

C I C H E T T I

*Small plates or tasting plates to share or not to share.
Also available as a main dish.*

Whole king prawns, 3 baked in the Josper oven with lemons, garlic and parsley. R145.00

Calamari gently sauteed with olive oil and flamed ouzo. R110.00

Mussels cooked in white wine with julienned leeks & carrots. R120.00

Citrus marinated sardines served with a fennel salad. R125.00

Trio of bruschetta with fresh tomato & basil salsa, roast artichoke & feta, roast red pepper & parmesan shavings & garlic aioli. R110.00

Aubergine topped with napolitana, parmesan & fontina cheese. R100.00

Arancini filled with mozzarella & basil pesto. R95.00

Hummus with chopped parsley, crushed olives & pine nuts. R95.00

Focaccia with or without garlic. R75.00

Lamb loin cutlet in olive oil, mint & garlic, chargrilled. R125.00

Leg of lamb skewers roasted with lemon, olive oil, thyme & mint. R120.00

Classical beef carpaccio with olive tapenade & parmesan shavings. R135.00

Meatballs with pine nuts, raisins in a light napolitana salsa. R95.00

Parma ham with fresh seasonal fruit served with a sherry drizzle. R100.00

We also offer an antipasta platter with roast Mediterranean vegetables & smoked Italian meats. Serves 2. SQ

I N S A L A T A

Shaved fennel salad, tossed with seasonal fruit and feta topped with spiced pecans. R125.00

Smoked Salmon with capers, sweet red onion and romaine lettuce drizzled with a mint mayo. R135.00

CIRO'S
MEDITERRANEAN CUCINA

P I Z Z A

<i>Bianco topped with ricotta & shaved fennel, garnished with more shaved fennel, crushed black pepper & olive oil.</i>	R155.00
<i>Classical Margarita with tomato & sliced buffalo mozzarella.</i>	R145.00
<i>Melanzane parmigiano pizza.</i>	R155.00
<i>Crushed & spiced chickpeas with sliced avocado.</i>	R145.00
<i>Anchovies, soaked sun dried tomatoes, capers on a light tomato base.</i>	R155.00
<i>Gorgonzola, walnuts with a drizzle of honey.</i>	R165.00

P A S T A D I S H E S

Each dish is paired with a pasta that suits the sauce, however you are welcome to choose your pasta.

<i>Caccio e pepe with Fettucine, crushed black pepper & parmesan cheese.</i>	R120.00
<i>Gnocchi tossed with gorgonzola, pecans & parmesan.</i>	R175.00
<i>Cannelloni stuffed and oven baked with artichoke, ricotta & fresh basil.</i>	R185.00
<i>Ravioli filled with fish & fresh herbs tossed in an anchovy butter.</i>	R175.00
<i>Classical carbonara with egg, cream and bacon tossed with bucatini.</i>	R155.00
<i>Fettucine seafood, calamari, mussels & shrimps.</i>	R255.00

S E C O N D I

<i>Calves liver sauteed with sweet red onion & red pepper.</i>	R220.00
<i>Risotto cooked in white wine, garden peas, mint & shrimps.</i>	R210.00
<i>Melanzane dinParmigiano.</i>	R185.00
<i>Lamb off the bone slow cooked with white wine and grapes.</i>	R245.00

The above dishes are not served with vegetables if you would like a side order, please ask your waiter.

D O L C E

<i>Vanilla sponge and chocolate ganache served with poached pear.</i>	R95.00
<i>Classical vanilla pannacotta with gooseberry compote</i>	R85.00
<i>A selection of our in-house ice creams.</i>	R75.00
<i>Affogato – vanilla ice cream with a shot of espresso.</i>	R65.00

Note to our guests – we are extremely happy & grateful that you chose our establishment to enjoy good food & wine. All that we ask, if there is a dish that is not how we promised, please let us know immediately so that we can rectify the problem. We can do nothing about it, if nothing is brought to our attention. Posting negative views & opinions on social media without approaching us first also it will not solve anything, for your or us at the restaurant.

Unless however your plan is to do damage to our chefs, waiters and overall reputation of the restaurant. Just a thought.

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