PRIMI

Foccaccia R70
Thin pizza bread with herbs & garlic

Foccaccia Bianca R115
Thin pizza bread with garlic & mozzarella

Soup of the day R105
Ask your waitron. Served with toasted ciabatta

Bruschetta R120
Toasted breads with a variety of toppings

Haloumi R130
Deep fried. Served with a homemade sweet chilli dip

Cozze Lambrusco R175
Mussels served in the shell with a white wine, cream, garlic & sambucca sauce

INSALATA

Caprese R160
Mozzarella, tomato, brinjal, basil & olive oil

Italian Salad R190
Mixed lettuce, tomato, olives, egg, onions, mozzarella & origanum

Chicken & Halloumi Salad R215
Mixed lettuce, chicken, grilled haloumi batons, cucumber, tomato & nuts

PASTA

Spaghetti Bolognaise R185
Viva Italia! Spaghetti with our special homemade bolognaise sauce

Spaghetti Carbonara R185
Bacon, parmesan, dash of fresh cream, topped with an egg yolk

Linguine Vodka R205
Invented by Ralph's wife... napolitana sauce with vodka, touch of cream & chilli

Ravioli Cortina R210
Homemade meat filled pockets prepared to perfection in a creamy ham & mushroom sauce

Butternut Ravioli R199
Ravioli like you've never had before... butternut filled pockets in a light cream sauce

Gnocchi R178
Handmade potato gnocchi in a napoletana sauce
OR Bolognaise sauce R195

Tagliatelle Tomato R195
On the lighter side... Fresh tomato, basil, chilli, garlic & topped with crumbed feta

Spaghetti Pesto R205
Simple but delicious!

Cozze alla Mafia R205
Mussels served in the shell with a freshly cut tomato, chilli, olive oil, garlic, parsley sauce with a splash of white wine

Pollo Penne R215
Seared chicken strips, sundried tomato, spring onion, sherry, a squeeze of honey, mushrooms & cream

SECONDI

Pepper Fillet R305
Grilled, laced with a brandy pepper sauce, potato wedges & seasonal vegetables

Chicken Mafia R245
Succulent chicken breasts topped with a freshly cut tomato, chilli, olive oil, garlic, parsley sauce with a splash of white wine

Veal Limone R265
Braised in butter, lemon & white wine

Veal Marsala R280
Braised in butter, flambéed in Marsala wine, napoli sauce, cream & mushrooms

Melanzane Parmigiana R210
A baked layered dish with brinjals, mozzarella, ham, a drop of cream & napolitana sauce

Prawns R270
Grilled prawns. Topped with a lemon butter, garlic, chilli & herb sauce. Served with chips.

PIZZA

Margherita R130
Tomato, mozzarella

Regina R170
Ham & mushrooms

Hawaiian R170
Ham & pineapple

Mexicana R199
Mince, onions, chilli & green peppers

Quattro Stagioni R199
Artichokes, olives, mushrooms & ham

Palmanova R235
Named after Ralph's hometown! Avo*, brinjal, olives, blue cheese, bacon, garlic & chilli

Claudia R199
Bacon, avo* & feta

Pollo R205
Chicken strips, red & yellow peppers, avo* & onion

Adesso R190
Sundried tomato, olives, feta & rocket

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DOLCE

Homemade Chocolate Brownie **R115**

Decadence at its finest! Served with vanilla ice cream & homemade chocolate sauce

Ice cream with chilli chocolate **R105**

The traditional with a slight Italian flair

Homemade Cassata **R105**

Made with love by Ralph... Italian layered ice cream dessert

Black Cherry Meringues **R115**

Meringue, ice cream & black cherries

Italian Kisses **R120**

Tiramisu **R130**

HOT BEVERAGES

Cappuccino **R45**

Espresso **R40**

Macchiato **R40**

Hot Chocolate **R70**

No half portions served.

Management reserves the right to charge a 10% service fee on tables of 8 or more

Not all ingredients are listed on the menu*– please inform your waitron if you have any food allergies so we can cater accordingly*

Regret no cheques. *Only VISA & MASTERCARD accepted.*

No watch scan & pay. *Only phone scan accepted.*

** availability is seasonal*

THANK YOU FOR YOUR SUPPORT

RAFFAELE

LAMBRUSCOS
ITALIAN DINING

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