

Dolci \*DESSERT

<b>CROSTATA DI CIOCCOLATA</b> Home made chocolate tart	<b>R80</b>
<b>BIGNÉ</b> Two Profiterole filled with vanilla and Nutella	<b>R65</b>
<b>CANNOLI</b> Tubed shaped pastry, deep fried with a creamy ricotta cheese filling	<b>R55</b>
<b>AFFOGATO</b> Amaretto Vanilla ice cream & double espresso	<b>R110</b>
<b>CRÈME BRULEE</b> A custard based dessert topped with a layer of hardened caramelized sugar	<b>R90</b>
<b>CHOC NUT PANCAKE</b> Pancakes with chocolate & hazelnut spread topped with strawberries	<b>R80</b>
<b>TORTA BAROZZI</b> Almond & peanut chocolate brownies served with ice cream & chocolate syrup	<b>R85</b>
<b>PANNACOTTA</b> Dark & white Lindt chocolate	<b>R90</b>
<b>MAMA’S TIRAMISU</b> Mascarpone cheese, Savoiard biscuits, espresso	<b>R85</b>
<b>COPPA DI GELATO</b> (Choice of 2 scoops by the gelato bar)	<b>R85</b>
<b>MALVA PUDDING</b> Served with vanilla custard	<b>R75</b>
<b>FERRERO ROCHER</b> Chocolate mousse coated with hazelnut topped with homemade Ferrero Rocher	<b>R85</b>
<b>ASSORTED PASTICCERIA BOARD</b> Sharing dessert platter made by our Italian pastry chef	<b>R450</b>

After Dinner Delights

<b>ANTONELLA GRAPPA &amp; ESPRESSO</b>	<b>R75</b>	<b>STRAWBERRY LIPS DON PEDRO</b>	<b>R80</b>
<b>KAHLUA DON PEDRO</b>	<b>R80</b>	<b>DBL SHOT JAMESON DON PEDRO</b>	<b>R130</b>
<b>IRISH DON PEDRO</b>	<b>R80</b>	<b>PEPPERMINT DON PEDRO</b>	<b>R90</b>
<b>TIA MARIA DON PEDRO</b>	<b>R80</b>	<b>AMARULA COFFEE</b>	<b>R80</b>
<b>AMARULA DON PEDRO</b>	<b>R80</b>	<b>IRISH COFFEE</b>	<b>R80</b>
<b>FRANGELICO DON PEDRO</b>	<b>R90</b>	<b>KAHLUA COFFEE</b>	<b>R80</b>

Liqueurs / Digestivo

<b>TIA MARIA</b>	<b>R50</b>	<b>MALIBU</b>	<b>R45</b>
<b>KAHLUA</b>	<b>R50</b>	<b>GRAPPA VENETA</b>	<b>R50</b>
<b>FRANGELICO</b>	<b>R50</b>	<b>ANTONELLA GRAPPA</b>	<b>R65</b>
<b>AMARULA</b>	<b>R40</b>	<b>AMARO / FERNET-BRANCA</b>	<b>R60</b>
<b>SOUTHERN COMFORT</b>	<b>R40</b>		
<b>DISARONNO AMARETTO</b>	<b>R50</b>		

”Mangia bene, vivi felice.”



EAT WELL, LIVE HAPPILY.

Take us home by visiting our  
deli for home made  
fresh bread and meals!

Antipasti

<b>FOCACCIA</b> Olive oil, garlic and oregano. Add mozzarella » <b>R45</b>	<b>R85</b>
<b>FOCACCIA CON SALAME PICCANTE</b> Olive oil, garlic, oregano, rosemary, mozzarella & salame piccante	<b>R185</b>
<b>ANTIPASTO</b> Parma ham, salame Milano, salame piccante, fire roasted pimento, assorted Italian cheese, olives, spiedini di pomodorini & bocconcini	<b>R360</b>
<b>STARTER PLATTER</b> Calamari fritti, halloumi, Arancini, chicken livers, polenta frita served with sweet chilli & aioli	<b>R360</b>



ALL STARTERS ARE SERVED WITH  
TOASTED CIABATTA

<b>WILD OYSTERS</b> <b>(LARGE GARDEN ROUTE WILD OYSTERS)</b> <b>*IF AVAILABLE</b> <b>x1 - R30   x6 - R175   x12 - R350</b>	
<b>FEGATINI POMODORO</b> Pan fried, chicken livers, garlic, pomodoro sauce, flat leaf parsley & chillies	<b>R90</b>
<b>CALAMARI FRITTI</b> Fried calamari strips served with aioli	<b>R120</b>
<b>FALKLAND CALAMARI</b> Grilled calamari tubes with olive oil & herbs served with aioli	<b>R120</b>
<b>FRIED SQUID HEADS</b> When available	<b>R120</b>
<b>FRIED SARDINES</b> Fried and topped with onions & roasted pimento	<b>R90</b>
<b>HALLOUMI</b> 	<b>R95</b>
Golden fried served with a homemade chilli sauce	
<b>POLPETTE</b> Chilli spiked free range meat balls cooked in a pomodoro sauce topped with grated parmesan	<b>R105</b>
<b>MUSSEL POT</b> Fresh mussels in garlic cream, white wine sauce & shallots	<b>R115</b>
<b>ARANCINI</b> Fried Sicilian rice balls stuffed with mozzarella, bolognaise, green peas & mushroom served with Pomodoro sauce	<b>R110</b>
<b>MELANZANE PARMIGIANA</b> 	<b>R99</b>
Layers of eggplant, oregano, pomodoro sauce topped with parmesan & mozzarella, Fire wood baked	
<b>BRUSCHETTA</b> Ciabatta spread with crème cheese topped with classic salsa, mortadella & bocconcini, pimento (roasted peppers), grilled zucchini shavings	<b>R99</b>
<b>BEEF FILLET CARPACCIO</b> Mushroom, celery, arugula, shaved parmesan, olive oil drizzle & balsamic glaze	<b>R125</b>

<i>Sparkling / Champagne</i> 	
<b>J.C LE ROUX LA CHANSON</b>	<b>R285</b>
<b>J.C LE ROUX LE DOMAINE</b>	<b>R285</b>
<b>J.C LE ROUX LA FLEURETTE NON ALC.</b>	<b>R285</b>
<b>GD LIFE ROSE DEMI SEC</b> Succulent sparkling wine with hints of strawberry characters.	<b>R360</b>
<b>BOSHENDAL BRUT NV</b>	<b>R475</b>
<b>BOSHENDAL BRUT ROSE NV</b>	<b>R475</b>
<b>GORGEOUS CAP CLASSIQUE NV</b>	<b>R350</b>
<b>MOET &amp; CHANDON BRUT</b>	<b>R2200</b>

<i>Prosecco &amp; Lambrusco</i>  	
<b>SARTORI PROSECCO BRUT</b>	<b>R499</b>
<b>CINZANO PROSECCO</b>	<b>R90 R499</b>
<b>PROSECCO SPUMANTE 1821 (EXTRA BRUT)</b>	<b>R100 R520</b>
<b>DA LUCA PROSECCO</b>	<b>R499</b>
<b>DA LUCA ROSE PROSECCO</b>	<b>R550</b>
<b>DA LUCA SPARKLING ROSE</b>	<b>R400</b>
<b>GIACOBAZZI LAMBRUSCO DEMI SEC ROSSO</b> Aromas filled with berry tones and hints of violets, delicate, fruity, fresh, fleshy slightly sweet with a velvet finish.	<b>R399</b>
<b>GIACOBAZZI ROSÉ</b> Floral and fruity , medium sweet natural taste.	<b>R399</b>

<i>Vino D Italia</i>  	
<b>CHIANTI CLASSICO SANTI’ILARIO ROSSO</b> Characteristically intense fine and elegant and distinguished by violets and tenuous perfumes of wild berries.	<b>R599</b>
<b>MONTEPULCIANO D ABBRUZZO ROSSO</b> Broad bouquet with well-defined scents of bitter almonds against a faint background of wild berries.	<b>R380</b>
<b>SOAVE CLASSICO (DRY WHITE)</b> Intense bouquet with floral notes of almonds and acacia blossoms and fruity scents.	<b>R450</b>
<b>BOLANI PINOT GRIGIO</b> Delicately fruity , relatively full and ample with an ensemble of aromas of great finesse.	<b>R450</b>
<b>BRAMPTON PINOT GRIGIO</b> Abundant fruit with a fresh citrus zeal and pineapple finish.	<b>R90 R299</b>

<i>White</i>  	
<b>CHARDONNAY</b>	
<b>WATERSIDE UNWOODED</b> Tropical fruit & citrus on a nose delivering fresh notes of apple & lemon.	<b>R80 R245</b>
<b>BACKSBERG CITRUS HILL (WOOD)</b> A refreshing, medium-bodied wine with fresh tropical fruit flavours & a pleasant finish.	<b>R285</b>

Wine List

<b>SAUVIGNON BLANC</b>	
<b>VINEYARD FRIENDS</b> Zippy & light with a fresh, fruit salad finish.	<b>R75 R220</b>
<b>BRAMPTON</b> Fruit forward with a rich tropical mid palate of guava & passion fruit.	<b>R85 R250</b>
<b>GD LIFE</b> Fresh crisp with slight flinty undertone.	<b>R75 R220</b>
<b>BACKSBERG</b> Brimming with notes of sweet melon, kiwi, and cape gooseberry.	<b>R320</b>
<b>SPRINGFIELD LIFE FROM STONE</b> Very gentle southerly, 6060 vines/ha row direction angled into the sunset.	<b>R420</b>
<b>VERGELEGEN</b> Aromas of grapefruit, melon and clementine with hints of sage, mint and lemon sherbet.	<b>R350</b>
<b>CHENIN BLANC</b>	
<b>LE COURIER</b> Soft vanilla, canned peaches and a lingering peardrop finish.	<b>R265</b>
<b>THE BERNARD SERIES OLD VINE CHENIN BLANC</b> It features vibrant tropical fruit flavours with hints of honey and oak spice on the finish.	<b>R599</b>
<b>LE CHANT DU COQ – BLANC</b> Full, rich with a harmonious interplay of oak, acidity, and fresh minerality.	<b>R499</b>

<b>WHITE BLENDS</b>	
<b>GORGEOUS</b> PINOT NOIR / CHARDONNAY Gorgeous delivers a richly textured taste sensation with intriguing layers that unfold delicately on the palate.	<b>R299</b>
<b>BOSCHENDAL LE BOUQUET</b> (SEMI SWEET) Embracing characters of peach & apricot with hints of cinnamon & honey. Tantalising vibrancy & smooth.	<b>R235</b>
<b>SUNKISSED NATURAL</b> SWEET WHITE Voluptuous grape sweetness with pineapple & honey on the tongue.	<b>R75 R220</b>

<i>Rosé</i>  	
<b>SUNKISSED NATURAL SWEET ROSÉ</b> Juicy natural sweet rose, a pretty cherry pink with tempting crushed strawberry & Turkish delight.	<b>R220</b>
<b>GD LIFE SWEET ROSÉ</b> Slightly sparkling with a smooth light finish and hints of Muscat flavours.	<b>R199</b>
<b>BRAMPTON ROSÉ</b> This Rosé is crisp and dry, but with a pleasant hint of fruit sweetness.	<b>R85 R255</b>
<b>KEN FORRESTER PETIT ROSÉ</b> Overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours.	<b>R285</b>

<i>Red</i>  	
<b>MERLOT</b>	
<b>GD LIFE</b> Shows pure, red & black berry fruit underpinned by delicious vanilla aroma & flavours.	<b>R95 R275</b>
<b>FRANSCHHOEK CELLAR</b> Soft & juicy with summer berry flavours that finish smoothly with sour cherry succulence.	<b>R265</b>
<b>JUNO</b> Rich dark red wine with notes of black cherry & juicy plums with hints of cocoa powder on the nose.	<b>R330</b>
<b>MEERLUST</b> Intense dark bramby fruit on the nose, mulberry, liquorice & damson plum with hints of dark chocolate & spice, tempered by a stony minerality.	<b>R1200</b>

<b>CABERNET SAUVIGNON</b>	
<b>BRAMPTON</b> The wine has a rich ruby colour with a dense core of red cherry, mulberry and blackcurrant flavours.	<b>R100 R299</b>
<b>JUNO</b> Red blend that perfectly combines the more masculine structure of Cab Sauv with soft, gentle tannins of Merlot , Vegan friendly.	<b>R350</b>
<b>PINOTAGE</b>	
<b>THE FAT MAN</b> Generous and inviting with juicy red berries and plums with hints of milk chocolate, oregano & spice.	<b>R275</b>
<b>THE BERNARD SERIES BUSH VINE PINOTAGE</b> Hints of spicy notes with a beautiful fruit profile with a classical structure & deep red fruity colour.	<b>R720</b>
<b>DIEMERSFONTEIN</b> Black cherry, mulberry & raspberry fruit, an earthy minerality & beautiful oak integration.	<b>R450</b>
<b>KANONKOP</b> Bold plums, blackberries, mulberries, rich vanilla, layers of smoke, and roasted nut the nose.	<b>R1399</b>
<b>SHIRAZ</b>	
<b>GD LIFE SWEET</b> Slightly sparkling with a smooth light finish & a hint of Muscat Flavours.	<b>R300</b>
<b>THE BERNARD SERIES BASKET PRESS SYRAH</b> Natural dark berry fruit tinged with subtle fynbos & black & white pepper spice.	<b>R799</b>

<b>RED BLEND</b>	
<b>BACKSBERG OLD CELLAR DRY RED</b> Swirls of vanilla & liquorice move across the palate smoothly.	<b>R220</b>
<b>KANONKOP KADETTE</b> Crimson hues, with aromas of raspberries, dark cherries, plums, cinnamon & cloves.	<b>R399</b>
<b>RUPERT &amp; ROTHSCHILD CLASSIQUE</b> Medium bodied with fresh acidity & fine tannins, the oak very well judged.	<b>R550</b>
<b>THE BERNARD SERIES SMALL BARREL S.M.V</b> An intricate blend led by shiraz, with Mourvedre & Viognier. Black & red fruit on the nose & palate, layered with dark chocolate, winter spice, rose & violet.	<b>R750</b>
<b>BOSCHENDAL NICOLAS</b> Spicy notes while keeping a classical structure & deep red fruity colour.	<b>R599</b>
<b>MEERLUST RUBICON</b> The palate is full bodied, structured but packed with fresh dark fruit & rounded, linear tannins.	<b>R1450</b>
<b>VERGELEGEN MILL RACE</b> An opulent red blend that delights, with lashings of red berries and dark chocolate shavings.	<b>R450</b>
<b>VILAFONTE SERIOUSLY OLD DIRT</b> Rich fruit flavors, subtle spice notes, and a smooth, velvety texture	<b>R599</b>
<b>ANTHONIJ RUPERT OPTIMA</b> Complex bouquet of fruitcake, cedar, cocoa and a perfumed whiff of dried lavender	<b>R659</b>
<b>CHOCOLATE BLOCK</b> This wine has a gorgeous nose that expresses abundant floral perfume supported by cedar, redcurrant, black pepper, coriander and	<b>R699</b>
<b>LE CHANT DU COQ – ROUGE</b> Some Helderberg Syrah and a splash of Sangiovese bring freshness and a touch of olive tapenade, suggestions of Turkish Delight	<b>R499</b>

In vino veritas

IN WINE THERE IS TRUTH

Buon Cibo,  
Buon Vino,  
Buon Amici

La Famiglia e Tutto

TONINO  
Cucina & Griqlia

Main  
MENU

CONTACT US FOR BOOKINGS,  
EVENTS & OUR PRIVATE VENUE  
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PLEASE NOTE:  
FOOD PREPERATION MIGHT TAKE UP TO AN HOUR OVER  
WEEKENDS AND PEAK HOURS. TAKE A GLASS OF VINO AND  
ANTIPASTO AND ENJOY EVERY MINUTE SPENT IN OUR  
RESTAURANT

NO SPLIT BILLS OR CASH BAR ALLOWED

2025





= VEGETARIAN

## BUILD YOUR OWN

### Antipasto

<b>Fior Di Latte</b> <i>(Fresh Mozzarella)</i>	<b>R145</b>
<b>Provolone Italian Cheese</b>	<b>R55</b>
<b>Ricotta Italian Cheese</b>	<b>R65</b>
<b>Gorgonzola</b>	<b>R75</b>
<b>Parmigiano</b>	<b>R75</b>
<b>Burrata</b>	<b>R165</b>
<b>Prosciutto Crudo</b>	<b>R105</b>
<b>Salame Napoli / Pepperoni / Calabrese</b>	<b>R95</b>
<b>Mortadella / Cooked Ham</b>	<b>R85</b>
<b>Melanzane Alla Griglia</b>	<b>R55</b>
<b>Pomodori Secchi</b> <i>(Sun-dried tomatoes)</i>	<b>R50</b>
<b>Zucchini</b>	<b>R55</b>
<b>Peppadews</b>	<b>R50</b>
<b>Artichoke Quarters / Carciofi</b>	<b>R65</b>
<b>Kalamata Olives</b>	<b>R55</b>
<b>5 x Mozzarella Slices</b>	<b>R50</b>
<b>6 x Bocconcini</b>	<b>R55</b>

## Insalata / SALADS

= TABLE = SERVES 2

**CAESAR SALAD** **R120** **R200**  
Cos lettuce, garlic, olive oil, croutons, parmesan shavings, boiled egg & Caesar dressing made of Anchovies  
**ADD:** *Avocado* **R55** / *Bacon* **R55** / *Chicken* **R55** / *8 x Prawn* **R90**

**INSALATA SICILIANA** **R130** **R210**  
Exotic lettuce, fennel, arugula, red onions, red cabbage, orange slices & olives

**GREEN SALAD** **R120** **R200**  
Mix lettuce, heirloom tomatoes, onions, mix roasted pimento, radish, cucumber, carrots, feta cheese & olives

**INSALATA CALABRESE** **R145**  
Fresh chopped salsa served on a bed of lettuce with a hint of fresh chillies in a vinaigrette dressing

**BURRATA** **R165**  
Burrata cheese, heirloom tomatoes, arugula, drizzled with olive oil

**CAPRESE INSALATA** **R145**  
Tomato, fior di latte, basil, drizzled with olive oil, served with toasted ciabatta

### MINISTRONE SOUP

Beans, tomatoes, pasta and vegetables, seasoned with Italian herbs **R85**

*"La dieta inizia domani... sempre domani."*

"THE DIET STARTS TOMORROW... ALWAYS TOMORROW."

## Pasta Bar

GLUTEN FREE SPAGHETTI AVAILABLE AT AN ADDITIONAL » R49

**SPAGHETTI AGLIO OLIO E PEPERONCINO** **R110**  
Crispy thin sliced garlic, olive oil, chillies, basil & parmesan shavings

**RIGATONI AL POMODORO** **R130**  
Rigatoni pasta with pomodoro, topped with basil

**ARRABBIATA CON FUNGHI** **R165**  
Mushroom, pomodoro, garlic & chillies

**ZUCCHINI TAGLIATELLE** **R175**  
Baby marrow shavings, tagliatelle with olive oil & fresh garlic

**CARBONARA** **R199**  
Guanciale, Pecorino Romano, eggs served with spaghetti

**BOLOGNESE** **R175**  
Spaghetti with Bolognese or meatballs

**FETTUCCINE ALLA PESCATORE** **R225**  
Seafood in a creamy sauce or pomodoro

**GAMBERI ALLA CREMA** **R220**  
Pomodoro sauce, cream, prawns & cherry tomatoes

**ALFREDO** **R180**  
Ham & mushroom in a creamy sauce

**LINGUINE PESTO** **R175**  
Linguine & basil pesto

**PENNE POLLO** **R185**  
Seasoned chicken, pimento in a creamy sauce

**TRIO MUSHROOM PENNE** **R175**  
Shiitake, black & button mushrooms in a creamy sauce

**RAVIOLI** *(HOME MADE)* **R175**  
Ricotta, spinach ravioli, pomodoro & parmesan shavings

**FILLETO PICCANTE** **R175**  
Beef strips, olives, garlic, chillies in a pomodoro sauce

**LASAGNA AL FORNO** **R180**  
Beef mince in a béchamel sauce topped with parmesan. Firewood baked

### GNOCCHI

**BOLOGNAISE** **R185**

**GORGONZOLA** **R195**  
Creamy gorgonzola topped with roasted walnut

**PESTO** **R185**  
Creamy basil pesto baby spinach & button mushrooms sprinkled with almond flakes

**TRIO GNOCCHI** **R199**  
Bolognese, Gorgonzola, Pesto

## Pizza Rossa

(NO SWOP ALLOWED ON PIZZA) GLUTEN FREE & BANTING BASES AVAILABLE - EXTRA » R55

**LA MARGHERITA** **R125**

Tomato, mozzarella & basil. **Add Burrata » R290**  
*(This is the base of all Pizza Rossa)*

**REGINA** **R165**  
Ham & mushrooms

**SICILIANA** **R175**  
Anchovies, olives & capers

**VEGETARIANA** **R175**  
Onions, olives, fire roasted pimento, zucchini & mushrooms

**TONNO** **R165**  
Tuna, onions & black olives

**HAWAIIAN** **R165**  
Ham & pineapple

**POLPETTE** **R180**  
Meatballs, pimento, garlic & chilli

**POLLO** **R175**  
Chicken & mushroom  
*(A choice of sweet chilli or olive oil & herbs)*

## Tonino Favourites

**PARMA** **R195**

Parma ham, basilica & fior di latte

**ZUCCA** **R175**

Roasted butternut, caramelized onion, arugula & feta

**SALAME** **R185**

Salame & cherry tomatoes

**FRUTTI DI MARE** **R199**

Seafood of the day

**NACHO LIBRE** **R199**

Spiced jerk chicken, sour cream, homemade guacamole, tomato onions salsa, flat leaf parsley

**QUATTRO STAGIONI** **R199**

Prosciutto cruido, artichokes, olives, mushroom

**MATURED RUMP STEAK** **R199**

Sliced chargrilled rump, caramelized onions topped with arugula

= VEGETARIAN

## Platters & COMBOS

ALL PLATTERS & COMBOS SERVED WITH RICE & CHIPS

**FALKLAND CALAMARI & PRAWN POT** **R550**  
Grilled calamari tubes & 8 grilled deshelled queen prawns

**MIX GRILL** **R440**  
Half piri piri chicken | 2 cubes rump espetada | 4 medio prawns & 3 beef ribs cutlets (share for 2)

**SEAFOOD PLATTER FOR 1** **R299**  
Calamari fritti, 5 medio prawns, 4 mussels & baby hake

### Secondi Piatti

#### \*MAIN COURSE SPECIALTIES

**OSSOBUCO** **R250**  
Slow cooked boneless beef shin served with buttery garlic polenta

**LAMB SHANK** **R285**  
Slow cooked in a jus, served with mash

**VITELLO COTOLETTA** **R299**  
Crumbed tender veal, pan fried served with a side of your choice. **Add sauce » R55**

**POLLO COTOLETTA** **R210**  
Crumbed chicken breast, pan fried served with a side of your choice. **Add sauce » R55**

**OXTAIL** **R285**  
Fall off the bone, served with mash

**PIRI PIRI CHICKEN** *FULL* **R230** | *HALF* **R155**  
Grilled chicken with mild piri piri sauce & side of your choice

**BEEF RIBS** *1KG* **R360** | *1/2KG* **R230**  
Fall of the bone caramelized beef ribs topped with chives & served with chips

**CHICKEN PARMIGIANA** **R275**  
Crumbed chicken breast, pan fried topped with pomodoro sauce & mozzarella. Firewood baked, served with creamy mash

**HOUSE CHICKEN** **R250**  
Grilled chicken breasts in a creamy mushroom Tonino sauce served with a side of your choice



### Griglia \*CHAR GRILLED

**AGED SIRLOIN** *300G* **R260** | *400G* **R360**  
400G or 300G sliced at your table added herbs, butter and olive oil poured, firewood cooked. Served with pasta of the day (change of pasta will be charged extra side). Add sauce **R55**

**RUMP ESPETADA** **R330**  
400g tender cubed rump served with polenta fritta

**CHICKEN ESPETADA** **R245**  
Cubed chicken breast marinated & grilled with piri piri sauce

**FILLETO TAGLIATO** *200G* **R299** | *300G* **R399**  
Grilled fillet sliced & served on a bed of tagliatelle ai funghi, roasted heirloom tomatoes, toasted almond shavings & parmesan shavings

### SAUCES

Arrabbiatta | Trio Mushrooms | Gorgonzola | Pepper Sauce | Cheese Sauce | Lemon Butter | Aioli | Piri piri

**R55**

= VEGETARIAN

**SEAFOOD PLATTER FOR 2** **R550**  
Calamari fritti, 10 medio prawns, mussels & large hake

**POLLO & GAMBERI** **R420**  
Full piri piri chicken, 10 medium prawns

**TONINO FAMIGLIA PLATTER** **R1200**  
*Serves up to 5*

1kg beef ribs | 10 medium prawns | rump espetada | house chicken | full piri piri chicken | pasta of the day

### Piatti di Mare

#### \*SEAFOOD

**FISH & CHIPS** **R195**  
Grilled or battered. Fried hake served with chips

**FRESH WHOLE FISH** **R275**  
Ask about our fish of the day

**SALMON IN THE OVEN** **R299**  
Salmon fillet served medium with broccoli & baby potatoes

**BABY KINGKLIP** **R350**  
Grilled whole baby kingklip on the bone served with a side of your choice

**FALKLAND CALAMARI MAIN** **R240**  
Grilled calamari tubes with olive oil & herbs served with a side of your choice and aioli

### Tonino prawns

Served with Tonino rice

**10 GRILLED MEDIO** **R199**  
**8 GRILLED QUEEN** **R310**  
**10 TONINO HOUSE MEDIO** **R230**  
**8 TONINO HOUSE QUEEN** **R350**

Premium meat cuts, aged by Tonino minimum 21 days, matured pure beef wet-aged hand cut by our master butcher.

All steaks seasoned with coarse salt, black pepper, garlic & olive oil

**FIorentina T-BONE** *600G* **R340** | *1.2KG* **R599**  
*(SERVES 2)*

1.2kg or 600G T-bone sliced at your table added herbs, butter & olive oil poured, firewood cooked served with pasta of the day (change of pasta will be charged extra side)

**TOMAHAWK** **R495**

*800G Ribeye on the bone*

A Tonino favourite & signature dish, served with a side of your choice

### SIDES

FRESH CUT CHIPS	R50	:	SIDE PASTA	R45
POLENTA FRITTA	R50	:	SIDE SALAD	R55
ZUCCHINI FRITTI	R55	:	SIDE MASH	R55
BABY POTATOES	R50	:	SIDE BROCCOLI	R50
VEG OF THE DAY	R55	:	SIDE RICE	R45