



CULINARY EXPERIENCE

TWO COURSE – R275 PER PERSON

THREE COURSE – R330 PER PERSON

STARTERS

CALAMARI

Calamari Grilled/Fried served with Lemon or Peri-Peri sauce.

FOCACCIA GARLIC & HERB

Freshly baked focaccia bread seasoned with garlic, olive oil & herbs.

ITALIAN SALAD

Mixed greens with tomatoes, cucumber, olives, red onion, croutons and bell peppers.

MAINS

SOGNO ALL'AVOCADO PIZZA

Tomato, mozzarella, bacon, avocado & feta.

PANZAROTTI PORCINI PASTA (V)

Pan-fried mini calzones stuffed with porcini, exotic mushrooms.

AL RAGU BOLOGNESE PASTA

Spaghetti pasta served with traditional Bolognese pork and beef mince.

HALF POLLO

Half Chicken lemon & herb, lemon butter or peri – peri sauce served with a side of your choice.

HAKE

Hake Fillet Grilled or Fried, served with a side of your choice

SIDES:

Salad, Chips, Veg

DESSERTS

PANNA COTTA

Silky smooth vanilla-flavoured cream pudding served with berry compote.

CANNOLI

Crispy fried pastry shells filled with a choice of Oreo or Pistachio ricotta cheese filling.

DECONSTRUCTED CRÈME BRÛLÉE

Creamy vanilla custard with caramelized sugar crust.



DONNA

MODERN ITALIAN