

STARTERS

BRUSCHETTA LIGURE

Chopped fresh tomatoes served on freshly baked toasted ciabatta with garlic, oregano and basil

80

POLLO DEL PONENTE

(Chicken Salad)

Mixed salad with grilled chicken breast, fresh bell peppers & avocado

145

SALADS

VALLE SANTA

A flavourful salad crafted in true Ligurian Style. Fusilli pasta coated in our basil pesto, fresh prawns and freshly sliced apple

140

RIVIERA SALAD

Freshly sliced tomatoes, topped with basil pesto and a touch of mayo, served with fior di latte cheese

115

LIGURIA SALAD

A variety of fresh salads mixed with red onions, olives picked from Cape farms, cherry tomatoes and oregano

80

PRAWN BRUSCHETTA

Succulent prawns, delicately seasoned and perfectly grilled, rest upon a bed of artichoke hearts, creating a symphony of taste and texture. All this nestled atop a crisp and golden bruschetta.

95

BRUSCHETTA PARMA HAM

The Bruschetta Parma Ham's artful combination of flavours dances harmoniously on the palate. The saltiness of the Parma ham provides a savoury depth, while the blue cheese adds a luxurious creaminess with a hint of tanginess, creating a delectable contrast the is simply irresistible.

95

CHICKEN

POLLO AL LIMONE

Tenderly cooked chicken breast sauteed in a lemon induced sauce served with roasted seasonal vegetables

165

CHICKEN SALTIMBOCCA

Succulent chicken breasts, delicately seasoned and tenderized, are lovingly enveloped in velvety prosciutto and fresh sage leaves and then eared to perfection. Served with potato wedges or mixed vegetables, the Chicken Saltimbocca is delicious and oh, so comforting

180

SEAFOOD

PESCE CINQUE TERRE (SUBJECT TO AVAIL)

Pan-fried kingklip fillet served with a simple yet elegant sauce that is infused with lemon butter & garlic, with a touch of Ligurian tomato base
(Approximate wait time 30-35 minutes)

180

GAMBERONI PUNTA MESCO

6 prawns, cooked specially to indulge, in a variety of mixed peppers and carefully blended butter & cream sauce which brings together land and sea and boasts a culinary delight that will keep your taste buds craving for more.

145

COZZE DI MARE

Freshly chosen mussels cooked in a light yet sophisticated Ligurian red sauce, filled with mozzarella cheese

80

LIGURIAN STEAK

TAGLIATA GENOVESE

(Subject to availability)

300g fillet steak pan-seared and sliced into strips with a sophisticated blend of flavours infused with olive oil and served on a board with rocket and cherry tomatoes

295

TUNA STEAK (subject to avail)

Fresh yellow fin tuna lightly seared, served with a delicate touch of pesto and complimented with capers.

250

PESCE DEIVA MARINA (subject to avail)

Traditional Ligurian style kingklip. pan fried to perfection. with capers, garlic and white wine. Served with grilled carrots gently marinated in mint, garlic olive oil and chilli
(Approximate wait time 30-35 minutes)

195

COZZE LIGURE

A culinary treasure that celebrates the vibrant flavours of the Mediterranean coastline. This enticing dish combines the delicate essence of mussels with the bold and aromatic flavours of cherry tomatoes, pesto, garlic and olives. This is definitely the chef's recommendation

125

Prawn Vivienne

Named after our chef, the Prawn Vivienne is a testament to her dedication to creating dishes that delight and inspire.

This dish is sure to leave a lasting impression with its unforgettable taste and impeccable execution. Prawn Vivienne combines the simplicity of garlic, and chilli in a typically Ligurian way.

145

PASTA

SPAGHETTI PESCA DI MONTEROSSO

Spaghetti al dente served in a delicious blend of prawns & mussels added with white wine sauce and olive oil cooked the way my Nonna always did.

(Optional with cream base)

A "MUST TRY"

250

GNOCCHI DI LEVANTO

Homemade fresh gnocchi coated in a creamy yet light gorgonzola cheese & garlic sauce

160

GNOCCHI POMODORO

Homemade fresh gnocchi coated in a rich tomato & garlic sauce

120

PRAWN LINGUINI

Freshly cooked prawns served in a lemon butter sauce with linguini al dente

175

Choice of extras

Chicken, Bacon, Bolognese

40

Side dishes

Mixed grilled veg,

Side salad, Potato wedges

30

PASTA AL PESTO

In Liguria, we only use the best ingredients to make the best pesto. Macadamia nuts, pine nuts, grana padano, pecorino cheese and of course fresh basil.

Served with potato & green beans.

THIS IS A "MUST TRY"

Choice of pasta:

Fusili, spaghetti, penne or linguini

170

LASAGNA AL RAGU

Homemade baked pasta, lean beef mince, béchamel sauce topped with mozzarella

180

SPAGHETTI BOLOGNESE

Spaghetti served al dente in a lean beef mince sauce carefully prepared with a unique touch of our own authenticity

145

PENNE GENOA ARRABIATA

Penne al dente served in a hot chilli sauce but blended with our secret recipe that defines the passion of Genoa

95

PIZZA

MAKE YOUR OWN

SANTA MARGHERITA WITH A CHOICE OF EXTRAS BELOW

Artichokes, Avocado, Capers,
Cherry tomato, Mixed peppers,
Melanzane, Mushrooms, Olives,
Pineapple, Potato, Red onion,
Rocket, Zucchini

30

Bacon, Bolognese sauce,
Chicken strips,

40

Mozzarella, Fior di Latte,
Grana Padano, Salami, Ham

45

Anchovies, Prawns,

55

Gluten-free base
Farinata

30

FOCACCIA LIGURE

Simple, yet delicious
Ligurian flat bread

85

SIGNATURE

BONASSOLA

Mozzarella, chicken, roasted
peppers & grilled zucchini

170

SANTA MARGHERITA

Mozzarella cheese on a
delicious tomato base with
basil

125

JUJU

Mozzarella, grana padano
cheese, salami & rocket

180

VERNAZZA

Fior di latte cheese, parma
ham & mushrooms

190

SAVONA

Grilled aubergines, grated
grana padano,
& fior di latte cheese

165

BATTISTI

Mushrooms, mixed
peppers & bacon

165

CELENTANO

Half Bonassola
& half Vernazza

195

PIZZA AL PESTO

a white base pizza topped
with our traditional pesto
sauce and complimented
with potato

170

DESSERT

TIRAMISU

Traditional Italian dessert with layers of mascarpone cheese, savoiardi biscuit & espresso

105

TORTA DEL GIORNO

Selected cake of the day freshly baked for the so-called "cherry on top" to complete your dining experience

90

SOFT DRINKS

Coke Original	300ml	30
Coke Light	300ml	30
Sprite	300ml	30

KIDDIES MENU

KIDDIES SPAGHETTI BOLOGNESE

75

CHICKEN STRIPS & POTATO WEDGES

65

COFFEE

Cappuccino	30
Espresso single	25
Espresso double	30
Americano	30
Iced Coffee	75

WATER

Still Water 500ml	30
Sparkling Water 500ml	30

BEER & CIDER

Carling Black Label 330ml	35
Castle Light 330ml	40
Windhoek Draft 440ml	50
Erdinger Draught 500ml	75
Erdinger Non Alcoholic	40
Corona 355ml	60
Savanna Dry 330ml	40

KIDDIES SANTA MARGHERITA

65

KIDDIES HAWAIIAN

Pizza with ham & pineapple

80

FRESHLY CRAFTED FOOD CAN TAKE A LITTLE LONGER TO PREPARE. PLEASE BEAR WITH US IF YOUR ORDER TAKES A TAD LONGER THAN YOU EXPECT. WE PROMISE IT'S FOR A GOOD REASON—YOUR TASTE BUDS ARE IN FOR A TREAT WITH OUR FRESHLY PREPARED GOODNESS!