



## **KIDS FAVOURITES**

Scrambled eggs on toast **52**

Fruit salad **58**

Pasta Red Sauce **61**

Spaghetti Bolognese **72**

Chicken strips with chips **72**

Kiddies burger with chips **80**

## **KIDS PROJECTS - PER PROJECT UNTIL 8PM ONLY**

Cupcakes with butter icing / Gingerbread men / Choc chip cookies **75**/Pizza board **80**

## **SHARING BOARDS**

**VEG ANTIPASTI** -Grilled eggplant, zucchini & lemon, roast tomato with labneh, rocket and ciabatta-**201**

**MEAT ANTIPASTI** –Prosciutto, salami nostrano, coppa, fior di latte cheese, olives, hummus, grilled artichoke, Marinated peppers, rocket, with grilled ciabatta-**286**

## **STARTERS**

**Soup of the Day** **99**

**Pizza Bianca** - Pizza base brushed with garlic topped with mozzarella and rosemary **110**

**Camembert fritters**- beer battered fried camembert cheese severed on a basil pesto and Napolitano sauce **99**

**Fried Salt & pepper Patagonian squid**-spicy mayo and chili mint dressing with rocket **165**

**Ostrich carpaccio**- avocado parfait, parmesan and rocket **154**

**Sushi crunch rolls**- deep fried prawn crunch rolls served with Japanese mayo, sweet chill sauce and spring onion **116**

## **SALADS**

**Vegan buddha bowl** - sweet potato, roasted chickpeas, red onion, cherry tomatoes, butternut, spinach & steamed broccoli and tahini dressing **154 (v)**

**Poached pear salad**- Gorgonzola, walnut, mix lettuce, cherry tomatoes, cucumber finished with honey and mustard dressing **156**

**Grilled Cajun calamari** -mixed leaves, grilled veg, feta, sunflower seeds and a crème fraiche lemon butter sauce **187**

**Slow roasted lamb & aubergine salad** –baby spinach, rocket, olives, sunflower seeds, beetroot, garlic aioli & lemon **198**

**Mediterranean Tuna salad**-Seared Tuna, green beans, tomatoes, baked ham, fior latte, red onions on a crunchy bed of gem lettuce finished off with authentic dressing **226**

## **PASTA**

Pasta is the heart of the Italian food. This is why we make our own fresh tagliatelle in-house daily using authentic farina 00 flour and aged-old school techniques. All our pastas come with parmigiano cheese, chillies and garlic.

**Spaghetti** -tossed with cherry tomatoes, garlic, olives, capers, chillies, anchovies, white wine and butter **185**

**Truffled black mushroom**- garlic butter, cream & white wine served on fresh tagliatelle (v) **193**

**Penne Con Pollo** - penne pasta tossed with chicken, basil pesto cream, mushrooms, parmesan, and rocket **196**

**Pan fried veal strips** -with mushrooms, cream garlic butter & white wine served on fresh tagliatelle **215**

**Ravioli del Giorno** - Ravioli filling and sauce change every week ask your waiter **SQ**

**Homemade sweet potato & butternut gnocchi** –tossed with garlic and chillies on a quattro formaggio sauce with nutmeg, parmesan & walnuts (v) **198/Bacon 220**

**Prawn bisque risotto** - built on solid flavorful broth seasoned with the shells of shellfish, sour cream, fresh cream, fresh lemon, peas and grilled prawns with fresh herbs **281**

**Seafood linguine puttanesca** with tomato, olives cherry toms, anchovy, capes, garlic, seafood, chili & white wine **325**

## **MAINS**

**Gyros chicken**- filled pita with coleslaw, jalapenos, tzatziki, tomatoes, tahini dressing & fries **165**

**Buttermilk flattened Cajun spiced fried chicken burger**- coleslaw with jalapeno coriander mayonnaise, sweet chill, and hand cut chips w/crispy onion rings **176**

**Roasted cauliflower on pita bread**- curried white bean and coriander hummus, green olive, date and feta relish with roasted peppers (v) **132**

**Grass fed BBQ beef burger**- emmental cheese, bacon jam, lettuce, crispy fried onions, mushrooms sauce and bbq sauce & fries **187**

**North African spiced brown rice pilaf** -with butternut, figs & cumin spiced almonds**176**

**Stuffed chicken breast Spinach**- sun dried tomato & artichoke, green quinoa, roasted cherry tomatoes**201**

**Paradiso famous ossobucco ragu**-passed down through generations beef knuckle slow-cooked in secret sauce turned through fresh tagliatelle pasta and topped with fresh basil **264**

**Pork schnitzel**-lemon rosemary & parmesan breaded pork served with linguini puttanesca**289**

**300g Grass fed sirloin**-bone marrow & smoked paprika infused butter, brown mushroom & roasted seasonal vegetables **308**

**250g fillet steak**- with our famous chocolate chili sauce served with garlic mushrooms mash potato & rocket **314**

**Bouillabaisse** – prawn bisque broth swirls around jet-black mussels and clam topping it off with king klip, hake, ciabatta bread and grilled prawns **352**

**250g Ostrich fan fillet del giorno** – ostrich garnish changes from time to time please ask your waiter **SQ**

**Seafood Platter for two with a complimentary bottle of wine** – creamy mussels, grilled Cajun calamari, deep fried pepper squid, savory rice, hand cut fries, grilled king klip and hake fish with spicy mayo and lemon butter chili garlic sauce **SQ**

**Market fish of the day** – fish changes from time to time please ask your waiter **SQ**

## **SIDES**

Hand cut fries **50** /Side truffle mash/ seasonal vegetables with basil pesto/side greek salad/ savory rice **61**/ two grilled prawns **88**/Roasted cauliflower with salsa verde & almond flakes **66**

## **DESSERTS AND FARMHOUSE BAKES**

Vegan Apple Crumble **63**/ Banoffee Pie**72**/Crème Brulee **72**/Lemon Meringue / Malva / Baked Cheesecake / Tiramisu **77**/  
Ice Cream **76**

## **GOURMET PIZZA | MARGARITA 30CM - 110**

We serve 100% authentic Italian wood fired pizzas made with 00 flour, tomato passata and fior di latte mozzarella.

### **REGINA - 165**

Ham / mushroom

### **CAPRESE (V) - 178**

Fior di latte mozzarella / cherry tomato / basil / rocket balsamic reduction - optional

### **THE GREEK - 178**

Spinach / feta / olives

### **THE B.F.S. - 187**

Roasted butternut / spinach / feta / red onion / balsamic reduction - try it with some bacon - **46**

### **PARADISO - 189**

Pancetta or chicken / avocado\* / feta

### **MEXICANA -190**

Spicy beef mince/mozzarella / fresh onions / red & yellow peppers / jalapenos and chilli topped with basil

### **TRUFFLE MUSHROOM (V) - 198**

Truffled black mushrooms / ricotta / rocket

### **PORCINI (V) - 198**

Garlic & parsley grilled porcini / smoked mozzarella / rocket

### **PARMA - 231**

Parma ham / Burrata Stracciatella / rocket / vodka