



LA DOLCE VITA WINE PAIRING

WELCOME DRINK

DA LUCA PROSECCO DOC

STARTERS

MELON PARMA

Parma Prosciutto | Melon | Grana Padana | Rocket | Balsamic Glaze

BACCO ESTATE VERMENTINO

MELANZANE

Baked Aubergine | Mozzarella | Cremolata Sauce | Topped with Grana Padana

RUSTENBURG MALBEC

MUSSELS

New Zealand Half-Shelled Mussels | Cream | Garlic | White Wine | Toasted Ciabatta

GHOST CORNER SAUVIGNON BLANC

CLASSIC CAPRESE

Sliced Layers of Tomato | Buffalo Mozzarella | Fresh Basil Pesto

CREATION VIOGNIER

MAINS

BEEF FILLET

Beef Fillet Grilled to Perfection | Pepper Crusted or Garlic Butter | a Choice of Sauce | Starch
or Seasonal Vegetables of the Day

RUSTERNBERG MALBEC

RISOTTO KINGKLIP

Grilled Kingklip Fillet | Aromatic Risotto | Crunchy Green Beans | Tomato, Olive
& Onion Salsa

VEREGELEN SAUVIGNON BLANC

THE MEDITERRANEAN

Penne | Medley of Olives | Grilled Halloumi Bites | Cherry Tomatoes | Basil Pesto | Pan-Fried
with Chili Olive Oil

NITIDA SAUVIGNON BLANC

POULET BREAST

Succulent Grilled Chicken Breast | Linguine | Creamy Mushrooms | Melted Mozzarella | a Dash
of Napolitana | Seasonal Vegetables

DOMAINE DELAPORTE SANCERRE CHAVIGNOL BLANC 2020

DESSERT

PISTACCHIO TIRAMISU

An Italian Favourite

FLEUR DU CAP NOBLE LATE HARVEST

LIMONCELLO TART

Limoncello Tart | Crème Fraîche

NEDERBURG WEISSER RIESLING NOBLE LATE HARVEST

A choice of one dish per course