

Spuntini (Italian tapas)

R2 for each Spuntino sold goes to Bright Start charity

- Ⓥ **Pepite** - fried polenta bites, truffle salt, topped with parmesan 40
- Ⓥ **Caprese** - fiordilatte mozzarella, tomato, avocado, basil oil 68
- Ⓥ **Salsiccia** - oven roasted pure pork sausage (Italian or Spicy Sicilian) 50
Seared beef carpaccio - with rocket, extra virgin olive oil, parmesan 73
- NEW VEGAN** **Ceci fritti** - deep-fried chickpeas tossed in paprika and rosemary salt 34
Mimmi focaccia - baked in the pizza oven with mozzarella, Parma ham, avocado, basil 74
- Ⓥ **Baby artichokes** - deep-fried, served with creamy pesto dip 84
- NEW GF** **Polenta concia** - creamy cheesy comfort food served 'fondue' style 82
- VEGAN GF** **Olives** - local olives marinated with lemon, rosemary, garlic 38
- VEGAN GF** **Belladonna** - grilled aubergines marinated with basil, mint, garlic 65
Polpettine - beef meatballs with spicy or plain tomato sauce (not gluten/dairy free) 74
- Ⓥ **Mozzarella bites** - deep-fried, served with a creamy pesto sauce 71
- VEGAN GF** **Flamenco** - spanish style cauliflower tossed in chickpea flour & paprika and deep-fried, served with capers & red wine vinegar 50
Calamari - best quality baby calamari deep-fried, home made aioli (SASSI = green) 82
- VEGAN GF** **A Fagiolo** - marinated borlotti beans, wild mushrooms, onions, herbs 52
- Ⓥ **Melanzane parmigiana** - tomato, mozz. basil, garlic, topped with parmesan and breadcrumbs 85
- NEW** **Bomba** - chorizo, focaccia morsels, roasted garlic & Italian cheeses melted in the pizza oven 82
- NEW VEGAN** **Green beans** - with crunchy garlic breadcrumbs & chili 42
- NEW GF** **Matador** - chorizo pan fried with red wine & potatoes 70

JJ's Jewels sausages (R10 goes to CCP)

two oven roasted artisan sausages
with mash or chips, balsamic and
onion gravy, seasonal vegetables 130

KIDS Bambino Pizza (18cm)

- Margheritina - tomato, cheese 48
- Oliva - tomato, cheese, olives 54
- Fungo - tomato, cheese, mushrooms 54
- Babe - tomato, cheese, smoked bacon 62
- Porco - tomato, cheese, cooked ham 60
- Salamino - tomato, cheese, salame 60
- Suocerina - tomato, cheese, ham, pineapple 62
- extras 14

Platters & salads

Misto platter 184

Parma ham, felino salame, chorizo, mortadella, fiordilatte mozzarella with basil pesto, soft goat's cheese with roasted garlic, gorgonzola, marinated sundried tomatoes, vegetable giardiniera, served with flat bread from the oven

Ⓥ **Vegetariano platter 168**

Mozzarella with basil pesto, gorgonzola, soft goat's cheese with roasted garlic, baby artichokes, marinated sundried tomatoes, grilled marinated aubergines, preserved borlotti beans, vegetable giardiniera, served with flat bread from the oven

Ⓥ **Torino salad 92**

roasted seasonal vegetables, feta, olives, greens, toasted seeds with home-made French dressing

Milano salad 104

felino salame, artichokes, sundried tomatoes, greens with lemon & olive oil dressing

Ⓥ **Sofia Loren salad 94**

fiordilatte mozzarella, roasted peppers, tomatoes, red onions, greens, served naked with olive oil and balsamic on the side

VEGAN **House green (side) salad - baby spinach, rocket, mixed greens, cucumber, tomatoes, home-made French dressing 35**

*Great ideas for a party of 4 or more
a convivial dining experience:*

*The 'Italian Feast'
shared traditional antipasti, pasta,
salad and unlimited pizza
198 per person*

or

*The 'Unbaiting'
shared pasta, salad, unlimited pizza
169 per person*

ask your waitress about today's specials

KIDS Bambino Pasta

Plain pasta - olive oil OR butter, grated Parmesan 45

Meatballs - 100% beef mince, parmesan, breadcrumbs, napoletana sauce 92

Nonno Marco - Gypsy ham, mushrooms, cream 80

Napoletana - Italian tomatoes, onion, celery, carrots, garlic, basil 65

Bolognese - prime beef mince, napoletana sauce, parmesan, garlic, basil 84

extra parmesan 12 - gluten free pasta 12 - gnocchi (contains flour & egg) 15

Pizza

If you don't see what you fancy, please feel free to start with a Margherita and add your own toppings

- VEGAN Focaccia - olive oil, rosemary, rock salt 39
- VEGAN Garlic Bread - olive oil, butter, herbs, garlic 42
- Regina - tomato, mozzarella, gypsy ham, mushrooms 100
- Capri (4 Seasons) - tomato, mozzarella, artichokes, olives, mushrooms, gypsy ham 118
- Republic of Bacon - tomato, feta, mozzarella, smoked bacon, fresh baby spinach 114
- Mafiosa - garlic butter, mozzarella, carbonara sauce, pancetta, mushrooms, basil (no tomato) 132
- Napoli - tomato, anchovies, mozzarella, capers, olives 98
- Suocera (Hawaiian) - tomato, mozzarella, pineapple, gypsy ham 94
- Italiana - garlic butter, mozzarella, parmesan, fennel, Italian sausage (no tomato) 132
- Afrikana - tomato, boerewors, smoked mozzarella, caramelized onions 110
- Corleone - tomato, mozzarella, brie, bacon, sun-dried tomato pesto 114
- Alba - garlic butter, brie, cooked Parma ham, mushrooms, truffle cream (no tomato) 140
- VEGAN Bianca - garlic butter, mozzarella, smoked mozzarella, pan-fried mushrooms, rosemary (no tomato) 97
- VEGAN Formaggi - tomato, mozzarella, gorgonzola, feta, goat's cheese, olives 112
- Pancetta - tomato, mozzarella, pancetta, mushrooms 112
- Trota - olive oil, mozzarella, smoked trout, avocado, capers, dill crème fraiche (no tomato) 140
- VEGAN Toscana - tomato, mozzarella, soft goat's cheese, roasted garlic, thyme, fresh rocket 92
- Divo tomato, mozzarella, rocket, parmesan, Parma ham 138
- Salame tomato, mozzarella, salame, mushrooms, olives 102
- Porri - caramelised onions, gorgonzola, pancetta, garlic (no tomato) 128
- El Gringo calzone - tomato, spicy chili con carne, smoked mozzarella, red onions, Jalapeno chili, avo & sour cream on the side 138
- VEGAN Popeye - garlic butter, baby spinach, mushrooms, roasted garlic, gorgonzola (no tomato) 115
- VEGAN Vegetariana - tomato, mozzarella, artichokes, mushrooms, peppers, olives 102

Gluten free bases

home made soft farinata made with chick pea flour, water, salt, olive oil 22 OR Glutagon - crunchy style: contains rice flour, corn starch, tapioca starch, milk solids, raising agents, salt, stabilisers, sunflower oil 25

Extra toppings:

— basil - garlic - chili 6, onions - capers - fresh tomato 10, banana - cherry tomato 12, olives - artichokes - mushrooms - avo - peppers - pineapple 18, fresh baby spinach - rocket - feta 20, sundried tomato pesto - basil pesto - mozzarella - smoked mozzarella - gorgonzola - parmesan - pure goat's cheese - pecorino - brie - bacon - pancetta - chorizo - gypsy ham - meatballs - anchovies - salame 25, truffle cream, Bolognese 30, Parma ham 45, sausage (Italian or sicilian) 30, smoked trout 49 —

- sides Hand cut chips 35 - Roasted potatoes from the pizza oven 34
- Fresh seasonal vegetables - lightly pan fried in olive oil 35
- Bread - ciabatta & homemade focaccia 20

Join Massimo's #payitforward

buy a 'virtual' slice of pizza for someone in need
just add to your bill one or more R10 slices
(6 slices = 1 pizza)



♥ Charity Pizza & Pasta

you make a difference in someone's life as we donate to charity each time you buy one!

- Luna pizza - tomato, mozz. feta, bacon, avo (R10 goes to DARG, our local animal rescue group) 118
- VEGAN Margherita pizza - tomato, fiordilatte mozzarella, fresh basil, olive oil (R4 to Border Collie Rescue) 72
- Happy Valley Calzone - ham, mushrooms, mozzarella, feta, caramelized onions, cacio cheese, served with sliced avo (R10 to Watchcon - local crime prevention) 135
- Hot Latina pizza - tomato, mozzarella, chorizo, red onions, Jalapeno chili (R10 to CCP community crime prevention) 135
- Pavarotti pizza - tomato, mozzarella, Bolognese sauce made with beef mince, parmesan shavings (R10 to The Sunflower Fund) 122
- Bolognese pasta - made with 100% lean beef mince (not dairy free) (R10 to The Sunflower Fund) 110
- Carbonara pasta - smoked bacon, free range egg, parmesan, garlic, a touch of cream (R5 to Hout Bay Pets charity) 120

Pasta

- VEGAN Plain pasta - with olive oil or butter, grated Parmesan 57/45
- VEGAN Arrabbiata - napoletana sauce, chili, garlic 85/69
- Nonno Marco - gypsy ham, mushrooms, cream 102/80
- VEGAN Napoletana - Italian tomatoes, onions, celery, carrots, a touch of garlic, basil 83/65
- NEW Garibaldi - chorizo, sicilian sausage, zucchini, red wine, napoletana sauce 125/99
- Meatballs - home-made with prime minced beef, parmesan, onion, breadcrumbs in napoletana sauce (not dairy free, not gluten free) 115/92
- Smoked trout - local smoked trout, capers, crème fraiche, a squeeze of lemon (SASSI = green) 132/105
- Granchio - real flaked white crab meat, prawns, mascarpone, a hint of chili & garlic (SASSI = orange) (no half portion available) 172
- Puttanesca - napoletana sauce, anchovies, garlic, capers, chili, olives, parsley 102/78
- VEGAN Pesto - home-made with fresh basil, parmesan, pecorino, pine nuts, extra virgin olive oil 94/73
- NEW Galup gnocchi - potato gnocchi with creamy gorgonzola & baby spinach sauce 110/90
- VEGAN Artichoke ravioli - delicately flavoured with artichoke truffle cream sauce, roasted artichoke garnish 125/99
- VEGAN Butternut ravioli with butter & sage or napoletana sauce 105/82
- VEGAN Ricotta & spinach lasagne - home-made pasta, béchamel sauce 98
- Beef & spinach lasagne - home-made pasta, beef mince, béchamel sauce 110

— Choose half or full portion - Ask for long or short pasta - gnocchi add 15 (gnocchi contains flour & egg) - Wheat free (corn) pasta (will take a bit longer) 12 - Extra freshly chopped chili or garlic on the side 6 - Extra freshly grated real Parmesan 12 (Parmesan cheese is grated on all none fish pasta dishes, as is the norm in Italy) —

We try to reduce waste by

- recycling glass, cans, paper, plastic
- using biodegradable straws
- using recycled and biodegradable take-away/doggy bags and containers
- filtering & bottling our own water with a Vivreau filtration system reusing glass bottles
- buying from local suppliers, where possible using free range, and hormone-free produce



YES we are a dog friendly restaurant please keep dogs on the lead inside & outside ask for our Doggy Menu

Note: a 10% service charge is added to the bill for tables of 6 or more - Toilets are outside past the supermarket entrance - please ask your waitron for the key

pizzas

pastas

have you seen our vegan menu?

lower appetite

✦ Massimo's vegan menu ✦

Spuntini tapas

- warm -

Patate brave - Spanish style fried potatoes with spicy tomato sauce 42

Green beans - pan-fried with crunchy garlic breadcrumbs & chili 42

♥ Baby spinach - pan fried with toasted pine nuts, raisins, garlic 60

Flamenco - Spanish style cauliflower deep fried with chick pea flour and paprika and served with capers and red wine vinegar 50

NEW Ceci fritti - deep-fried chickpeas tossed in paprika and rosemary salt 34

- cold -

Caprese - vegan mozzarella, tomato, avocado, basil oil 64

♥ Mamma Ileana's giardiniera - preserved vegetables in a piquant tomato sauce 46

Carciofi alla romana - imported marinated baby artichokes 78

♥ Belladonna - grilled aubergines, basil, mint, garlic, marinated & preserved with olive oil 65

♥ A Fagiolo - borlotti beans with wild mushrooms, onions & herbs marinated in olive oil 52

Tasting plate - any 3 tapas for only R105

Salads

Bella - oven roasted vegetables, coriander & lime marinated chick peas, rocket, baby spinach, avo 92

Isola - spiced roasted veg, olives, vegan mozzarella, greens & toasted seeds with French dressing 97

House green (side) salad - baby spinach, rocket, mixed greens, cucumber, tomatoes, home-made French dressing 35

Melanzane Parmigiana 95

vegan wines

Miss Molly MCC, Doolhof, Eikendal, Robert Alexander, Painted wolf, Vondeling

Pizzas

Margherita 77

tomato, vegan mozzarella, fresh basil, basil infused olive oil

Uno 75

tomato, oven roasted vegetables, artichokes, olives (no cheese)

Due 77

tomato, zucchini ribbons, cherry tomatoes, red onions, rocket (no cheese)

Tre 75

tomato, chili, capers, rocket, avocado (no cheese)

Quattro 82

tomato, baby spinach, pine nuts, roasted garlic, mushrooms, balsamic reduction (no cheese)

make it cheesy with vegan mozzarella 35

our regular pizzas are made with GMO free Eureka Mills stone-ground unbleached flour, they contain only flour, water, yeast & salt

gluten free vegan option also available - ask for a home-made farinata base 24 (soft, not crunchy, chickpea flour, olive oil & water) — Also very good eaten on it's own —

Pastas

Napoletana - Italian tomatoes, onion, celery, carrots, garlic, basil 80/60

Nirvana - parsley, oregano, sage, basil, garlic, spicy breadcrumbs, olive oil 92/72

Fiore - napoletana sauce, chili, garlic, capers, olives & parsley 86/66

Toto' - garlic, olive oil & fresh chili, cherry tomato, capers 85/65

Arrabbiata - Napoletana, chili, garlic 85/65

our imported Italian pasta contains no animal or dairy products

Choose half or full portion - Ask for long or short pasta - Wheat free (corn) pasta (vegan, non GMO) takes a bit longer, add 12 Extra freshly chopped chili or garlic on the side 6

Cappuccino/Latte with almond milk 30

any coffee plus side almond milk add 6

Ice-cream with sauce 50

Bubbly

- Nederburg cuvee brut 198**
Citrus notes, a quaffable sparkling wine
- Moreson Miss Molly MCC 55/249**
Lemon, lime and pineapple, with biscuity and yeasty undertones
- Dainty Bess MCC Brut 72/349**
A pinot noir pink vintage - cherries, raspberries, Turkish delight, a fine mousse and a dry fresh finish. Utterly classy

White & Rose' wines

- prices are for 250ml carafe OR bottle -

- LOCAL Eagle's Nest sauvignon blanc 74/220**
Passion-fruit, pineapples & guavas, lively acidity, a soft elegant mouth-feel
- Maastricht sauvignon blanc 62/169**
A tropical fruit palate with a lingering harmonious finish
— (Michelangelo Gold)
- Terra del Capo pinot grigio 55/150**
Whiffs of lemon, orange leaf and peach, followed by succulent notes of peach and nectarine, along with some lemon freshness
- Zevenwacht '7' sauvignon blanc 52/150**
Fresh green fruit & a zesty citrus finish (R2 goes to Gracie Love in a Bowl)
- Vondeling wooded chardonnay 74/220**
Honey, citrus, peach blossom. Candied almonds on the palate
— (90/100 in Decanter)
- LOCAL Hout Bay sauvignon blanc 60/175**
Cut grass, green pepper and tropical fruit. Subtle minerality on the palate
— (Platter 3 ½ stars)
- Eikendal Janina unwooded chardonnay 58/174**
Honey, sweet apple, orange peel, lemon zest. Exceptional minerality & freshness (4 star Platter, Higgs Jacobs Top 6 Unwooded Chardonnay)
- Vondeling rose' 48/148**
Rose petal, tropical fruits, citrus. A drier style wine, with a crisp finish
— (Michelangelo gold)
- Beaumont chenin blanc 65/179**
fresh tropical fruit aromas, a crisp fresh palate; perfect balance of acidity/sweetness; good length. Great with our calamari
— (consistently awarded 4 stars in Platter)
- Hermanupietersfontein 'Stertswaai' 'tail-wagging' 86/240**
green figs, apricots and quince jelly, something different and refreshing. Great with cheesy dishes
- Vondeling sauvignon blanc 60/175**
Rich with floral perfume, passion fruit, hints of capsicum and kiwi fruit
— (Platter 3 ½ stars)

Red wines

- Anura Arpeggio**
shiraz/mourvedre/viognier 52/150
spice, cherry, mulberry, blackcurrant, lightly oaked, great with tomato based spicy dishes
(R2 goes to Gracie Love in a Bowl)
- Doolhof malbec 88/259**
Black cherry, eucalyptus and mint, fynbos on the nose. A fresh and youthful palate with good structure, soft, well integrated tannins
— (double Platinum, National Wine challenge)
- Painted Wolf pinotage 58/175**
red & black summer berries, savoury spice and toasty wood notes. Great with our Nonno Marco pasta
— Bronze, veritas 2017
- Nico van de Merwe Alexander merlot 60/175**
Aromas of ripe cherries, chocolate with hints of plums and bitter espresso on the palate, a pleasant dry finish of black pepper and dark chocolate
- Eikendal merlot 88/259**
A concentrated, fruit-driven, intense wine. Think cherry & mulberry. Lean and fresh on the palate with remarkable length and purity. 16 months in oak. Pairs well with our beef Bolognese and lasagne
— (Tim Atkins 93/100)
- La Brune 'The Valley' pinot noir 89/260**
A cool climate wine from Elgin (by Nico Grobler, celebrated Eikendal winemaker). Hints of red fruit, perfume, orange peel, followed by rich ripe red fruit, forest floor, with good length. Great paired with antipasti platters
- Maastricht cabernet sauvignon 86/249**
Spicy aromas, coffee, dark chocolate and cigar box notes. A mouthful of dark berry fruit, cherries, spice, full bodied with soft but firm tannins and a long finish. Great with our 'Divo' pizza
— (Michelangelo Gold)
- Vondeling Baldrick shiraz 60/175**
Whiffs of red fruit, wood smoke, cinnamon, liquorice, and floral notes of violets. Dark fruit, subtle pepper, exotic spices on the palate. Good with spicy dishes and strong cheeses
— (3 ½ star Platter)
- Ormonde - Chip off the old block shiraz 86/249**
Aromas of aniseed and wild spice, hints of dark fruit before an elegant finish with soft tannins. Goes well with the Garibaldi pasta
— (IWSC silver)
- Eikendal Charisma red blend 85/250**
Violets and spice, a lean fresh structure, Petit Verdot and Sangiovese round everything off
— (Tim Atkin 94/100)