



Italian for Beautiful Food



TO WHET YOUR APPETITE

Snails..... R35

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

Marrow bones R35

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

Ostrich trio R50

Ostrich carpaccio served with parmesan and lemon-infused olive oil, ostrich liver paté with balsamic seared cherry tomatoes, and ostrich steak strips served with butter tagliatelli.

Ostrich carpaccio..... R50

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.

Mussels R40

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

Peri-peri chicken livers R35

Chicken livers in a tomato, peri-peri and cream sauce served on white rice.

➤ **Camembert** R50

Crumbed and deep fried served with preserved fruit and sourdough bread.

➤ **Pancake torte** R40


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 and served with a small side salad.

Smoorsnoek stack..... R45

Shredded smoked snoek with smoked mussels, diced tomatoes, spring onions and watercress served with lemon mayonnaise and basil pesto dressing.

SALADS

(Available in individual or table sizes)

-  **Bello Cibo's house salad** R35 / R55
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** R40 / R60
Grilled chicken breast with lemon butter and honey basting served with white wine infused pears, piquant peppers, gorgonzola 'dolce latte' and watercress.
- Oudtshoorn on a plate**..... R45 / R65
Seared ostrich fan fillet served with Tantinki goats cheese, black olives, sundried tomatoes and mixed lettuce with a balsamic reduction and basil pesto oil.
- Rare roast beef / ostrich salad** R45 / R65
Fresh rocket, baby beetroot, orange, walnut and feta.

ITALIAN STAPLE FOOD

PRIMA PASTA

-  **Spaghetti al pesto** R40
Homemade basil pesto and parmesan cheese.
-  **Spaghetti con pomodoro** R50
Cherry tomatoes cooked in olive oil with basil pesto and parmesan cheese.
- Spaghetti al ragu (outside Italy this would be bolognaise)**..... R55
Minced beef and pork, slowly cooked with onions, celery and carrots in a thick tomato sauce.
- Tagliatelli al sugo di pollo** R60
Panfried chicken breast strips with mushrooms and green peas in a cream and sundried tomato sauce.
- Tagliatelli di struzzo** R65
Panfried ostrich fillet with crispy bacon, mixed mushrooms and courgettes in Amarula cream sauce.
- Tagliatelli salmone affumicato** R60
Smoked salmon, panfried with peppers and onions in a cream sauce, served with fresh lemon wedges.
- Cartoccio** R75
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**..... R30
Olive oil, garlic, onions and feta.
- 👉 **Pizza margherita**..... R40
Tomatoes and mozzarella.
- Pizza di parma**..... R70
Margherita topped with parma ham, rocket and parmesan cheese.
- 👉 **Pizza vegetariano**..... R55
Cherry tomatoes, onion, mushrooms, olives, courgettes and mixed peppers.
- 👉 **Pizza mediterranea**..... R55
Spinach, olives and feta.
- Pizza con pollo**..... R65
Chicken, bacon, peppadew and mushrooms with feta.
- Pizza fantasia**..... R75
Ham, bacon, mushrooms, onion, mixed peppers and pineapple.
- Pizza con frutti di mare**..... R85
The ultimate in seafood variety.

MAIN MEALS

- Pollo alla romano**..... R75
Panfried chicken breasts, flambéed with sherry, topped with mushrooms and mozzarella and grilled to perfection.
- Ostrich saltimbuca**..... R85
Thin escalopes of ostrich, quickly panfried and topped with parma ham and sage and served with verjuice reduction.
- Black tiger prawns**..... R14 ea
Large king prawns, peeled and deveined, panfried in lemon, garlic and butter or peri-peri and served with spicy rice.
- Seafood broth**..... R65
Prawns, mussels and calamari poached in a light stock and served with julienne vegetables and served with toasted ciabatta.
- 👉 **Pancake torte**..... R65
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.
- Panfried hake**..... R65
Panfried fillets in a butter, lemon and cream sauce.

GRILLS

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

Rump steak.....	R70 / R90
T-bone steak (500g)	R95
Beef fillet	R80 / R110
Ostrich fan fillet.....	R90 / R120
Venison fillet (see blackboard for selection).....	R80 / R110
Chicken breast	R55 / R75

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.



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146 Baron van Reede Street, Oudtshoorn, South Africa

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Open Monday to Saturday. 5pm - late.

Why not hold your function at Bello Cibo?

RED BLENDS

Excelsior Pure Bred Red R18 / R55
(Stellenbosch) Deep red colour with blackcurrant cherries and hints of spice. Medium bodied with soft juicy tannins.

Van Loveren River Red..... R18 / R55
(Robertson) Upfront fruit and berries on the nose and palate. Soft tannins and a pleasant lingering aftertaste. A blend of Shiraz, Merlot and Ruby Cabernet.

Du Preez Estate Red Stone Blend..... R60
Medium bodied easy drinking red, a perfect pizza wine.

Karusa Shiraz/Cabernet Sauvignon..... R75
(Klein Karoo) Bright and intense crimson red colour. Loaded with ripe red berry fruit; mulberry, raspberry and red cherry. Soft integration of roasted coffee and light chocolate flavours balanced with a hint of black spice. A soft smooth but well structured palate.

Flagstone Longitude Red Blend R75
(Somerset West) Cabernet/Shiraz/Pinotage blend with juicy fruit and soft lingering tannins. Very accessible

Brampton OVR..... R75
(Stellenbosch) A well constructed, medium bodied wine, with subtle aromas and hints of dark chocolate. A blend of Cabernet, Merlot and Shiraz. Easy drinking.

Joubert Tradouw Unplugged R80
(Tradouw /Klein Karoo) A lightly oaked Merlot/Shiraz blend showing lovely red fruit. Juicy and unpretentious.

Hartenberg Cabernet/Shiraz R85
(Stellenbosch) Very accessible Cabernet/Shiraz blend, with upfront fruit and soft tannins.

CABERNET SAUVIGNON

Excelsior Cabernet Sauvignon R70
(Robertson) Blackish plum colour with ripe black currant and plummy fruit. Soft tannins balanced with tasty oak aromas.

Landskroon Cabernet Sauvignon..... R85
(Paarl) Harmonious, rich fruitcake flavours on the nose and palate made accessible by soft tannins.

Porcupine Ridge Cabernet Sauvignon ... R95
(Franschhoek) Well integrated dark ripe fruit, with a touch of class, to accompany a good hearty meal.

MERLOT

Van Loveren Merlot R80
(Robertson) Lightly oaked wine with soft strawberry notes on the nose, a rich fruity palate and soft, well balanced tannins, ensuring easy drinking.

Fort Simon Merlot R95
(Stellenbosch) Well structured, with ripe black plum fruit, savoury and earthy nuances and well integrated oak

PINOTAGE

Karusa One Tree Hill Pinotage R80
(Klein Karoo) A dark bright colour intensity, typical flavours of sweet ripe raspberry and black cherry; the supporting oak displays dark chocolate and black spice flavours following onto the palate with a full bodied juicy, balanced structure and long finish.

Barista Pinotage..... R95
(Grapes from Robertson area) A burst of intense, rich coffee and chocolate aromas with ripe nuances of mulberry, plum and maraschino cherries.

SHIRAZ

Brampton Shiraz R85
(Stellenbosch) A true Rhône style Shiraz, with rich savoury characters. The Shiraz is enhanced by a touch of Viognier, Grenache and Mourvedré giving lovely earthy characteristics.

Raka Biography Shiraz..... R140
(Elgin/Walker Bay) A classic Shiraz with hints of dark chocolate, loads of fruit and a big tannin structure. Not for the faint hearted.

CAP CLASSIQUE AND SPARKLING WINE

Karusa Cuvee de la Maison R140
(Klein Karoo) Made from the Champagne grapes, Chardonnay and Pinot Noir, showing apple freshness with a rich mouthfeel. Amazing with fresh oysters!

Krone Borealis..... R120
(Tulbach) Elegant, classic biscuit bouquet with yeasty leesy creaminess and fine persistent bubbles.

Nederburg Cuvee Brut..... R85
(Paarl) Brilliant clear colour with lasting sparkle and delicate fruitiness with a crisp, fresh lingering aftertaste.

JC le Roux La Chanson R75
(Stellenbosch) A sweet, very popular ruby-hued sparkler, made from Pinotage, Merlot and Shiraz, for everyday drinking and enjoyment.

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