



PASTA & VINO



**MON & TUES
NIGHTS FROM 5PM**

\$30

**PICK YOUR
PASTA & VINO**



WEEK 1 MENU

TO START

GARLIC BREAD \$8

ANTIPASTO PLATE \$15

GRILLED ASPARAGUS –
PROSCIUTTO –
CAPSICUM – ANCHOVY –
FRIED OREGANO – FRIED
EGGPLANT – MUSHROOM

TOMATO BRUSCHETTA \$12



VINO

SHIRAZ

YALUMBA SAMUEL'S GARDEN SHIRAZ

PINOT GRIGIO

WEST CAPE HOWE PINOT GRIGIO

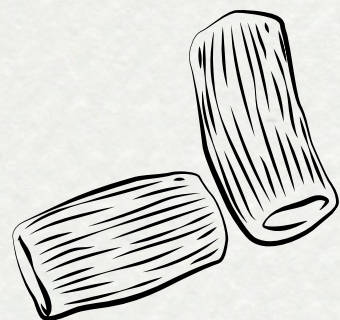
PASTA

SPAGHETTI

SLOW BRAISED DUCK
RAGÙ – MUSTARD FRUITS
– PARSLEY

RIGATONI

TOMATO – CHILLI –
CREAM – VODKA – FRIED
OREGANO



{ **\$30** | FINE PASTA + PERFECTLY PAIRED WINE,
WITH THE OPTION TO INDULGE IN AN ENTRÉE. }

WEEK 2 MENU

TO START

GARLIC BREAD \$8

ANTIPASTO PLATE \$15

GRILLED ASPARAGUS –
PROSCIUTTO –
CAPSICUM – ANCHOVY –
FRIED OREGANO – FRIED
EGGPLANT – MUSHROOM

TOMATO BRUSCHETTA \$12



VINO

PINOT NOIR

HA-HA PINOT NOIR

MOSCATO

RIVER LIFE MOSCATO

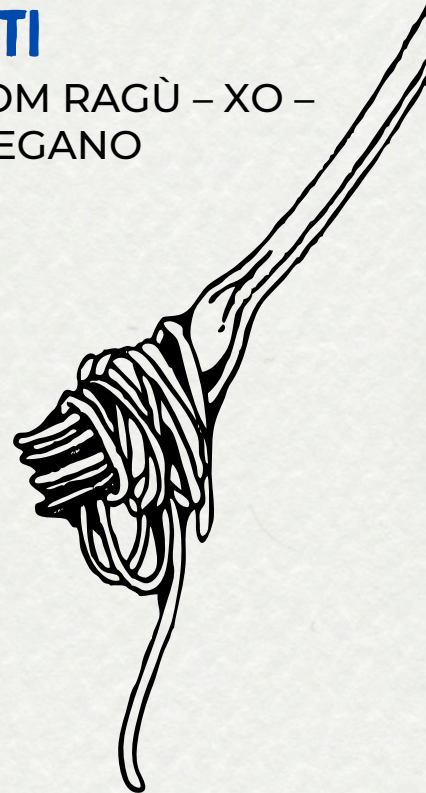
PASTA

POTATO GNOCCHI

VEAL – BLUE CHEESE
CREAM – WILTED
SPINACH – PINE NUTS

SPAGHETTI

MUSHROOM RAGÙ – XO –
FRIED OREGANO



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WEEK 3 MENU

TO START

GARLIC BREAD \$8

ANTIPASTO PLATE \$15

GRILLED ASPARAGUS –
PROSCIUTTO –
CAPSICUM – ANCHOVY –
FRIED OREGANO – FRIED
EGGPLANT – MUSHROOM

TOMATO BRUSCHETTA \$12

PASTA

PENNE

FRIED SQUID – TOMATO –
ROAST CAPSICUM –
PERNOD – ROCKET

VEAL TORTELLINI

PEAS – FRIED ANCHOVIES –
GARLIC – TRUFFLE CREAM
– WHITE PEPPER



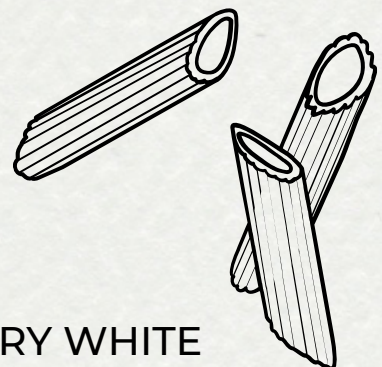
VINO

WHITE BLEND

VASE FELIX CLASSIC DRY WHITE

SAUVIGNON BLANC

WILLOWGLEN SAV BLANC



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WITH THE OPTION TO INDULGE IN AN ENTRÉE. }

WEEK 4 MENU

TO START

GARLIC BREAD \$8

ANTIPASTO PLATE \$15

GRILLED ASPARAGUS –
PROSCIUTTO –
CAPSICUM – ANCHOVY –
FRIED OREGANO – FRIED
EGGPLANT – MUSHROOM

TOMATO BRUSCHETTA \$12



VINO

WHITE BLEND

VASE FELIX CLASSIC DRY WHITE

PINOT NOIR

HA-HA PINOT NOIR

PASTA

SPAGHETTI MARINARA

RICH TOMATO SAUCE –
CHILLI MAYO –
PARMESAN

POTATO GNOCCHI

SEMI TOMATOES – GARLIC
BUTTER – CROUTONS –
FRIED SAGE



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WITH THE OPTION TO INDULGE IN AN ENTRÉE. }