

Legendary Starters

Smoked Springbok Carpaccio -House Speciality

Light 115

Main 195

Thin slices of smoked Springbok Carpaccio lightly dressed with lemon, extra virgin olive oil, tomatoes, red onions, Calamata olives and 3 year old parmesan cheese. Available in a light starter portion or main course, served with homemade bread.

Halloumi D'Vine (Vegetarian)

95

Halloumi cheese, grilled & served with fresh grapes, macerated in sugar & olive oil with lemon and fresh mint.

Garlic Snails

95

Snails pan fried in butter with fresh garlic and fresh parsley.

Parisian Kidneys

105

Lamb kidneys pan fried in duck fat, flamed with port & bound with fresh cream. Served in a phyllo pastry basket & dusted with parmesan cheese.

Aztec Mushrooms -House Speciality (Vegetarian/Vegan)

115

Button mushrooms pan fried in farm style butter along with cloves, cinnamon bark and a hint of chili. Then doused in tequila, sweetened with dark chocolate and bound with cream. Served inter-layered with sweet phyllo pastry and sesame seed discs.

Cape Style Mussels

115

Onions, celery & garlic pan fried with butter. We add whole shell mussels, doused with white wine, bound with cream then sweetened with brown sugar and thyme.

Salmon & Strawberry Carpaccio 175

Thinly sliced smoked salmon, topped with strawberries, roasted almonds, sour cream, seaweed caviar, drizzled with lemon, honey & olive oil.

Basil Port Livers -House Speciality 95

Chicken livers pan fried with butter, onions, mixed peppercorns & garlic. Touch of tomato, port & fresh cream & flavoured with basil.

Baby Marrow Carpaccio (Vegan/Vegetarian) 75

Thin slices of baby marrow dressed with lemon, olive oil, coriander & a touch of chili, dusted with Parmesan & feta cheese then baked.

Rainbow Salad (Vegan) 165

A fresh variety of mixed lettuce, cucumber, radishes, carrot, rosa tomatoes, topped with slices of fresh fruit, finished off with a variety of mixed seeds & nuts.

Classic Greek (Vegetarian) 130

Cucumber, fresh oregano, cocktail tomatoes, olives and feta cheese served with balsamic vinegar and extra virgin olive oil.

Extra Bread per roll 12

Our legendary artisanal Bread baked on site served with butter.
(Check with waiter what is the flavour of the day)

Chef's note : I recommend for a true LaPentola taste experience, order a variety of starters and share them in the center of the table. Mediterranean style, it is fun, interactive & super delicious.

Soups

Pea & Bacon Soup 85

Petit pois sweet green peas cooked in vegetable stock, blended with cream & sprinkled with crispy bacon bits.

South African Style Butternut Soup (Vegan)

75

Delicious sweet butternut cooked in vegetable stock, blended with Old Brown Sherry, butter & cream and dusted with toasted almonds.

MAINS**Pasta**

(Discount of 20% already included)

(All pasta's served with Parmesan cheese, please speak to your waiter)

Nonna's Pasta Forno 148

Beef mince, celery, carrots, onions & garlic slowly braised, doused with red wine, bound with whole peeled Italian tomato & left to simmer for a few hours. Tossed through with penne, béchamel cheese sauce, parmesan & crumbs, then oven baked.

Seafood Pasta 220

Combination of prawns, mussels and calamari pan fried with butter, garlic and black pepper. Doused with white wine, bound with cream and flavoured with a squeeze of lemon and a pinch of thyme. Tossed through with spaghetti.

Penne Con Pollo 148

Tender pieces of chicken breast pan fried with onions, green peas & garlic. Then doused with chardonnay & bound with cream. Tossed with penne pasta & dusted with parmesan cheese.

Spaghetti Willow (Vegan) 132

Mushrooms, onions, garlic & pink peppercorns pan fried in olive oil then deglazed with port and tossed through with spaghetti and Italian parsley.

Penne Armando (Vegetarian) 164

Sundried tomatoes, stewed in white wine then sautéed with onions, garlic, chili and cashew nuts. Bound with cream, flavoured with fresh basil & tossed through with penne.

Pasta Napolitana (Vegetarian) 96

Celery, carrots, onions slowly braised bound with whole peeled Italian tomato sauce cooked for hours on the stove & tossed through with spaghetti dusted with parmesan.

Spaghetti alla Carbonara 180

Hot spaghetti tossed with a creamy sauce of raw beaten eggs, accentuated with crisp bits of guanciale, and finished with a shower of grated aged Pamesan cheese plus freshly ground black pepper.

Spaghetti Bolognaise 148

Beef mince, celery, carrots, onions & garlic slowly braised doused with red wine, bound with whole peeled Italian tomato & left to simmer for a few hours tossed through with spaghetti and dusted with parmesan.

Pasta Puttanesca 136

Pasta topped with Italian whole peeled tomatoes, anchovy, rosemary, touch of chilli black olive and caper sauce.

Alfredo	128
Pan fried bacon and mushrooms bound with cream and tossed through with fettuccini dusted with parmesan cheese.	
Extra Parmesan	25
Gluten Free Pasta	35

MAINS

Meat and Game

Honey Mustard Pork	225
Sliced pork fillet pan fried in butter with red onions flamed in brandy sweetened with honey & whole grain Dijon mustard then bound with cream. Topped with a sugar torched baked apple half for a tasty twist. Served with potato croquettes & seasonal vegetables.	
KWV Fillet	325
Tender Beef fillet grilled to your preference, served in a brandy, garlic, bay leaf & mixed peppercorns cream sauce. Served with potato croquettes & seasonal vegetables.	
Don Giovanni Pastry	265
Tender strips of beef steak pan fried in butter with garlic, black pepper, touch of tomato, mushrooms & basil bound with cream & cheese wrapped with phyllo & baked until golden. Served with seasonal vegetables.	
San Antonio Fillet	325
Fillet grilled to your preference, flamed at the table in KWV five year old brandy & served in a wholegrain mustard, onion and green Madagascan peppercorn cream sauce. Served with potato croquettes and seasonal vegetables.	
Nonna's Pasta Forno	185
Beef mince, celery, carrots, onions & garlic slowly braised, doused with red wine, bound with whole peeled Italian tomato & left to simmer for a few hours. Tossed through with penne, béchamel cheese sauce, parmesan & crumbs, then oven baked.	
Filletto Bourdalaise	365
Tender beef fillet, grilled to your preference & served with a legendary La Pentola bone marrow, tomato, bay leaf, red wine beef reduction sauce.	

Forest Springbok**365**

Tender springbok loin grilled to your preference and topped with a delicious mushroom, basil, vintage port cream sauce. Served with potato croquettes and seasonal vegetables.

Seafood

Mussels Provencal**195**

Fresh black shell mussels in a light French style sauce comprising of celery, carrots, onions, |garlic & fresh herbs, doused with white wine and bound with whole peeled Italian Tomato. Served with basmati rice and seasonal vegetables.

Hermanus Sole**350**

Large West Coast sole grilled to perfection and served with a sauce made from prawn, calamari, mussels in a choice of either cream, butter or tomato base.

Garlic Grilled Prawns**325**

Five Large prawns grilled with olive oil, garlic, butter and herbs served on a plate doused with lemon butter. Served with basmati rice and seasonal vegetables.

Seafood Pasta**275**

Combination of prawns, mussels and calamari pan fried with butter, garlic and black pepper. Doused with white wine, bound with cream and flavoured with a squeeze of lemon and a pinch of thyme. Tossed through with spaghetti.

Hake Caprice**215**

Hake grilled to perfection, topped with a white wine, shrimp and mushroom cream sauce, served with basmati rice and seasonal vegetables.

Athena's Kingklip**285**

Kingklip fillet cooked to perfection and topped with a delicious mussel, garlic, butter parsley sauce. Served with basmati rice and seasonal vegetables.

Poultry

Santorini Chicken - House Speciality

185

Tender chicken breast dusted with flour, pan fried in butter & served in a white wine, lemon, oregano, fresh cream sauce then dusted with feta cheese & roasted almonds.

New Orleans Ostrich

295

Tender ostrich fan steak, grilled to your preference, flamed at the table in Jack Daniels and topped with a green Madagascan peppercorn, lemongrass, ginger & coconut cream sauce.

Triple Sec Duck

295

Tender duck breast grilled medium rare to medium, served in a delicious sweet orange, triple sec & fresh thyme reduction. Served with rice & seasonal vegetables.

Penne Con Pollo

185

Tender pieces of chicken breast pan fried with onions, green peas & garlic. Then doused with chardonnay & bound with cream. Tossed with penne pasta & dusted with 3 year old parmesan cheese.

Vegan & Vegetarian

Spaghetti Willow (Vegan)

185

Mushrooms, onions, garlic & pink peppercorns pan fried in olive oil then deglazed with port & tossed through with spaghetti & Italian parsley. Option to add parmesan cheese. Yummy!

Thai Green Curry (Vegan)

175

Fresh vegetables pan fried with ginger, lemongrass, chili, garlic & green curry paste. Bound with coconut cream, served with rice noodles & dusted with black sesame seeds.

Halloumi Limone (Vegetarian)

235

Grilled halloumi cheese, topped with a light lemon cream sauce, dusted with paprika spice & served with potato croquettes and seasonal vegetables.

Dahl Pastry (Vegan)

185

Lentils sautéed with onions, ginger, garlic, aromatic curry spices & tomato then steamed in stock, thickened with coconut cream, wrapped in phyllo pastry & baked until golden.

Penne Armando (Vegetarian)

205

Sundried tomatoes, stewed in white wine then sautéed with onions, garlic, chili & macadamia nuts. Bound with cream, flavoured with fresh basil & tossed through with penne.

PLAIN GRILLS

Served with seasonal vegetables and potato croquettes.

Beef Fillet 200g	275
Beef Fillet 300g	320
Rump 300g	220
Ostrich Fillet 200g	245
Chicken Breasts 200g	145
Duck Breast 200g	245 (served with rice)

Served with seasonal vegetables and Basmati rice

Calamari Rings with lemon butter sauce	185
Prawns (each)	60
Sole	285
Hake	120
Cajun Calamari steak with lemon butter sauce	185

Sauces & Sides

Mushroom, Mature Cheddar, Pepper, KWV, Honey Mustard, Creamy Garlic, Mozambique Lemon Butter, Per-Peri Butter, Garlic butter, Beur Blanc	65
	45
Side salad	55
Potato croquettes	45
Side Vegetables	55
Sautéed Mushrooms	45
Gluten free pasta	35

FOR KIDS

(Available to under 12's only - Adult portions available at surcharge of R60)

Ninja Turtle Soup	65
Sweet green peas cooked in vegetable stock blended with cream & sprinkled with crispy bacon bits.	
Marina's Chicken Strips	95
Tender strips of chicken breasts crumbed & fried served with croquettes & veggies	
Spiderman's Spaghetti Bolognese	95
Beef mince made traditionally with Italian tomato & left to simmer for a few hours. Served with spaghetti.	
Tinkerbell's Platter	95
A delicious platter of grilled halloumi, sliced apple, carrots & cucumber.	
Captain Hook's Ice-Cream & Chocolate Sauce	45
Vanilla ice-cream topped with chocolate sauce & marshmallows.	

DESSERT

White Chocolate & Malva Terrine	95
A decadent white chocolate terrine interlayered with traditional malva pudding to mimic an Italian ice cream cake in sweet boere meisie style.	
Danish Vanilla	75
Delicious vanilla pod ice-cream served with our hot homemade condensed milk chocolate sauce.	
Trio of Chocolate Terrine	95
Individual layers of dark, milk & white chocolate creating a heavenly slice of our in house frozen dessert.	
Specialty Vegan or Diabetic Ice Cream	75
Please enquire from your waiter about our available flavours.	
Halva Pancake	95
A Greek halva, white chocolate, honey, almonds & vanilla pod ice cream fantasy wrapped in a pancake.	
Duo of Sorbet	75
Please enquire from your waiter about our available flavours.	
Strawberry Flambe For Two	130
Fresh strawberries dusted with brown sugar paired with Belgian dark chocolate ice cream flamed at the table with Stroh Rum to set the night alight.	
Vanilla Crème Brûlé	85
A classic Vanilla French baked custard, topped with a torch flamed sugar crust.	

DRINKING DESSERTS

Cape Connection	120
Equal measures of KWV Brandy & Amaretto swirled together in a flamed cognac glass.	
Jose Cuervo Coffee Pedro	75
Gold tequila, vanilla pod ice cream & coffee. Watch out here we come!	
Malt Pedro	65
American malt style ice cream blended with brandy cream liqueur makes this delicious La Pentola classic.	