



Café  
del  
Sol  
*Classico*

# La Famiglia

## — THE FAMILY —

**The story of Café del Sol is the story of family.**

From Northern Italy in Brescia. Chiara and Ryan Viljoen grew up with a real Bresciana Nonna in their kitchen, cooking Northern Italian cuisine for the family, served religiously at midday and 6pm. “She spoke only Italian and cooked only traditional recipes,” says Chiara. “But she would teach anyone who asked... lasagne, panzerotti, ravioli. Her recipes were famous.”

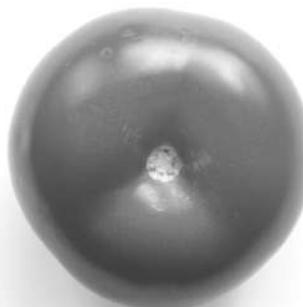
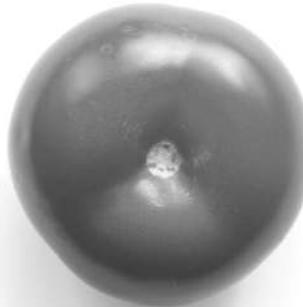
Immersed in traditional Italian culinary culture, from both Nonna’s, Chiara and Ryan had a front row seat from the very beginning, while their mother, Luciana Treccani, continued the legacy and kept the recipes alive among the steaming pots and sizzling pans.

Café del Sol consists of two restaurants – Botanico & Classico. **Classico** was conceptualised as a reincarnation of Mamma Luciana’s kitchen, creating nourishment for the body, mind and soul. It wasn’t, however, a straightforward trattoria. Rather, the family invented a new-age reflection of traditional Italian hospitality. True to Luciana’s Italian heritage, Café del Sol Classico serves traditional Italian food with refinement and flair. Classical Italian with a Modern twist!

*L'amore crea di più - Love creates more*

# Buon appetito!

f @CafedelSolSA





We prepare everything from scratch with seasonally fresh ingredients, swirls of love and a pinch of true Italiano laughter.

Our chicken is free-range and hormone free.

Our fish is sourced from the Green List of the South African Sustainable Seafood Initiative (SASSI).

We only use 18 month imported Grana Padano Parmesan cheese.

All prawns are Queen sized.

## Antipasti

To start your journey...

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### Angel Hair Wrapped Prawns **SQ**

Angel hair pastry wrapped prawns, lemon infused mashed avocado, cherry tomatoes and homemade sweet chilli sauce

### Crumbed Squid Heads **115**

Calamari tentacles deep fried and crunchy with horseradish cream

### Italian Inspired Saucy Chicken Livers **120**

Organic chicken livers in a creamy sage, mustard and balsamic sauce with crispy onion rings and ciabatta

### Italian Primavera Rolls **115**

Spring roll pastry filled with imported Parma ham, Rocket, smoked Mozzarella, deep fried and served with a creamy white wine sauce

### Avocado Ai-Ritz **SQ**

A modern Italian twist on the classic Avocado Ritz. Deshelled prawns, homemade Basil pesto dressing, lemon panna cotta, marie rose cream sauce and Rocket salad

All prices include 15% VAT.

**Smoked Salmon Carpaccio** 155

Lightly smoked salmon carpaccio, delicate avocado mousse, citrus segments, crème fraîche, crispy capers, Campari dressed Rocket and pickled red onion salad



**Springbok Carpaccio** 155

Springbok carpaccio, fresh Rocket, shavings of Parmesan, spring onion and tangy pomegranate reduction

**Beetroot Carpaccio (v)** 125

 *On request*

Thinly sliced organic ruby beetroot, Dolcelatte Gorgonzola, strawberries, orange segments, sprouts (seasonal) and pomegranate dressing



**Bruschetta (v)** 125

 *On request*

Chargrilled ciabatta rubbed with fresh garlic and Extra Virgin Olive Oil, finished with seasonally inspired toppings



**Halloumi Stack (v)** 120

 *On request*

Halloumi cheese fried until golden with crispy pancetta, avocado citrus salsa and homemade sweet chilli sauce

**Insalata Mista (v)** 125

 *On request*

Mixed Italian salad with all the trimmings, Danish Feta cheese and avocado (seasonal).  
Portion size enough for two to share



**West Coast Mussels** 150

Locally sourced fresh West Coast mussels (in their shells) cooked in fennel, fresh garlic, Parsley and white wine cream sauce with crispy ciabatta  
~ Subject to availability ~



**(v)** *Vegetarian*  *Vegan*

All prices include 15% VAT.

# Salads

Our salads are made with only the finest and the freshest ingredients. Served with our homemade vinaigrettes on the side. Available during lunch service only.



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## Grilled Halloumi and Quinoa Salad (v) 155

Tender Halloumi fingers dusted and fried to perfection served on a bed of tomato, avocado, cucumber and red onion quinoa salad topped with a green salsa verde

## CDS Caesar Salad 130

Crispy mixed lettuce, homemade Caesar dressing, garlic scented toasted ciabatta croutons, bacon crumb, cherry tomatoes and fresh parmesan shavings

**Add chicken 65**

## Caprese Moderno (v) 155

A pillow of fresh Fior di latte mozzarella served with an assortment of heirloom tomatoes, macerated in a fresh basil dressing with crispy fried basil

## Smoked Salmon Salad 155

Delicately smoked salmon, freshly sliced apple, celery, avocado and red onion with crunchy roasted pecan nuts

## Parmesan Crusted Chicken Salad 180

Our mixed organic salad topped with succulent oven roasted organic chicken fillets that have been dusted in a parmesan crust and served with a homemade dressing

## Dolcelatte Gorgonzola, Bacon and Pear Salad 180

Creamy Gorgonzola, streaky bacon, freshly sliced pears, celery, fennel, baby spinach and garnished with our homemade walnut brittle

(v) Vegetarian    🌱 Vegan

All prices include 15% VAT.

**Roasted Butternut and Goats  
Cheese Salad (v)** **145**

Organic greens with oven roasted butternut and Chevin Goat's cheese topped with homemade toasted seeds and a delicate truffle oil dressing



**Asian Beef Fillet and Brown  
Mushroom Salad** **SQ**

Freshly prepared salad made with mixed Organic lettuce, Rocket and baby spinach, topped with Asian flavoured beef fillet, brown mushrooms, edamame beans, fresh radish, red cabbage and red onion



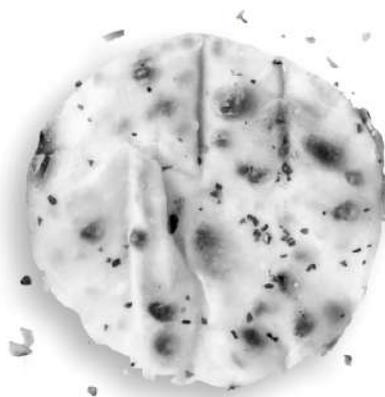
**Kataifi Wrapped Prawns** **SQ**

'String' pastry wrapped prawns fried to perfection, an organic mixed salad topped fresh avocado and homemade basil pesto mayonnaise

## Pizza

We make our pizza bases using a traditional Italian recipe. Our toppings are created using the freshest and finest ingredients.

All pizzas except our Margherita and Bianca pizzas available as a calzone (folded pizza) at a surcharge of 65 per pizza.



Traditional tomato & mozzarella bases topped with the following options:

**Pizza Moderno** **185**

Halloumi, avocado, sun dried tomatoes, streaky bacon, caramelized onions



**Pizza Guattro Stagioni** **210**

A light Gypsy ham, marinated artichokes, Kalamata olives, Portobello mushrooms

**Pizza Regina** **175**

A light Gypsy ham, forest mushrooms, Oregano



(v) Vegetarian (V) Vegan

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**Pizza Chorizo 185**

Spicy chorizo sausage, Peppadews, spring onion, avocado

**Pizza Salame Pepperoni 175**

Italian salami, oven roasted peppers, Kalamata olives, caramelized onions and Basil

**Pizza Salsiccia 175**

Italian sausage, Portobello mushrooms, chilli, Oregano

**Pizza Parma 185**

Parma ham, truffle oil, Rocket

**Pizza Greca - Greek Style Pizza (v) 165**

Baby spinach, caramelised onions, Danish feta cheese, Kalamata olives

**Pizza Zucca (v) 165**

Roasted Sage infused butternut, feta cheese, decadent truffle oil and parmesan

**Pizza Margherita (v) 140**

Fior di Latte Mozzarella, tomato and Basil

**Pizza Pear and Gorgonzola 165**

Gorgonzola, buttery pear, walnuts, fresh peppery Rocket

**Add Parma ham 75**

**Pizza Pollo 175**

Chicken and earthy Portobello mushrooms

**Pizza Bolognese 180**

Our home-made, slow cooked Bolognese sauce, fresh basil, and Parmesan cheese

(v) Vegetarian (🌱) Vegan

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**Pizza Chichi 185**

Salami, Creamy Gorgonzola, caramelized sweet onions

**Pizza Contadino 185**

Lightly smoked bacon, Danish feta cheese, buttery avocado

**Pizza Siciliana 175**

Anchovies, mixed olives, crispy capers, basil

**Pizza Espania 195**

Chicken thigh, chorizo, red pepper, caramelized onion, sriracha sauce

**Pizza Frutti Di Mare SQ**

Prawns, tender Falklands calamari, fresh black mussels, capers, Oregano

*Pizza Bianca*

The literal translation of Pizza Bianca is “white pizza”. Pizza Bianca is just that: fresh, crusty, crackly, pizza dough sprinkled with salt and brushed with wonderful, high quality olive oil.

Our Traditional Bianca base topped with:

**Focaccia Tradizionale (v) 110**

Focaccia base topped with Oregano and Olive Oil

**Focaccia Formaggio (v) 125**

Focaccia base topped with melted Mozzarella cheese and Oregano

**Focaccia Gorgonzola (v) 165**

Focaccia base topped with Gorgonzola cheese, grapes and rosemary

**Focaccia Carbonara 175**

Mozzarella, Parmesan cheese, lightly smoked bacon crumb, oven baked organic egg, rocket

(v) Vegetarian (V) Vegan





# Primi Piatti

Primi piatti or first plate. Recommended as a half portion for a starter. All our pasta sauces are freshly made to order, with imported Extra Virgin Olive Oil and a side serving of Grana Padano Parmesan cheese.

## Traditional Nonna Specialities

### Ravioli of the Day 185

6 Handmade pasta pockets with seasonal filling

**Half portion (3 pasta pockets) 140**

(10 portions are made daily and sold on a first come first to order basis)

### Gnocchi

Handmade Italian potato dumplings with your choice of sauce

⊙ Brownd butter and Sage or Aurora (tomato and cream) (v) 145  
185

⊙ Dolce Latte Gorgonzola cream sauce with walnuts (v)

⊙ Squid ink gnocchi with hot smoked salmon in a sparkling wine and fennel cream 230

⊙ Pork and Beef Bolognese 180

## Pasta

Select your pasta to accompany your favourite sugo (sauce)

⊙ **Spaghetti / Penne**

⊙ **Homemade Tagliatelle**  
(18 portions are made daily and sold on a first come first to order basis)

⊙ **Gluten free corn and rice pasta / chickpea pasta / red lentil pasta** add 45  
~ Takes extra time to prepare ~

**Homemade Gnocchi** add 45  
⊙ (12 portions are made daily and sold on a first come first to order basis)

(v) Vegetarian    (🌱) Vegan

Please note that half portions and shared meals will be charged at 75% of the full price. All prices include 15% VAT.

## Traditional Sugo

Sugo is the name for sauce in Italiano.

### **Basil Pesto (v)** 165

Traditional Italian Basil Pesto made with fresh Basil, fresh garlic, Parmesan, Extra Virgin Olive Oil and almonds (8 portions are made daily and sold on a first come first to order basis)

**Recommended with chicken strips,** add 75  
**a dash of cream and a hint of lemon**

### **Nonna's Ragu** 180

Original recipe from our Nonna. Slow cooked stew (or Ragu) of pork and beef mince with tomato, carrot, celery, fresh Oregano and other secret Nonna ingredients

**Recommended with olives** add 45

### **Alfredo** 170

Gypsy ham and portobello mushrooms cooked in a Parmesan, Parsley and fresh garlic cream sauce

**Recommended with Porcini mushrooms** add 65

### **Carbonara** 180

A classic bacon and egg pasta, Pancetta, fresh garlic, egg yolk, Parmesan, cream, black pepper and Parsley

### **Napoletana (v)** 115

 *On request*

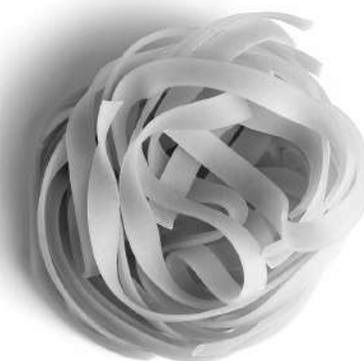
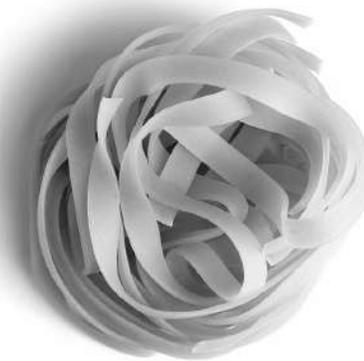
Homemade signature tomato sauce made with Mutti Polpa and sweet basil leaves

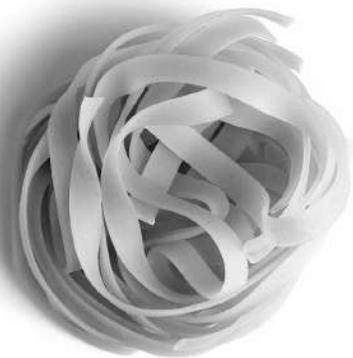
### **Frutti Di Mare** SQ

Falkland's calamari, mussels (in their shell) and deshelled prawns sautéed with fresh garlic, Parsley and white wine in our Napoletana sauce with a dash of cream

**(v)** *Vegetarian*  *Vegan*

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## Flambéed Sugo

Flambéed as in, the sauce is fired up with a generous dash of alcohol.

### **Al-Salmone Vodka** **180**

Vodka flambéed smoked salmon, leeks and asparagus in a creamy sauce with a dash of Napoletana

### **Creamy Chicken Pasta** **175**

Deboned chicken thighs sautéed with white wine, fresh garlic and green olives in a sun-dried tomato pesto cream sauce with crispy capers

### **Chorizo Pasta** **155**

Smokey Spanish Chorizo sausage sautéed with fresh garlic, onion and white wine in our Napoletana sauce with a dash of cream and fresh Parsley

#### **Recommended with deshelled prawns**

4 prawns 130 | 6 prawns 190 | 8 prawns 250

### **Zesty Limoncello** **125**

A zesty lemon and Limoncello liqueur Parmesan cream sauce with fresh peppery Rocket

#### **Recommended with:**

**Falkland's Calamari** **add 75**

**Chicken Strips** **add 75**

4 prawns 30 | 6 prawns 190 | 8 prawns 250

### **Porcini Whiskey (v)** **180**

Porcini mushrooms flambéed in Jack Daniels whiskey, sautéed with fresh garlic and Parsley in a creamy Parmesan sauce with a touch of turmeric

### **Lamb and Beetroot Tagliatelle** **180**

Vibrant beetroot tagliatelle served in homemade lamb and red pepper jus (gravy) with slow cooked pulled lamb and Rocket

(v) Vegetarian  Vegan

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## Sugo Piccante

Piccante as in, the sauce is spiced up with a hint of fresh chilli.

### Amatriciana 155

Smokey streaky bacon sautéed with fresh garlic and chilli in our Neapolitan sauce with a dash of cream and Basil

### Aglio, Olio e Pepperoncino (v) 115

Simple satisfaction – Extra Virgin Olive Oil, fresh garlic, chilli and Parsley

Recommended with:

Porcini mushrooms add 60 (v)

Anchovies add 40

4 prawns 130 | 6 prawns 190 | 8 prawns 250

### Arrabiata (v) 125

On request

Our Homemade Neapolitan with fresh chilli

### Filetto Piccante SQ

A-grade beef fillet strips in our Neapolitan sauce with Calamata olives, red pepper, fresh garlic, Basil and a dash of cream

## Risotto

Vialone Nano rice has its origins in Northern Italy, like Mamma, and is a real hearty dish. Always cooked with a delicious broth/stock, white wine and Grana Padano Parmesan cheese.

### Seafood SQ

Deshelled prawns, Falkland's calamari, smoked salmon, red pepper, mushroom and baby tomatoes sautéed with fresh garlic, onion and white wine. Our risotto is simmered in stock and served with a dash of fresh cream and Parsley

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**Porcini Mushroom (seasonal) (v)** 185

 *On request*

Earthy Porcini mushrooms and green peas simmered in stock and served with Parsley, a dash of cream and a drizzle of imported truffle oil

**Oxtail** 220

Braised oxtail pieces, slow cooked and pulled off the bone served in a hearty mirepoix and oxtail jus (gravy) risotto

**Butternut (v)** 165

 *On request*

Oven roasted butternut sautéed with sage butter, simmered in stock and served with Parmesan cheese

## Secondi

Italian mamas pride themselves on producing the most “perfecto” meals, so give them a secondi or two and you won’t be disappointed! All served with seasonally fresh vegetables of the day.

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### Pollo - Chicken

**Porcini Roasted Chicken**

French trimmed chicken breast on the bone with an earthy Porcini mushroom and pea risotto and a velvety Porcini mushroom cream sauce

**With one chicken breast** 205

**With two chicken breasts** 250

**Chicken Sesame Stir-fry** 175

Chicken breast fillets coated in black and white sesame seeds with sweet soy infused capellini pasta, stir-fry vegetables, cashew nuts and our homemade peanut satay cream sauce

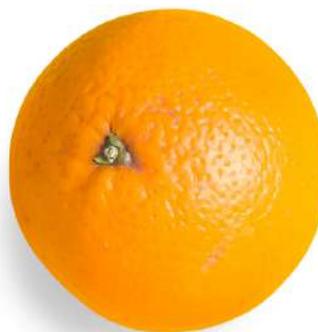
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## Carne - Meat

### Bacon and Brie Fillet 305

250g beef fillet wrapped in smokey streaky bacon, topped with melted Brie cheese covered in wholegrain mustard cream sauce with crispy polenta chips



### Balsamico Fillet 305

250g beef fillet covered in our homemade balsamic vinegar and port reduction with spring onion mashed potato, topped with roasted cherry tomatoes, Parmesan and Rocket salad



### Brandy Peppercorn Fillet 305

250g beef fillet rolled in a crushed pepper crust topped with velvety brandy and peppercorn sauce and umami caramelised onion reduction with triple cooked chips and green salad



### Italian Style Beef Wellington Fillet 305

200g beef fillet wrapped in pancetta and smothered in mushroom sauce, wrapped in buttery puff pastry, baked until medium and served with a green salad or herby mashed potato and a red wine jus (gravy).  
(10 portions are made daily and sold on a first come first to order basis)  
~ Takes extra time to prepare ~

### Lamb Rack SQ

400g French trimmed lamb rack on a Porcini mushroom, pea and truffle oil risotto with homemade lamb jus (gravy)



### Braised Oxtail 295

Slow cooked signature oxtail with herby mashed potato and zesty gremolata

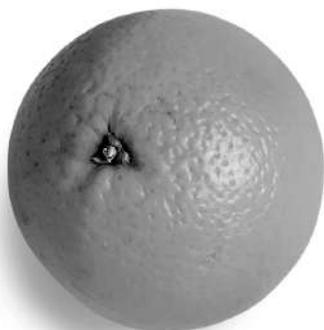
### Braised Pork Belly 275

16 hours slow roasted pork Belly with Mamma's homemade plum (seasonal) sauce and sweet potato puree



### Prime Cut of the day SQ

~ Please check with your waiter for availability ~

**Beyond Meat Burger (v) ****140**

*"The world's first plant-based burger that looks, cooks and satisfies like beef without GMO's soy and gluten"*

Beyond meat patty with homemade tomato chilli jam, fresh onion, tomato and Rocket in a Brioche bun with triple cooked chips

*Pesce* - Fish**Calamari Limoncello****175**

Pan-fried Falkland's calamari tubes in a creamy Limoncello sauce with pea and Parmesan black rice

**Stuffed Calamari****185**

Tastes like the Mediterranean. Falkland's calamari tubes filled with red pepper, green Sevlliano olives, capers, Ricotta and Parmesan cheese with capellini pasta, stir-fried vegetables and beurre blanc sauce

**Half portion available as a starter**

**Black Sesame Salmon****SQ**

200g Fresh Scottish salmon seared with a black sesame crust, served with zesty mashed avocado, fresh grapefruit and homemade sweet chilli sauce

**Fresh Seabass****295**

200g Fresh Seabass topped with lemon cream sauce and sweet soy exotic mushrooms, edamame beans and tomato relish with herby mashed potato

*Mamma's extra helping***(v)**

- © Buttered vegetables **60**
- © Mashed potato **60**
- © Rocket and Parmesan salad **85**
- © Triple cooked chips served with homemade mayonnaise **85**
- © Piccola Insalata Mista (mixed Italian salad) **85**

**(v)** Vegetarian  Vegan

All prices include 15% VAT.

# La Dolce Vita

## The Sweet Life

### **Molten Chocolate Fondant** 100

Molten dark chocolate sponge, oven baked to order with a delicious and refreshing orange ice-cream  
~ Takes extra time to prepare ~

### **Salted Caramel Crème Brûlée** 95

With popcorn infused ice-cream

### **Panna Cotta** 90

A traditional Italian vanilla infused set cream dessert served with berry coulis and fresh seasonal berries

### **Amaretto Semifreddo** 95

Homemade 'semi frozen' ice-cream drowned in Amaretto liqueur with crunchy Amaretti Biscotti

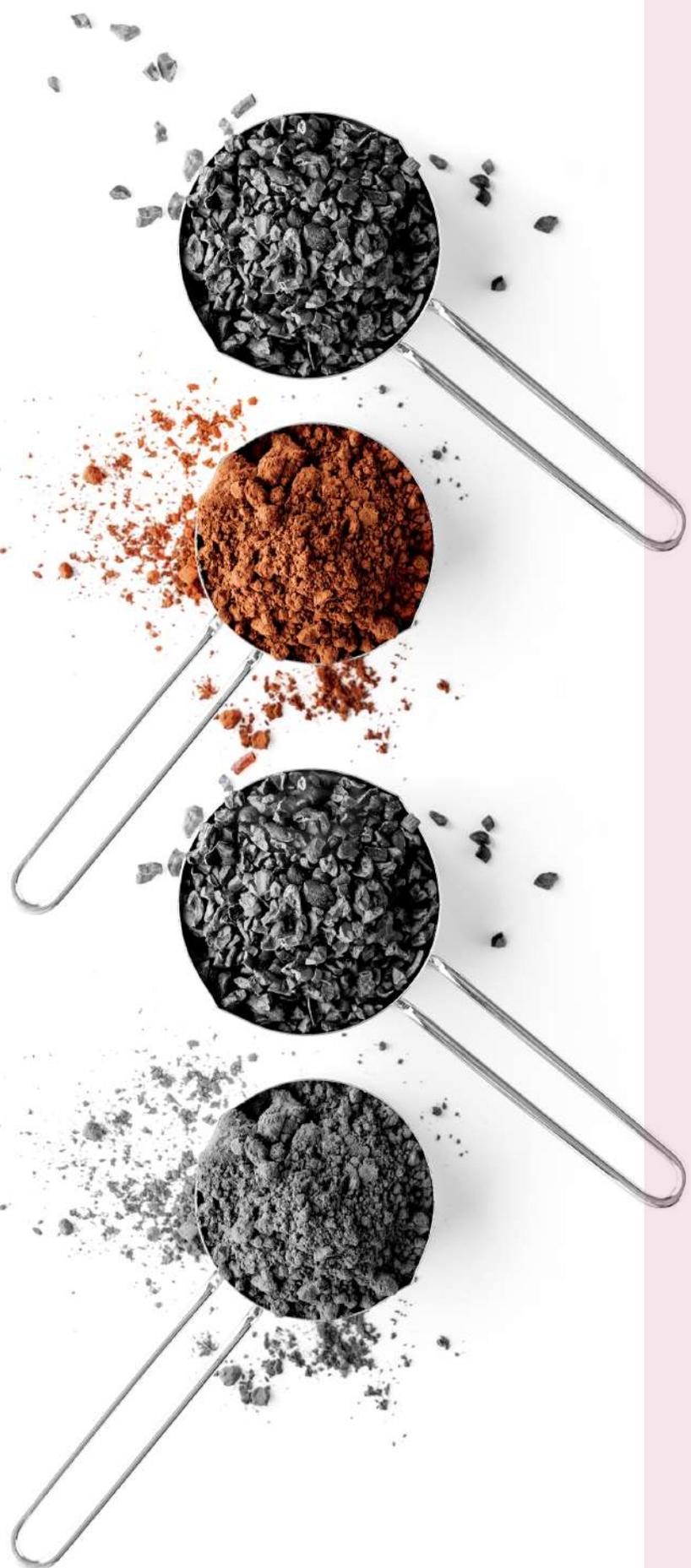
### **Mamma's Pavlova** 100

Mamma's signature meringue recipe with fresh cream and fresh seasonal berries

### **Chocolate Tart** 105

Decadent smooth chocolate ganache tart made the same way as chocolate truffles with a nutty pistachio crust

All prices include 15% VAT.





**Affogato 90**

Chocolate and nut swirl ice-cream drowned with a warm espresso, roasted flaked almonds and a twist of orange

**Homemade Sorbet 85**

3 scoops of homemade sorbet, perfect as a palate cleanser during dinner or as a refreshing end to your meal

~ Please enquire about flavours of the day ~

**Homemade Ice-creams 90**

3 scoops of homemade ice-cream

~ Please enquire about flavours of the day ~

**Homemade cakes of the day SQ**

**Tre Formaggi 170**

An appetite rounder with a variety of 3 imported Italian cheeses with fresh fruit, Italian bread sticks and seasonal preserves

