



*Italian for Beautiful Food*



*Please refer to the blackboard for the specials of the day.*

## TO WHET YOUR APPETITE

Snails..... R32

The tried and tested favourite with our special garlic butter and served in little bread baskets.

Marrow bones ..... R30

Simply poached in stock and served with Maldon sea salt, course black pepper and melba toast.

Ostrich trio ..... R45

Ostrich carpaccio served with parmesan and lemon-infused olive oil, ostrich liver paté with balsamic seared cherry tomatoes and ostrich terrine served with homemade preserve.

Ostrich carpaccio..... R45

Paper thin slices of ostrich fillet served on peppery rocket leaves, dressed with olive oil and lemon juice, topped with grated parmesan and baby capers.

Seafood broth..... R48


Prawns, mussels, calamari and white fish poached in a light saffron-infused stock and served with garlic toasted ciabatta.

Mussels ..... R35

Cooked in white wine and garlic with cream and parsley and served with fresh bread.

Starters continue overleaf...



 **Pancake torte** ..... R30  
Pancakes layered with cream spinach, grilled aubergine and courgette in a rich tomato sauce, panfried brown mushrooms and topped with mozzarella cheese and baked in the oven.

**Smooresnoek stack**..... R35  
Shredded smoked snoek with smoked mussels, diced italian tomatoes, spring onions and watercress served with lemon mayonnaise and basil pesto dressing.

## SALADS


 **Bello Cibo's house salad** ..... R35  
A fresh seasonal salad consisting of mixed garden greens, cherry tomatoes, lightly steamed baby veggies, croutons and crumbed feta cheese.


**The chicken's ultimate fantasy** ..... R45  
Grilled chicken breast with lemon butter and honey basting served with white wine and saffron infused pears, piquant peppers, gorgonzola 'dolce latte' and watercress.

**Oudtshoorn on a plate**..... R50  
Seared ostrich fan fillet served with Tantinki goats cheese, black olives, sundried tomatoes and mixed lettuce with a pomegranate reduction.

## ITALIAN STAPLE FOOD

### PRIMA PASTA

 **Spaghetti al pesto** ..... R30  
Homemade basil pesto and parmesan cheese.

 **Spaghetti napolitana** ..... R35  
Thick homemade tomato sauce with fresh basil, black pepper and parmesan cheese.

**Spaghetti al ragu (outside Italy this would be bolognaise)**..... R40  
Minced beef and pork, slowly cooked with onions, celery and carrots in a thick tomato sauce.

**Tagliatelli al sugo di pollo** ..... R45  
Panfried chicken breast strips with mushrooms and green peas in a cream and sundried tomato sauce.

**Tagliatelli di struzzo** ..... R52  
Panfried ostrich fillet with crispy bacon, mixed mushrooms and courgettes in Amarula cream sauce.

**Cartoccio** ..... R58  
Foil parcel filled with tagliatelli and topped with mussels, prawns and calamari in a rich tomato and garlic cream sauce with fresh tarragon.

## PIZZA DI NAPOLI

We make our own thin crisp base topped with homemade tomato sauce, mozzarella, salt, pepper and oreganum.

- 🌿 **Pizza aglio & olio** ..... R25  
Olive oil, garlic, onions and feta.
- 🌿 **Pizza margherita**..... R35  
Tomatoes, mozzarella and fresh basil.
- Pizza di parma** ..... R55  
Margherita topped with parma ham, rocket and parmesan cheese.
- 🌿 **Pizza vegetariano**..... R48  
Cherry tomatoes, onion, mushrooms, olives, courgettes and mixed peppers.
- 🌿 **Pizza mediterranea** ..... R48  
Spinach, olives and feta.
- Pizza con pollo** ..... R50  
Chicken, bacon, peppadew and mushrooms with feta.
- Pizza fantasia** ..... R55  
Ham, bacon, mushrooms, onion, mixed peppers and pineapple.

## MAIN MEALS

- Pollo alla romano**..... R55  
Panfried chicken breasts, flambéed with sherry, topped with mushrooms and mozzarella and grilled to perfection.
- Ostrich saltimbuca**..... R65  
Thin escalopes of ostrich, quickly panfried and topped with parma ham and sage and served with verjuice reduction.
- Black tiger prawns** ..... R12.50 ea  
Large king prawns, peeled and deveined, panfried in lemon, garlic and butter or peri-peri and served with spicy rice.
- 🌿 **Pancake torte** ..... R50  
Pancake layers filled with creamy spinach, fried mushrooms with truffle oil, grilled courgette and aubergine in a rich tomato sauce, topped with mozzarella and baked in the pizza oven. Served with a crisp garden salad.

## GRILLS

All grills are served with salad or vegetables and chips, baked potato or rice. 200g / 300g

Rump steak.....	R69 / R85
T-bone steak (500g) .....	R95
Beef fillet .....	R75 / R100
Ostrich fan fillet.....	R85 / R110
Venison fillet (see blackboard for selection).....	R75 / R100
Chicken breast .....	R48 / R60

## YOU SAUCY THING ..... R15

- Pepper, mustard and port cream sauce
- Mushroom cream sauce
- Cheddar and mozzarella sauce
- Chilli and tomato sauce
- Amarula, honey and berry sauce.

*Please refer to the blackboard for the desserts of the day.*



*Italian for Beautiful Food*



146 Baron van Reede Street, Oudtshoorn, South Africa

Tel: +27 (0) 44 272 3245

[www.bellocibo.co.za](http://www.bellocibo.co.za)

[info@bellocibo.co.za](mailto:info@bellocibo.co.za)

Open Monday to Saturday. 11am - 10pm



In association with Kango Winery [www.kangowines.com](http://www.kangowines.com)

*Why not hold your function at Bello Cibo?*