

GOURMET PIZZA

We serve 100% authentic Italian wood fired pizzas made with 00 flour, tomato passata and fior de latte mozzarella. Gluten free option available (R30 surcharge)



4 CHEESE (V) - 140

Mozzarella / fontina / blue cheese / strachino

PORCINI (V) - 140

Garlic & parsley porcini / smoked mozzarella / rocket

BRIE (V) - 150

No tomato base / caramelized red onion / mushroom / brie / rocket

TRUFFLE MUSHROOM (V) - 150

Truffle mushrooms / ricotta / rocket

CAPRESE (V) - 160

Fior de latte mozzarella / basil / rocket / balsamic reduction

ITALIAN MEATBALL - 170

Italian meatballs / parmesan / mozzarella / rocket

PRAWN - 175

Garlic & chilli prawns / mozzarella / rocket

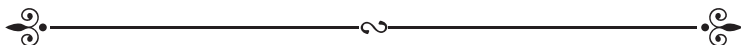
SMOKED SALMON - 175

No tomato base / smoked salmon / cream cheese / stracchino
avocado / rocket

PARMA - 180

Parma ham / burrata stracciatella / rocket / vodka

NO CHANGES CAN BE MADE TO OUR GOURMET PIZZA RANGE



BUILD YOUR OWN

MARGARITA - 75

Passata / Puglia mozzarella / basil

GLUTEN FREE MARGARITA - 105

ADD YOUR TOPPINGS

Rocket / Grilled marrow / Fresh basil	R5
Balsamic reduction / Red chilli / Garlic / Sliced jalapeno	
Baby spinach / Caramelized red onion / Cherry tomato / Roast brinjal	R8
Bacon / Boerewors / Feta / Puglia Ricotta	R18
Sun dried tomato / Smoked ham / Grilled artichoke Kalamata olives / Roast peppers	
Grilled chicken / Anchovy / Avocado	R22
Puglia Smoked mozzarella / Mature cheddar Brown mushrooms	
Chorizo / Salami / Parma ham / Grana Padano	R27
Cream Cheese / Puglia mozzarella pulled	R30
Basil pesto / Porcini mushrooms / Brie	R45
Truffle mushroom / Smoked salmon 40g	
Puglia Burrata stacciatella / 125g Puglia fior de latte mozzarella	R75
Prawns in garlic, chilli, white wine & parsley butter	R95