

## **CONDENSED MENU**

### **Starters:**

#### **Italian Cold Meat Platter R175**

Parma Ham – dry-cured ham

Coppa – dry-cured pork from the shoulder

Mortadella – large, heat-cured pork cold cut

Salami Napoli – cured sausage, fermented and air-dried

Pancetta – salted and cured pork belly

Served with caprese (tomato & mozzarella), bread, butter, olives and artichoke

#### **Black Forest Platter R145**

Schwarzwälder Schinken – Black Forest ham

Hausmacher Leberwurst – coarse liver paté

Fleischwurst – fine German polony

Geräucherter Schinken – smoked ham

Schweinskopfsülze – pork in aspic with onion and vinaigrette

Landjäger – semi-dried German salami

Served with gherkins, onions, mustard, butter and bread

#### **Fairview Cheese Platter R125**

A selection of Fairview cheeses. Served with fig preserve, morrocan zing chutney, bread and biscuits.

#### **Marinated Vegetable Platter R89**

Baby marrow, peppers, aubergine, artichoke hearts, mushrooms.

Grilled and marinated in olive oil, garlic and balsamico served with fresh rocket leaves, cherry tomatoes and bread.

## **MAINS (PIZZA)**

#### **Margherita R70**

Tomato, grated mozzarella and fior di latte, basil

#### **Salami R80**

Margherita base with salami

**Regina R89**

Ham & mushroom

**Collina R89**

Chicken strips with pepperedew

**QUATTRO STAGIONI R110**

Ham, olives, mushrooms, artichokes

**Giorgio R115**

Ham, salami, mushrooms, olives, onions, garlic and chilli on the side

**Parma R115**

Parma ham & rocket

**Romana R105**

Anchovies, olives, peppers

**Matta R89**

Bacon & banana

**Tropical R89**

Ham & pineapple

**Greco R89**

Spinach & feta

**Frutti di mare R115**

Selection of seafood

**MAINS SPECIALITY:****CHICKEN PARMESAN R118**

Chicken fillet, lightly crumbed with parmesan and herbs, topped with fresh napolitana sauce and mozzarella, served with salad.

**WIENER SCHNITZEL R149**

Crumbed veal, served with thin-cut chips, lemon wedges and garnish salad.

**KASSLER R98**

Two smoked pork chops served with mash and German sauerkraut.

**DESSERT:****BEGIAN WAFFLE R58**

Home-made for La Grapperia, served with vanilla ice cream and golden syrup.