	R30
Smashed potato with garlic & thyme butter	R34
Italian Roasted Vegetables	R34
Penne or fettuccini pasta with olive oil & parmesan	R32
Salad (Tomato, lettuce, red onion, olives, parmesan & olive oil)	R38



# BURGERS

\*SEASONAL

*All burgers are served with either a grilled chicken breast or 180g beef patty, made in-house with 100% pure meat and Italian flavour. Basted in Italian BBQ. All our burgers are served with fries OR a side salad.*

**ORIGINAL BURGER** R110  
Our original beef or chicken fillet burger

**CHEESEBURGER** R115  
Our original burger topped with a cheddar cheese slice.

**SAUCY BURGER** R120  
Original Burger topped with your choice of one of our homemade sauces.  
Options: *Mushroom, Pepper, Cheese, Garlic, Blue cheese*

**JALAPENO BURGER** R139  
Back bacon, grilled Jalapeno's, and cheese sauce

**ITALIAN PICANTE BURGER** R128  
Grilled salami picante & Peppadew® aioli  
Add \*Avo R18

**BLUE CHEESEBURGER** R139  
Creamy blue cheese sauce, caramelized onions & roasted almonds  
Add bacon R22

**BACON, FETA, AND PEPPADEW® BURGER** R145  
Bacon, Danish feta, Peppadew® and a creamy sweet chilli sauce.

**ITALIAN STEAK BURGER (150g)** R148  
Tenderized Rump steak, marinara tomato sauce, grilled onions & melted provolone cheese

**ORIGINAL PLANT BASED BURGER** R130  
100% plant-based burger



# PIZZA

## FOCACCIA

Olive oil, garlic & herbs R55

ADD Tomato base R20

ADD Mozzarella R42

ADD Blue cheese, caramelized onion & toasted almonds R53

### Other available bases

NEOPOLITAN SOURDOUGH BASE 30cm R29

BANTING BASE 28cm R42

GLUTEN FREE BASE 28cm R42

PUMPKIN BASE 28cm R42

## CLASSIC PIZZA \*SEASONAL

MARGHERITA Tomato base, mozzarella & fresh basil R92

PEPPERONI Tomato base, mozzarella & pepperoni R124

REGINA Tomato base, mozzarella, ham & mushrooms R118

HAWAIIAN Tomato base, mozzarella, ham & pineapple . R118

MESSICANO Tomato base, mozzarella, BBQ Sauce, mince, chilli, Peppadew® & fresh basil R155

VEGETARIAN Mushrooms, roasted peppers, fried onion, artichokes, feta, garlic & chilli R135

PANCETTA Tomato base, mozzarella, feta, bacon, \*avocado R149

FIAMMA Tomato base, mozzarella, salami, roasted green peppers, chilli & olives R135

MODERNA MARINARA Tomato base, mozzarella, marinated sweet cherry tomatoes, bacon, feta & basil R155

CLASSICO ITALIANO Tomato base, mozzarella, anchovies, olives & capers R125

GRIGLIA POLLO Tomato base, mozzarella, Italian BBQ grilled chicken, roasted red peppers, feta & balsamic reduction R154

ROMA Tomato base, mozzarella, salami, ham, feta or blue cheese R152



## GOURMET PIZZA \*SEASONAL

### AGNELLO PICANTE

Tomato base, mozzarella, spiced lamb, yogurt, feta, mushrooms & fresh coriander R205

### MIMOSA E FUNGHI

Tomato base, mozzarella, bacon, cream cheese, mushroom, Peppadew® & sweet chilli R164

### ITALIAN PULLED PORK

Pulled pork, bacon, pineapple, jalapeño, cherry tomato & red onion R164

### CARNOSA

Tomato base, mozzarella, bacon, salami, salami picante, green peppers, chilli & feta R164

### PROVOLONE

Tomato base, provolone, blue cheese, salami picante, garlic, chilli, cherry tomatoes, rocket & lemon R154

### IL FICO FORMAGGIO

Tomato base, mozzarella, fig preserve, Camembert cheese, caramelized onion & sesame seeds R154

### POLLO SUPREMO

Grilled chicken, salami picante, red onion, mushroom, Peppadew®, yogurt swirl & topped with fresh rocket. R164

### ALLA PEPATO

Tomato base, mozzarella, feta, pepperoni, olives, peppers & fresh basil R134

### PIZZA DI CARPACCIO

Beef carpaccio(cold), roasted cherry tomatoes, rocket, balsamic glaze and Grana Padano R189

### LA ZUCCA

Tomato base, mozzarella, roasted butternut, feta, caramelized onion & bacon R134

### PARMA DE FIOR

A taste of Napels with a Napolitan pizza base, tomato base, Fior Da Latte cheese, parma ham, rocket & Grana Padano R195

# PASTA

*Our pasta sauces are all made on order and may contain tomato base. Please allow a min of 25min. All topped with rocket & Grana Padano*

Pasta to share add R22

## PASTA CHOICES

Spaghetti, Fettuccini, Penne

Gluten free

R29

## HOMEMADE PASTA

*Made in-house with the freshest ingredients*

Ravioli (mince)

R30

Homemade Gnocchi

R28

Panzerotti (Baby spinach & ricotta)

R30

## CLASSIC PASTA

### NAPOLITANA

Italian tomato pasta sauce

R74

Add chilli R7

### BASILICO

Basil pesto, cream & roasted almond shavings

R109

### VEGETARIANO

Roasted peppers, brinjals, mushrooms, olives, garlic & creamy Napolitana

R120

### BOLOGNESE

Italian tomato sauce & minced beef

R132

### PUTTANESCA

Anchovies, olives, capers, chilli, garlic & Napolitana sauce

R120

### ALFREDO

Ham mushrooms & cream

R122

### POLLO ARDENTE

Chicken, sundried tomato pesto, chilli, olive oil & garlic (no cream)

R132

Add cream R22

### MODERNA SPAGHETTI MEATBALLS

Stuffed Italian meatballs with provolone cheese covered in a Napolitana, basil and marinara cherry tomato sauce served with spaghetti pasta

R132



## GOURMET PASTA

### SALAMI PICANTE

Salami picante, cream, marinara tomatoes, garlic, chilli, chives & lemon zest

R145

### PASTA ALLA VODKA

Grilled chicken, creamy vodka Napolitana, garlic & fried onion

R134

### BLU FORMAGGIO

Blue cheese, cream, basil pesto & crushed walnuts

R134

### POLLO LA FAVORITA

Grilled chicken, mushroom, fried onion & cream

R129

### AGNELLO PICANTE

Spiced Lamb, creamy Napolitana Sauce, mushrooms & fresh coriander

R179

### PULLED PORK PASTA

Pulled pork, bacon, jalapeño, caramelized onion, Peppadew® & creamy Napolitana sauce

R152

### LA ZUCCA

Chilli, garlic, rosemary & butternut panzerotti in a creamy Burnt butter sage sauce

R152

### BEEF RAGU

A culinary masterpiece crafted with tender slow cooked beef in a savory blend of tomatoes, red wine and aromatic herbs

R179

# SPECIALITIES

## CARNE

### T-BONE FLORENTINA

500g T-Bone, roasted in the pizza oven and topped with roasted garlic, fresh Rosemary, Thyme & olive oil. Only served medium/medium rare with your choice of side

R259

### T -BONE MIDOLLLO

500g T-Bone Roasted in the pizza oven topped with a dry rub with Thyme and a bone marrow butter. Served with an oven roasted bone marrow with your choice of side

R269

### BEEF LASAGNE.

Allow approx. 25min

Layers of creamy Béchamel sauce, pasta layers, classic bolognese sauce & cheese. Served with toasted bruschetta or side salad

R134

### VEAL MILANESE

Veal cutlets, crumbed and deep fried, served with pasta e olio, Italian side salad, rocket & a parmesan and Napolitana dipping sauce

R189

### VEAL LEMONE

Veal cutlets with a creamy lemon sauce, served with your choice of side

R184

### VEAL MARSALA

Veal cutlets with a creamy Marsala wine sauce & Porcini mushroom, served with your choice of side

R189

### RED CHIMICHURRI STEAK

300g Sliced rump perfectly roasted in the pizza oven and drizzled with red pepper chimichurri and served with your choice of side

R210



# POLO

## POLLO FORMAGGIO

Tender crumbed chicken breasts covered in a creamy jalapeno cheese sauce topped with a three cheese crust and maple glazed bacon strips, served with your choice of side

R142

## SPATCHCOCK CHICKEN (+-1.1kg).

Allow approx. 35min

Basted in our homemade peri -peri (HOT), BBQ or lemon and herb sauce. Served with your choice of side.

Full chicken

R185

Half chicken

R115

## POLLO E'PANCETTA

Chicken breast stuffed with cream cheese, provolone and Peppadews®. Wrapped in bacon and roasted in a pizza oven, then covered in a creamy sweet chilli sauce. Served with a side of your choice

R155

## LEMON PICCATA

Grilled chicken breasts covered in a burnt sage butter & lemon cream sauce. Served on a bed of fettuccini pasta and topped with parmesan.

R134

## POLLO LEMONE

Tender crumbed chicken breasts covered in a creamy lemon sauce, served with your choice of side

R139

# PESCE

## CALAMARI

Grilled Falklands calamari, grilled or lightly battered and fried, served with a lemon butter or a garlic, lime aioli sauce. Served with your choice of side

R189

## KINGKLIP

Grilled kingklip lightly battered in flour and served with a white wine, garlic and lemon sauce. Served with your choice of side

R225

## Black mussels

+ - 16 in a creamy lemon butter sauce served with toasted bruschetta

R149



# DESSERTS

## DEEP FRIED OREOS

Hot gooey, chocolatey goodness, served with vanilla ice cream

R69

## DOUBLE CHOCOLATE MOUSSE

A mix of white and Belgian chocolate mousse

R78

## CIOCCOLATO CALZONE

Calzone filled with milk chocolate, caramel and crunchy biscuits served with a scoop of ice cream

R79

## FERRERO ROCHER PIZZA

A small pizza base smothered in Nutella spread, sprinkled with hazelnuts, and topped with crushed wafers

R62

## MALVA PUDDING

Classic Malva pudding in a caramel sauce and served with custard or Ice Cream

R69

## CHOCOLATE BROWNIE

Classic chocolate brownie served with ice cream or whipped cream \*contains nuts

R69

## PANACOTTA

A classic sweet Italian mousse made with cream & served with a wafer and a honey and almond topping

R59

## CHOCOLATE PANNACOTTA

Creamy & smooth Italian mousse with a rich chocolate flavour & served with a wafer and topped with crushed flake.

R65

## TIRAMISU

Coffee-Flavoured Italian dessert. Layers of ladyfingers dipped in coffee & Kalua mixture, layered with a whipped mixture of cream, sugar and mascarpone cheese, flavoured cocoa

R75

## ITALIAN LEMON CHEESE CAKE

Delight your senses with our Italian citrus infused masterpiece

R75

## WAFFLES

MAPLE SYRUP

R50

BANANA CARAMEL

R67

BELGIAN & WHITE CHOCOLATE

R65

NUTELLA & BERRIES

R72

BAR ONE & TOFFEE SAUCE

R65

## AFTER DINNER DRINKS

DOM PEDRO

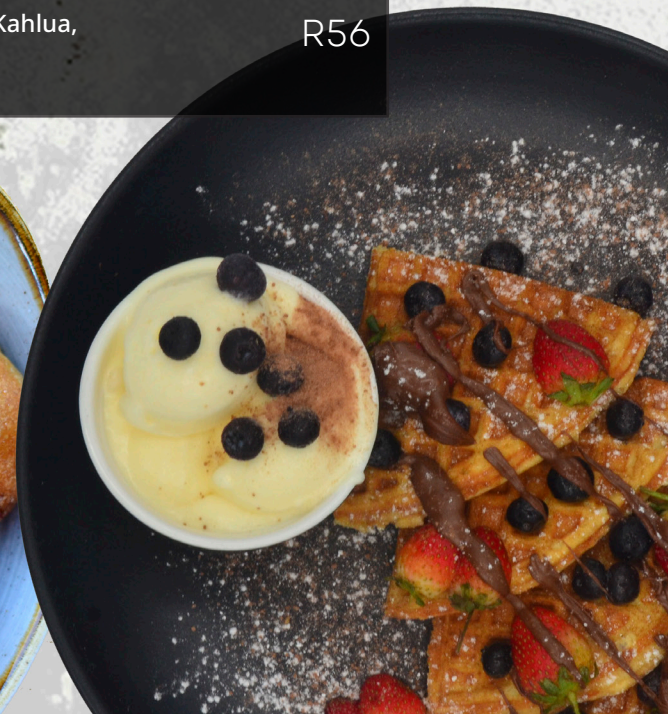
Amaretto, Amarula, Cape Velvet, Kahlua, Frangelico, Peppermint, Whisky, Red heart

R56

SPECIAL COFFEES

Whiskey, Amaretto, Amarula, Cape Velvet, Kahlua, Frangelico, Klipdrift, Red heart.

R56



# DRINKS

## HOT BEVERAGES

### ILLY

Espresso	R25
Double Espresso	R32
Cappuccino Foam	R34
Cappuccino Cream	R38
Double Cappuccino (Mug)	R44
Double Cappuccino cream (Mug)	R46
Americano	R30
Americano (Mug)	R34
Café Latte	R38
Café Mocha	R45

Substitute milk with almond milk	R12
Make any coffee decaffeinated	R5

### MALTS

Hot Chocolate	R43
Milo	R43
Horlicks	R46
Milky Bar hot chocolate	R43
Aero Peppermint hot chocolate	R43
Spice chai	R43
Dirty spice chai	R52
Belgian Hot Chocolate	R52

### TEAS

Ceylon & Rooibos	R26
TWININGS	R30
Chamomile, Earl Grey, Green Tea & Lemon, Lemon & ginger, Pure peppermint	
Red Cappuccino	R36
Red Latte	R39

## COLD BEVERAGES

### SODAS

Coke, Coke Zero, Fanta, Sprite, Crème Soda, Sparberry, Stoney	R27
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### CORDIALS WITH A MIX

Kola Tonic, Passion Fruit, Lime	R33
Rock shandy	R46
Steal works	R46

### FREEZO'S

Coffee	R47
Minty mango	R47
Strawberries mint	R47
Aero Peppermint	R47

### MINERAL WATER

Still or Sparkling 500ml	R24
Sparkling or Still 1L	R36

### FRESHLY SQUEEZED

Apple, Orange, Carrot, Pineapple	R52
Add Ginger	R12

### FRUIT JUICE

Cranberry, Fruit Cocktail, Mango, Apple, Orange	R35
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### ICED TEAS

Peach, Lemon	R33
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### TISERS

Apple, Red Grape	R37
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### MILKSHAKES

Vanilla, Strawberry, Chocolate, Bubble-gum, Lime, Banana	R44
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### FRULLATA

Vanilla ice cream blended with fruit juice (choose from the fruit juice flavours)	R47
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### DESIGNER SHAKES

Salted Caramel & Popcorn	R62
Nutella & Kit Kat	R62
Custard & Shortbread	R62
Oreo	R62
Milky Bar & Wafer	R62
Chocolate Bar One	R62
Aero Peppermint	R62

The background features a light-colored marbled pattern with prominent green and red brushstrokes. The green strokes are located in the upper right quadrant, while the red strokes are in the lower right quadrant. A dark grey rectangular box is positioned in the center-left area, containing white text.

***Italo*** - Modern Italian Kitchen is an Italian family orientated restaurant. Our aim is to provide high quality Italian inspired meals that appeal to the whole family, ensuring a memorable experience. All our meals are made fresh on order using only the freshest ingredients. We endeavour to never become complacent in our efforts to always keep our menu and service at the highest possible levels while keeping your children entertained as you relax and enjoy all we have to offer.

[www.italio.co.za](http://www.italio.co.za)

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