Menu

Honest Italian and Sardinian cooking, served with simplicity and care.

At Nonna Lina, our menu reflects a simple and honest approach to Italian cooking. Many of our pasta dishes are prepared using fresh egg pasta, made to order, and paired with traditional sauces that respect regional Italian recipes.

We focus on carefully selected ingredients, seasonal produce, and flavours that are balanced rather than excessive. Our menu evolves quietly over time, remaining rooted in Italian tradition while adapting to the rhythm of the kitchen and the availability of quality ingredients.

(V) vegetarian · (V+) vegan · ⏱ quickly prepared. Please tell us about any allergy or intolerance before ordering.

Aperitivo

Little snacks or “aperitivi” ideal for a quick bite with a glass of wine.

Bruschetta Trio (V) **R62.00**

A trio of bruschette with three delicious toppings: fresh tomato with basil, garlic, and extra virgin olive oil; tender artichokes with caramelised onions; and marinated aubergines topped with Parmigiano. A perfect combination of Mediterranean flavours served on crisp toasted bread.

Tagliere **R113.00**

A generous selection of our best cured meats, served with oven baked pane focaccia, just as you’d find in a Sardinian home.

Calamaretti Solo **R99.00**

Tender Patagonian squid tubes grilled to perfection on the flat top, offering a smoky and delicate flavour.

Calamari Solo **R91.00**

Tender calamari steak strips cooked in our signature Veneranda sauce for a rich, savoury taste.

Aubergine Parmigiana (V) **R75.00**

Succulent char-grilled aubergine in a herb-infused tomato sauce, topped with Parmigiano and melted mozzarella.

Polpette **R99.00**

Nonna Lina’s tender meatballs, served in a flavourful tomatello sauce.

Pollo Strips **R90.00**

Succulent strips of chicken breast, sautéed in a vibrant lemon and herb sauce.

Patate Arrosto (V) **R56.00**

A mini portion of golden roasted potatoes, infused with fresh rosemary.

Starters

Bruschetta (V) **R20.00**

Crisp bruschetta topped with ripe tomatoes, fresh basil, and a hint of garlic.

Calamari di Serramanna (starter) **R180.00**

Pan-fried calamari strips tossed in our signature Veneranda sauce for a bold burst of flavour. Served over a bed of aglio e olio pasta or with a crisp side salad.

Calamaretti Grigliati (starter) **R231.00**

Seasoned Patagonian squid tubes grilled to perfection, then finished with fresh parsley and extra virgin olive oil. Served over aglio e olio pasta or with a side salad.

Celina's Aubergine (V) **R138.00**

Char-grilled aubergine layered in a rich, herb-infused tomato sauce, topped with melted mozzarella and Parmigiano for a comforting finish.

Zucchine Gratinate (V) **R141.00**

Oven-baked baby marrows with garlic-infused extra virgin olive oil, parsley, breadcrumbs and Parmigiano Reggiano, gratinated until golden and crispy.

Bresaolata **R211.00**

Savor our shaved air-cured rare beef, drizzled with freshly squeezed lemon, and complemented by peppery rocket and Parmigiano cheese for a harmonious blend of flavours.

Prosciutto Crudo Platter **R227.00**

Delicate slices of artisanal air-dried ham, elegantly arranged and served with a touch of rustic flair.

Nonna Lina Misto **R321.00**

A refined selection of prosciutto crudo, salame, and coppa, paired with aged Parmigiano, tangy blue cheese, sun-dried tomatoes, marinated artichokes, and olives — a true Italian antipasto experience.

Salads

Side Salad (V) **R88.00**

A refreshing mix of baby leaves, ripe tomatoes, red onions, and crisp cucumber — a vibrant, light accompaniment to any dish.

Artichoke (Carciofi) (V) **R226.00**

Since our opening, this has been our best-selling salad, a perfect harmony of marinated artichokes, Parmigiano, caramelised red onions, and roasted pine nuts, all on a bed of baby leaves with a bright chive vinaigrette.

Casa Italia (V+) **R187.00**

A colourful Mediterranean salad with steamed broccoli, marinated artichokes, caramelised red onions, olives, and baby leaves, all tossed with fresh herbs and a zesty chive vinaigrette.

Mediterranea **R200.00**

Crushed tuna with fragrant herbs and Italian cannellini beans, complemented by olives, anchovies, and boiled egg, all tossed in a lively chive vinaigrette.

Pappadidda (V) **R124.00**

A playful reinterpretation of the classic Caprese: hand-torn mozzarella fior di latte paired with ripe Roma tomatoes and fragrant oregano, finished with a drizzle of sweet basil oil.

Parmigiano e Noci (V) **R202.00**

A delightful mix of sweet pear, Parmigiano, walnuts, rocket, and crispy fennel, all tossed in a refreshing lemon and olive oil vinaigrette.

Pollo **R242.00**

Loved by our regulars since we introduced it, this vibrant salad combines grilled marinated chicken, creamy avocado, Parmigiano, roasted pine nuts, and caramelised red onions over baby leaves, all brought together with a bright chive vinaigrette.

Selvaggia **R242.00**

Tender bresaola paired with sweet pears, fresh mint, and mozzarella fior di latte, served with a fragrant citrus vinaigrette.

Serramanna (V+) **R183.00**

A traditional Sardinian salad of baby leaves, crisp celery, fennel, plum and rosa tomatoes, dressed with extra virgin olive oil and a squeeze of fresh lemon.

Strawberry Salad **R254.00**

Our most adventurous salad — a bold combination of fresh strawberries, creamy avocado, smoked salmon, tender asparagus, and buffalo-style mozzarella on a bed of baby leaves, drizzled with a vibrant raspberry coulis.

Tricolore (V+) **R174.00**

A lively pasta salad with creamy avocado, peppadew, rosa tomatoes, spring onion, and fresh herbs, all tossed in a roasted tomato and chilli dressing.

Pasta

All sauces are freshly made. Some are prepared to order and may take a few extra minutes. Dishes marked ⏱ are quickly prepared and perfect for those in a hurry.

We prepare our gnocchi, culurgiones, ravioli, and tagliatelle by hand in our kitchen and use only professional-grade dry pasta imported from Italy to ensure an authentic taste in every dish.

Available pasta shapes

Spaghetti, Linguine or Penne ⏱ **No charge**

Gluten free penne **R26.00**

Egg tagliatelle **R26.00**

Homemade gnocchi **R31.00**

Pasta parcels **R52.00**

Ravioli **R52.00**

Baby spinach and ricotta

Culurgiones **R52.00**

Potato, pecorino & ricotta

Traditional Sauces

Tomatello (V+) ⏱ **R125.00**

Savour the essence of Sardinia with our classic tomato sauce made from sun-ripened tomatoes for a pure, comforting flavour.

Arrabbiata (V+) ⏱ **R132.00**

A fiery variation of our tomatello sauce, a bold blend of chillies and ripe tomatoes that awakens the palate.

Creamy Tomato (V) ⏱ **R149.00**

A smooth variation of our classic sugo al pomodoro, enriched with a touch of cream for a soft, luscious finish.

Pasta con piselli e prosciutto **R149.00**

A creamy sauce with tender garden peas, sweet onions, and gypsy ham, comforting and full of nostalgia. Recommended with tagliatelle, gnocchi, or penne.

Pasta con broccoli, zucchine e ricotta (V) **R149.00**

A garden celebration of fresh broccoli, zucchini, and spring onions blended with velvety ricotta for a light, creamy dish. Recommended with tagliatelle or linguine.

Pasta ai funghi (V) ⏱ **R157.00**

A rich and creamy mushroom sauce infused with fragrant herbs that fills every bite with warmth and earthy flavour. Recommended with any long pasta or gnocchi.

Nonna Lina (V+) **R185.00**

A house favourite with a blend of rosa and plum tomatoes, white wine, garlic, sweet basil and Italian parsley for a true taste of home. Recommended with long pasta.

Bolognese ⏱ **R198.00**

Our traditional slow-cooked meat and tomato sauce that brings together richness, depth and timeless comfort.

Polpette ⏱ **R204.00**

Nonna Lina's signature meatballs served in a rich tomatello sauce that captures the essence of homemade Italian cooking. Recommended with long pasta.

Sugo alla crema di gamberi **R233.00**

A creamy tomato sauce enriched with prawns and a hint of chilli that brings the flavours of the Mediterranean to your plate.

Pasta al salmone **R233.00**

Smoked salmon in a delicate creamy sauce with fresh dill and juicy tomatoes that creates a luxurious and satisfying dish. Recommended with penne or gnocchi.

Specialty Sauces

Served with spaghetti, linguine or penne at no charge. Other pasta options as above.

Pasta alla Campidanese ⏱ **R198.00**

A Sardinian classic featuring a hearty ragù of pork sausage mince delicately flavoured with aniseed and herbs for an authentic and comforting dish. Recommended with penne or gnocchi.

Milicia's **R239.00**

Experience the vibrant flavours of fresh tomatoes, white wine, and garlic tossed with succulent shrimp and a fragrant sweet basil pesto. A dish that captures the essence of the Mediterranean.

Carbonara vegetariana (V) **R134.00**

A delightful twist on the classic. Tender aubergines, baby marrows, and peppers are gently cooked and enveloped in creamy beaten egg, creating a satisfying choice for our plant-loving guests. Recommended with tagliatelle.

Zio Giuseppe **R189.00**

Savour the richness of our tomato-based sauce enhanced with creamy gorgonzola, sweet peas, and tender calamari tentacles for a harmonious blend of land and sea. Recommended with penne or gnocchi.

Estate Fresca (V) **R180.00**

Our “Fire & Ice” creation. Hot pasta meets a refreshing cold salsa of fresh tomatoes, peppery rocket, extra virgin olive oil, garlic, and herbs, crowned with creamy buffalo-style mozzarella for a sensational contrast. Recommended with any long pasta.

Pasta al Tonno e Salvia **R195.00**

A light yet flavourful dish of pasta dressed in a cold salsa of extra virgin olive oil, tender tuna, fragrant sage, zesty lemon juice, and fresh herbs, accompanied by creamy buffalo-style mozzarella. Recommended with any long pasta.

Pasta alla Carlofortina **R195.00**

A traditional Sardinian speciality from Carloforte, where Ligurian roots meet island flavours. Pesto alla genovese, garlic, rosa tomatoes, and tuna come together in a bright, aromatic sauce that celebrates the Mediterranean.

Spaghetti Pancetta e Asparagi **R207.00**

A delectable variation of the classic carbonara with crispy guanciale, fresh asparagus, Parmigiano, olive oil, and fragrant herbs bound together with beaten egg for a rich and satisfying experience. Recommended with any long pasta.

Carbonara ⏱ **R180.00**

Nonna’s traditional carbonara where guanciale meets creamy beaten egg and aged pecorino to create a timeless dish that embodies Italian comfort food. Recommended with any long pasta.

Pasta Pocket

Culurgiones (V) **R171.00**

Our classic Sardinian pasta pockets filled with fresh mint, tender potatoes, ricotta, and cured pecorino, served with a vibrant mint-infused tomato sauce that complements this traditional island specialty.

Baked

Lasagna vegetariana (V) **R162.00**

Layers of tender lasagna combined with our rich tomatello sauce, grilled aubergines, creamy mozzarella, and velvety béchamel, finished with grated Parmigiano for a hearty vegetarian delight.

Lasagna di Carne **R227.00**

Traditional beef lasagna with layers of rich meat sauce, béchamel, and cheese baked to perfection for the ultimate expression of Italian comfort.

Pizza

Our pizzas are carefully balanced in flavour, and we prefer not to alter their original composition. Any additions or ingredient swaps will incur an extra charge.

* Also available as a calzone (see Pizza Calzone below).

Pizza Bread

Pizza bread plain (V+)	**R76.00**
Pizza Bread garlic	**R88.00**
Pizza Bread tomato base	**R101.00**

Vegetarian

	GLUTEN FREE	MEDIUM	LARGE
Estate (V) A fresh combination of tomato, mozzarella, juicy rosa tomatoes, creamy buffalo-style mozzarella, and fragrant basil leaves for a light, summery flavour.	**R241.00**	**R163.00**	**R213.00**
Formaggi (V) ⏱ A cheese lover's dream: a rich blend of mozzarella, sharp gorgonzola, tangy pecorino, and creamy ricotta, all melted to perfection.	**R228.00**	**R153.00**	**R200.00**
Gorgonzola (V) ⏱ Bold gorgonzola paired with sweet caramelised onions, earthy mushrooms, and a rich tomato base.	**R228.00**	**R153.00**	**R200.00**
Margherita (V)* ⏱ A timeless classic featuring the perfect balance of tomato and mozzarella, celebrating simplicity in every bite.	**R178.00**	**R116.00**	**R150.00**
Nonno Vittorio (V) A rustic mix of tomato, mozzarella, grilled aubergines, fresh rosa tomatoes, rocket, and shaved pecorino for an earthy, flavourful finish.	**R245.00**	**R174.00**	**R217.00**
Siciliana (V)* ⏱ A sicilian-inspired pizza with tangy capers, tasty olives, smoky grilled aubergines, and the perfect tomato-mozzarella base.	**R229.00**	**R154.00**	**R201.00**
Vegetariana (V) A vibrant mix of marinated artichokes, mushrooms, olives, grilled aubergines, and peppers on a rich tomato and mozzarella foundation.	**R229.00**	**R154.00**	**R201.00**

Non-Vegetarian

	GLUTEN FREE	MEDIUM	LARGE
Cape Seasons Experience the flavours of every season: ham and mushrooms for autumn, pancetta and asparagus for winter, artichokes, broccoli, and olives for spring, and fior di latte, basil, and rosa tomatoes for summer.	**R271.00**	**R187.00**	**R243.00**

Davideddu ⏱ Tomato, mozzarella, sweet caramelised onions, tangy peppadew, pineapple, and smoked chicken for a joyful burst of flavour.	**R252.00**	**R172.00**	**R224.00**
Godfather A bold combination of tomato, mozzarella, rosa tomatoes, and prawns, finished with a drizzle of chilli olive oil.	**R273.00**	**R188.00**	**R245.00**
Isabella Tomato, mozzarella, bresaola, rosa tomatoes, rocket, and shaved pecorino for a rich and refreshing taste.	**R267.00**	**R184.00**	**R239.00**
Messicana* Spice it up with jalapeños, spiced mince, onions, tomato, and mozzarella — bold, fiery, and satisfying.	**R256.00**	**R175.00**	**R228.00**
Napoletana ⏱ A pizzeria classic and the boss's favourite with tomato, mozzarella, salty anchovies, and capers for a punchy, briny flavour.	**R203.00**	**R134.00**	**R175.00**
Nonna Lina Our signature and best-selling pizza with tomato, mozzarella, prosciutto crudo, chopped rosa tomatoes, rocket, and shaved pecorino, blending fresh and savoury notes in perfect harmony.	**R273.00**	**R188.00**	**R245.00**
Pancetta e Asparagi A seasonal favourite combining tomato, mozzarella, crispy pancetta, and tender asparagus for a perfectly balanced bite. (Subject to asparagus availability.)	**R260.00**	**R178.00**	**R232.00**
Pancetta e Gamberi Tomato, mozzarella, pancetta, and succulent prawns for a delicious surf-and-turf twist.	**R281.00**	**R194.00**	**R253.00**
Patatina Tomato, mozzarella, salame, gorgonzola, peppadews, and crispy potatoes for a hearty, flavourful pizza.	**R250.00**	**R171.00**	**R222.00**
Prosciutto e Funghi ⏱ A classic pairing of gypsy ham and mushrooms on a tomato and mozzarella base.	**R235.00**	**R159.00**	**R207.00**
Quattro Mori A Sardinian favourite divided into four quarters featuring tomato, mozzarella, gorgonzola, salame, artichokes, onions, olives, and tuna for a bold, indulgent experience.	**R252.00**	**R172.00**	**R224.00**
Sarda ⏱ A taste of Sardinia with tomato, mozzarella, pecorino, salame, and rosa tomatoes for a rustic, full-bodied flavour.	**R235.00**	**R159.00**	**R207.00**
Salmone A refined white-base pizza with mozzarella, smoked salmon, creamy ricotta, fresh dill, capers, and a touch of crème fraîche.	**R252.00**	**R172.00**	**R224.00**
Tirolese Mozzarella, creamy ricotta, rocket, and tender coppa for a rich, savoury taste of the Tyrol.	**R252.00**	**R172.00**	**R224.00**

Tonno e Cipolle Tomato and mozzarella topped with tuna and caramelised onions for a delicious blend of savoury and sweet.	**R245.00**	**R166.00**	**R217.00**

Pizza Calzone

	MEDIUM	LARGE
Margherita (V)* Tomato and mozzarella, a timeless classic in folded form.	**R134.00**	**R169.00**
Messicana* Tomato, mozzarella, jalapeños, spiced mince, and onions folded and baked for a fiery, flavourful experience.	**R194.00**	**R247.00**
Siciliana (V)* Tomato, mozzarella, capers, olives, and grilled aubergines enclosed in a crisp golden crust.	**R174.00**	**R220.00**
Prosciutto e Funghi* The traditional calzone as we've always known it, with tomato, mozzarella, gypsy ham, and mushrooms baked in perfect harmony.	**R177.00**	**R227.00**

Extra Toppings

Basil, chilli, garlic, onions	**R13.00**
Aubergines, capers, jalapeños, ricotta, tomatoes	**R25.00**
Olives, anchovies, peppers, rosa tomatoes	**R33.00**
Artichokes, avocado, grilled chicken, mozzarella, mushrooms, pecorino, rocket, sundried tomatoes, tuna	**R41.00**
Fior di latte, gypsy ham, gorgonzola, grana, pancetta, salame, smoked chicken	**R55.00**
Bresaola, coppa, prosciutto crudo, smoked salmon	**R66.00**
Porcini (if available), prawns	**R76.00**

Meat

Served with aglio e olio pasta, side salad, or side potatoes

Pudda **R170.00**

Char-grilled chicken fillet marinated in a zesty blend of chilli and lemon, offering a flavourful, smoky finish.

Rump steak **R254.00**

Grilled to perfection and served according to your preferred doneness, ensuring a tender and juicy cut of meat.

Served as per description

Pudda pizzaiola **R194.00**

Succulent char-grilled chicken fillet topped with a robust pizzaiola tomato sauce, served on a bed of aglio e olio pasta for a hearty meal.

Stracci di Carne e Spinaci **R259.00**

One of our best-selling dishes. Tender veal roughly cut and sautéed in olive oil, fresh basil, chilli, white wine, and a touch of soy sauce, served with spinach on a bed of linguine for a savoury delight.

Vitello al Limone **R279.00**

A best-selling classic. Veal steaks simmered in a tangy white wine and lemon sauce, paired with zucchine gratinate or a side of pasta for a true Italian experience.

Tagliata di Manzo **R297.00**

Juicy rump steak grilled to your liking, thinly sliced and served on a bed of rocket with Grana shavings and a rich red wine reduction for an elegant finish.

Fish

Market price: price subject to daily market availability.

Served with aglio e olio pasta, side salad, or side potatoes

Calamari di Serramanna **R214.00**

Pan-fried calamari strips tossed in our signature Sardinian salsa di Veneranda, a vibrant mix of olive oil, sun-dried tomatoes, lemon juice, and sea salt for a zesty and flavourful bite.

Calamaretti Grigliati ⏱ **R253.00**

A guest favourite and one of our best sellers. Tender Patagonian calamari tubes expertly grilled and finished with a touch of parsley and extra virgin olive oil, creating a delicate balance of charred and fresh flavours.

Pesce **R200.00**

Grilled fish of the day, simply prepared with your choice of our bright salsa di Veneranda or plain grilled for a clean and classic taste.

Served as per description

Pesce al Cartoccio **R230.00**

Fresh white linefish, when available, gently baked al cartoccio with white wine, garlic, rosa tomatoes, and Italian herbs, served over tender boiled potatoes for a light and aromatic dish.

Sides

Side potatoes (V) **R79.00**

Side pasta (V) **R93.00**

Side pasta tomato (V) **R105.00**

Side roasted vegetables and potatoes (V) **R97.00**

Desserts

Gelato (per scoop) **R26.00**

Choose from vanilla or chocolate, topped with rich chocolate sauce.

Don Pedro **R81.00**

A delightful blend of vanilla ice cream with a shot of Kahlúa.

Affogato **R59.00**

Indulge in ice cream drowned in rich espresso, with the option to add a shot of your favourite liqueur for an additional charge.

Seadas Nostras **R84.00**

Savour our Sardinian specialty, a delicate pastry filled with fresh mozzarella, preserved figs, and macadamia nuts, drenched in golden honey.

Cioccoblocco **R70.00**

Experience Nonna's walnut chocolate brownie served warm with a scoop of vanilla pod ice cream.

Merenguita **R70.00**

Enjoy our homemade meringue served with either cream or ice cream, topped with fresh strawberries (subject to availability).

Tiramisù **R88.00**

A traditional family recipe for the classic tiramisù, crafted with love.

Ricotta Cheesecake **R70.00**

Relish our homemade Sicilian-style cheesecake made with creamy ricotta, served with a scoop of vanilla ice cream.

Kids menu

For our youngest Nonna Lina fans — smaller plates, big smiles! (Available for children under 12.)

Pasta

Spaghetti or Penne with one of the following sauces:

Al Burro or Aglio e Olio (V) **R64.00**

A simple yet delicious choice: pasta with butter or garlic-infused olive oil.

Tomatello (V) **R76.00**

A classic Sardinian tomato sauce that delights the palate.

Creamy Tomatello (V) **R88.00**

A comforting twist on the classic tomato sauce, enriched with a touch of cream.

Pasta con piselli e prosciutto **R91.00**

A creamy sauce with gypsy ham, and fresh garden peas.

Pasta ai funghi (V) **R91.00**

A rich and creamy sauce made with mushrooms and fragrant herbs.

Campidanese **R102.00**

A Sardinian favourite — pork sausage mince in a delicate tomato sauce, flavoured with aniseed and herbs.

Bolognese **R104.00**

The classic bolognese sauce that everyone loves.

Pizza

Margherita (V) **R87.00**

Tomato, mozzarella.

Tonno R95.00

Tomato, mozzarella, tuna.

Salame R106.00

Tomato, mozzarella, salame.

Prosciutto e Funghi R119.00

Tomato, mozzarella, gypsy ham and mushroom mix.

Prosciutto e Ananas R119.00

Tomato, mozzarella, gypsy ham and pineapple.

Parma R134.00

Tomato, mozzarella, Prosciutto crudo (Parma ham style).

Wine

Sparkling Wine

Lomond Romans Bay Rosé Sparkling Wine	Bottle R268.00
Sartori Prosecco	Bottle R464.00

Rosé Wine

Lomond Romans Bay Rosé	Glass R68.00 Bottle R204.00

White Wine

Fairview Chenin	Glass R55.00 Bottle R165.00
Wild Peacock Unwooded Chardonnay	Glass R83.00 Bottle R249.00
Warrelwind Sauvignon Blanc	Glass R83.00 Bottle R249.00
Ayama Vermentino	Glass R85.00 Bottle R256.00
Springfield Life From Stone Sauvignon Blanc	Bottle R405.00
Groote Post Sauvignon Blanc	Bottle R347.00
Lomond Sauvignon Blanc	Bottle R336.00
Simonsig Chenin	Bottle R224.00
Ayama Muscat d’Alexandre (Demi Sweet)	Bottle R295.00

Red Wine

Lomond Romans Bay Shiraz	Glass R58.00 Bottle R175.00
Fairview Sangiovese	Glass R60.00 Bottle R181.00
Groote Post Old Man's Blend	Glass R99.00 Bottle R298.00
Lomond Merlot	Bottle R421.00
Alto Rouge	Bottle R324.00
Thelema Mountain Red	Bottle R301.00
Allesverloren Cabernet Sauvignon	Bottle R386.00
Bookdale Mason Road Syrah	Bottle R330.00
Mooiplaas Pinotage	Bottle R405.00
Steenberg Nebbiolo	Bottle R667.00

Glossary

Aglio e Olio
Literally "garlic and oil"; a simple and classic Italian sauce made with sautéed garlic in olive oil, sometimes with chilli.

Al Cartoccio
An Italian cooking method meaning "baked in parchment or foil," used to gently steam fish or seafood with herbs and wine.

Arrabbiata
A spicy tomato sauce made with garlic and chilli peppers.

Aubergine (Melanzana)
Eggplant.

Bottarga
A Sardinian delicacy made from the roe of grey mullet. The roe pouch is hand-massaged to remove air pockets, then salted, dried, and cured for several weeks.

Bresaola
Cured Italian deli meat made from beef.

Buon Appetito
Enjoy your meal.

Buonanotte
Good night.

Buonasera
Good evening.

Buongiorno
Good morning.

Buffalo Mozzarella
Mozzarella made from the milk of the domestic Italian water buffalo, traditionally produced in Campania.

Campidanese

A Sardinian-style tomato and sausage sauce seasoned with fennel or aniseed.

Carasau Bread

Pane carasau, a traditional Sardinian flatbread that is round, thin, and crisp, made by baking and rebaking the dough.

Carne

Meat.

Celina

Maria Celina, my mother.

Cipolle

Onions.

Coppa

Cured Italian pork deli meat.

Merenguita

Homemade meringue dessert, served with cream or ice cream and fruit.

Milicia

Also known as Luca Milicia, my Sicilian friend and good chef.

Mirto

A Sardinian liqueur made from wild myrtle berries.

Mozzarella

Fresh cow's milk cheese.

Nonna, Nonno

Grandmother and Grandfather.

Parmigiano

A 12–18-month matured cow's milk cheese imported from the Parma area of Italy.

Culurgiones

Traditional Sardinian handmade pasta parcels filled with potato, pecorino, and ricotta.

Fior di Latte

Fresh cow's milk mozzarella with a mild, creamy flavour.

Gorgonzola

Imported Italian blue cheese.

Grana Padano

A 12–18-month matured cow's milk cheese imported from the Pianura Padana region of Italy.

Luigi

My father.

Mascarpone

Creamy Italian cheese used to make tiramisù.

Pecorino (Italian)

A sheep's milk cheese aged 8–16 months.

Pecorino (Local)

A cow's milk cheese aged 4–8 months.

Penne, Linguine, Tagliatelle, Gnocchi, Ravioli

Types of Italian pasta: Penne – short tubes; Linguine – long, flat strands; Tagliatelle – long ribbons made with egg; Gnocchi – soft potato dumplings; Ravioli – pasta parcels filled with ricotta or spinach.

Peperoni

Sweet bell peppers (red, yellow, or green). Not to be confused with the American "pepperoni," which refers to spicy salami.

Pesto

A sauce from Liguria made of basil, garlic, pine nuts, Parmigiano, and olive oil.

Pesce

Fish.

Polpette

Meatballs.

Porcini

Wild mushrooms with a meaty texture and deep, earthy flavour.

Prego

You're welcome.

Prosciutto Crudo

Parma-ham-style cured meat, not necessarily produced in Parma.

Rucola

Rocket (arugula).

Salsa di Veneranda

A Sardinian sauce of olive oil, sea salt, sun-dried tomatoes, lemon juice, and parsley.

Salame

Imported Italian salami.

Sardinia (Sardegna)

A beautiful Italian island in the Mediterranean Sea — our homeland.

Zia, Zio

Aunt, Uncle.

Zio Giuseppe (Ziu Peppinu)

My uncle Giuseppe.

Service is not included in your bill: in South Africa a 10% gratuity is customary. A 10% service fee is added to tables of five or more guests. We do not accept cheques.

Allergens

If you have a food allergy or intolerance, please tell our staff before ordering. The main allergens are:

- Cereals containing gluten
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybeans
- Milk
- Nuts (tree nuts)
- Celery
- Mustard
- Sesame seeds
- Sulphur dioxide and sulphites
- Lupin
- Molluscs

Our dishes are prepared in a kitchen where these allergens may be present. Traces may get into any dish during preparation, so we cannot guarantee that a dish is free of any allergen.