

Antipasti

Bruschetta Rustica

Slices of our homemade bread, roasted and topped with chopped tomatoes, basil, garlic, olive oil and feta sprinkles

Cassuola di melanzane all Parmigiana

Grilled slices of aubergine baked in tomato sauce and topped with mozzarella and parmigiano

Prosciutto e frutta stagionale

Thinly sliced Prosciutto di Parma, served with fresh seasonal fruit or avocado pear (when available)

Carpaccio di Manzo affumicato su un letto di rughetto

Thin slices of hot-smoked Beef-Chuck with fresh arugola, mushrooms and pink peppercorns, served with seasonal fruit chutney and naughty sauce

Fegatini all' Diavola - medium hot

Chicken livers sautéed with onions, garlic, chilli, paprika, a dash of cream and flambéed with wine

Antipasto dello Chef - for two

Chef's choice of imported Italian cold meats and cheeses, our famous roasted and marinated vegetables, olives and sundried tomatoes, drizzled with extra virgin olive oil and served with homemade Grissini

Calamaretti alla griglia

Tender Baby- Squid, sprinkled with our secret seasoning and served grilled with lemon wedges, chilli & garlic and a lemon-aioli for dipping

Trota di Salmone - Trio of locally sourced Ocean Trout

Slices of Ocean Trout – in house cold-smoked, sun-smoked, dill-cured - served on a bed of arugola, topped with red onions, caperberries and white wasabi

Focaccia

Pizza bread with garlic, fresh rosemary, extra virgin olive oil and sea salt

Focaccia Greca

Pizza bread with onions, feta, fresh rosemary, extra olive oil and sea salt

Bocconcino dal lato - vegetarian Antipasto

Marinated Olives, peppadews, fior di latte mozzarella, our famous sundried tomatoes, caperberries, artichokes, avos (when available), our homemade grilled peppers and marinated vegetables, Parmesan, Gorgonzola and rosa tomatoes, served with homemade Grissini-sticks



Primi Piatti - Pasta

Tagliolini Scive Scive - hot



With diced tomatoes, rosa tomatoes, garlic, chilli, extra virgin olive oil and fresh basil – please tell your waiter if you like it hotter

Fettucini Alfredo

Ribbon pasta with ham, fresh mushrooms and cream

Lasagne al Forno

Homemade pasta sheets layered with Bolognese and béchamel sauce, topped with parmesan and mozzarella, ovenbaked

Penne alla Milanese

With sliced veal, artichokes, spring onions and sundried tomatoes in a brandy and saffron sauce

Tagliatelle al Pesto

Green Ribbon pasta mixed with homemade Basil-pesto, fresh basil Leaves, Parmigiano and roasted Pine-kernels

Gnocchi Gorgonzola

Homemade potato dumplings with imported gorgonzola cheese and cream

Spaghetti alla Vongole

With baby clams, little – neck clams, garlic, olive oil, chopped tomato, white wine and parsley

Capelli D' Angelo al Salmone - not too hot



Angel hair pasta with smoked salmon, brandy, tomato, chopped onions, a hint of chilli and finished with a touch of cream

Malfaldini al Ragù

My grandma's secret recipe with beef mince, herbs and tomato, served with pasta tubes

Frutti di Mare alla Fiore

Fresh sautéed baby – clams, black Saldanha mussels, fresh Line- fish, calamari, shrimps and prawns in tomato and garlic served on linguini pasta

Farfalle Pavorotti - not too hot



Bow tie pasta with sautéed chicken breast, garlic, chilli, pancetta, zucchini, sun dried tomatoes, chicken stock and drizzled with basil pesto

Penne alla Fegatini - hot



Fresh chicken livers spiced with chilli, garlic and paprika, simmered in Marsala wine and cream and topped with fresh arugola

Porcini - Risotto

Riso "Arborio-Superfino", cooked "al onda" with fresh Porcini mushrooms, white wine and spring onions and perfumed with white Truffle-oil

Main portions of pasta are available

TrattoriaMaranello.co.za



Location	Contact	Opening Hours
44 Beach Rd	021 553 5701	Monday to Saturday 11:00 to 23:00
Melkbosstrand	order only taken by phone	Sunday/Public Holidays 10:00 to 21:00



PLEASE NOTE THAT THE PRICES INDICATED ON THIS MENU ARE MERELY A GUIDE, AS THE PRICES MIGHT INCREASE WITHOUT NOTICE DUE TO SUPPLIER PRICE INCREASES

Restaurant menu

Take a way orders:

Please ask for a collection time when placing a takeaway order.

Orders may be placed between 12 - 9 everyday

We are open 7 days a week

Pizze



**Hand tossed from our wood-fired oven
with tomato, mozzarella, sea salt & oreganum**

Quattro Stagioni

Ham, mushrooms, artichokes and black olives

Mexicana - medium hot

Spiced Beef mince, onions, fresh chilli, garlic, fresh arugola and a homemade guacamole on the side

Pollo alla Griglia - medium hot

Marinated chicken with garlic and chilli, mushrooms, roasted peppers and grilled aubergines, drizzled with balsamic vinaigrette

Marinara - a Seafood platter on a Pizza

Fresh black Saldanha mussels, clams, prawns, fresh line- fish, calamari, shrimps, garlic and herbs

Vegetariana

Fresh peppers, artichokes, mushrooms, olives and fresh tomatoes

Calabrese - medium hot

Home made meatballs from beef, pork & lamb, chilli, garlic, friarelli, porkbelly, pepperdews, spring onions and spicy Calabrese salami on afterwards

Carbonara

Garlic, Black Pepper, Grated Parmesan, Egg yolks, Cocktail Tomatoes, Mushroom, Bacon, Spring Onion

Prosciutto

Sundried tomatoes, spring onions imported Parma ham, fresh arugola and parmesan shavings

Salmone

Onions, capers, ricotta, white wasabi and fresh smoked Norwegian salmon

Luigi - to honour an old friend

Bacon, mushrooms, garlic and fresh avocado on afterwards

Stromboli - medium hot

Pepperoni-sausage, double Mozzarella, ham, mushrooms, black olives and mixed peppers in an unusual fold-over

Gorgonzola

Mushrooms, bacon, garlic, imported gorgonzola, peppadews and fresh Spring onions

Pizza Bianca (no tomato- base)

garlic, rosemary, fior di latte- mozzarella, balsamic-caramelised onions imported Parma ham, rocket and Parmesan-shavings

Tonno

garlic, premium canned Tuna- fillets, onions, capers and Anchovy-fillets

Create your own with a Margherita and the toppings of your choice

Margherita Classico

With fresh basil and extra virgin olive oil

**All our bases and breads are made with premium
stone ground flour from the Eureka Mills in
Heidelberg**

Pizza Additions

Grilled Aubergines,
Onions, Garlic, Chilli, Fresh Pineapple , Fresh Tomato,
Banana, Egg

Cherry Tomatoes, Olives, Ham, Sundried Tomatoes,
Arugola, Basil, Fresh Peppers, Spring-onions,
Caramelised Onions, Capers

Mushrooms, Avocado, Spinach, Artichokes, Roasted
Peppers, Bacon, Peppadews, Feta, Ricotta, Mozzarella,
Parmesanshavings

Basil-Pesto, Beef Mince, Anchovy Fillets, Pepperoni-sausage,
Marinated Chicken-breast, Homemade Tuna, Gorgonzola,
Guacamole

Beef-Carpaccio, Fior di Latte Mozzarella, Imported Italian
Salami

Freshly Sliced: Coppa Ham, Imported Parma Ham,
Smoked Ocean Trout



Sponsored by

ANNO



1950

BONNIEVALE

Insalate



Insalata Cesare

Romaine lettuce with parmesan cheese, homemade croutons, black pepper, cocktail tomatoes, cucumber and the original Ceasar's dressing –made from
1st grade anchovy-fillets, fresh lemon juice and extra virgin olive oil -
- add marinated grilled chicken
- add smoked Norwegian salmon

Insalata Sardegna

Chunky cuts of mixed peppers, cucumbers, tomatoes, onions, feta cheese and boiled egg on arugola topped with olives, caperberries and garlic bruschette; lemon aioli on the side

Insalata della Casa

Mesculin greens, olives, tomatoes, carrots and red onions in a creamy garlic vinaigrette

Insalata Monterosso

Mesculin greens, mixed peppers, green beans, onions, potatoes, olives, boiled Egg, tuna and anchovy-fillets, mustard-vinaigrette on the side

Insalata Caprese fior di latte

Slices of fresh mozzarella 'fior di latte', vine ripened tomatoes, fresh basil and arugola drizzled with extra virgin olive oil

Insalata Maranello

Mesculin green - a mix of leaf salad and fresh herbs, thinly sliced beef- biltong, seasonal fruit, ovenroasted beet root and butternut, rosa tomatoes, parmesan shavings and roasted pine-kernels

**If you want a large salad for a main or to share with your table
just add R**



layout and design by Mark Simon of DiGwork.com