

SPECIALE INVERNALE – WINTER SPECIALS

MAMA J'S MINESTRONE (v) hearty traditional mixed vegetable soup, served with a choice of croutons or tagliatelle pasta	52
PASTA E FAGIOLI (v) classic soup with borlotti beans and tagliatelle pasta, served with a drizzle of olive oil and a sprinkle of parmesan	55
GNOCCHI QUATTRO FORMAGGI (v) home-made potato dumplings with in mozzarella, parmesan, gorgonzola and brie	86
GNOCCHI AL RAGU home- made potato dumplings with in our bolognese ragu	86
PIZZA PORCINI (v) with grilled porcini mushrooms, mozzarella, parsley, garlic and olive oil	86
POLPETTE CORNUTI home-style meatballs in tomato and basil, served the Italian way with spaghetti	86
LAMB SHANK prepared al forno in white wine and served with mashed potato and fresh seasonal vegetables	132
OXTAIL AL FORNO slow-cooked to hearty perfection in our wood-burning oven, served piping-hot in a red wine pomodoro sauce with mashed potatoes and fresh seasonal vegetables	132
OSTRICH FILLET tender karoo ostrich in a chocolate and chilli sauce with roast pumpkin and creamed spinach	138

FINE ITALIAN WINES PER GLASS

LAMBERTI BIANCI DI CUSTOZA	48
VILLA BASSI SAUVIGNON PRESTIGE	52
LAMBRUSCO MEDICI DOLCE	32
BARBERA D'ALBA	36
MEDICI SANGIOVESE RUBICONE	58

ANTIPASTI

FRESH OYSTERS	18
Fresh cultivated west coast oysters	
ZUPPA DI PEPERONI (v)	52
roasted red pepper soup with cream, chilli and dhania, served with home-baked bread	
ZUPPA DI PORRI E RUCOLA (v)	52
hearty potato, leek and rocket soup with home-made garlic croutons	
ZUCCHINI FRITTI (v)	48
julienne baby marrow, deep fried in a light batter and served with sweet chilli sauce	
SQUIZZATA DI COZZE	66
mussels in chilli, garlic, white wine and pomodoro, served with garlic bruschetta	
CALAMARI	56
locally caught calamari, deep fried in a light batter and served with a side green salad	
CARPACCIO	66
shaved topside beef with chopped celery, white mushrooms, rocket, avocado and parmesan shavings	
CARPACCIO DI SALMONE	84
shaved smoked salmon, topped with avocado, sliced onions, capers and cream cheese	
PROSCIUTTO	74
sliced fresh melon wrapped in parma ham on a bed of rocket, topped with gorgonzola	

WINES PER GLASS

UNITED TRIBES (Sparkling wine)	25
VILJOENSDRIFT COLOMBARD-CHENIN BLANC	25
BONNIEVALE SAUVIGNON BLANC	25
BONNIEVALE CHARDONNAY	25
R62 UNPLUGGED ROSE	32
LA CAPRA MERLOT	34
FANTAIL PINOTAGE	34

LA CAPRA CABERNET SAUVIGNON 38

INSALATE

INSALATA VERDE (v) 58

mixed green salad with lettuce, avocado, cherry tomatoes, onion, cucumber, green pepper, white mushrooms, olives and parmesan shavings

INSALATA DI ERBE (v) 72

fresh rocket and mixed herbs with grilled cherry tomatoes and gooseberries, goats cheese, pine nuts and croutons in a wholegrain mustard vinaigrette

HEALTH SALAD (v) 72

spinach, cos lettuce, rocket, artichokes, mixed sprouts and spring onions with pear, apple and cottage cheese in a honey yoghurt dressing

BACON AND AVO SALAD 74

spinach, green beans, artichokes, mushrooms, avocado, crispy bacon and cashews

TANDOORI CHICKEN SALAD 76

mixed lettuce with cherry tomatoes, onion, green pepper, banana, fresh melon, sultanas and tandoori spiced chicken

CAPRESE 74

fresh tomato slices with full-cream mozzarella and home-grown basil

SALAD NICOISE 82

crisp lettuce, green beans, cherry tomato, croutons, anchovies, boiled egg, olives and seared tuna

PIZZA BREAD

garlic, herb and olive oil 32

garlic, herb, olive oil and feta 38

garlic, sun-dried tomatoes, rosemary and olive oil 38

light meals, antipasti and salads can be ordered as starters or shared amongst friends and family while waiting for the main course. all salads are freshly prepared with every effort to

source organic produce from local purveyors on a daily basis. relax and enjoy a glass of fine south african wine, or sample an aperitif or cocktail from our range of classics

PIZZA

MARGHERITA (v) tomato base, mozzarella and herbs	54
VERDURE (v) artichokes, asparagus, olives, white mushrooms, onions, green peppers and sundried tomatoes	78
JULIUS SPECIAL (v) aubergines, red pepper, black mushrooms, chilli and garlic	76
GOATS CHEESE AND ROSEMARY (v) with aubergines, sundried tomatoes and fresh rocket	82
PESTO ROSSO (v) red pesto, spinach, olives, feta and cherry tomatoes	78
PIZZA CALABRIA (v) wholewheat base, red pesto, goats cheese, sundried tomatoes, olives and rosemary	86
POTATO PIZZA (v) potato slices, creamed leeks, garlic, rosemary and feta	78
BRIE PIZZA (v) brie, mozzarella and cranberry preserve	80
CIPOLLE E GORGONZOLA (v) mozzarella and gorgonzola, caramelized onions, roasted garlic and rosemary	76
QUATTRO FORMAGGI (v) mozzarella, gorgonzola, feta and parmesan, topped with fresh rocket	82
PIZZA DI PARMA wholewheat base, basil pesto, goats cheese, fresh rocket and parma ham	106
MEXICANA CORNUTI bolognese mince, chilli, onion and green pepper	86
PIZZA PORTOGHESE chourizo sausage, red peppers, sun-dried tomatoes and olives	82
CAPRICCIOSA salami, asparagus, artichokes and mushrooms	80
DEL BOSCO smoked game, preserved figs and brie	102

PIZZA PEPPERONI	88
traditional italian sausage with spring onion and pepperdews	
POLLO E ZUCCHINI	78
tandoori spiced chicken, baby marrow and avocado	
LA BELLA DONNA	78
bacon, banana and avocado	
PUTTANA	82
bacon, spinach, feta and avocado	
LA COLLINA	82
bacon, gorgonzola, chilli and avocado	
PALERMITANA	82
fresh tomatoes, feta , olives, anchovies and capers	
ROSSO E NERO	80
quartered with anchovy fillets, diced red peppers, black olives and oregano	
SAMURAI	88
teriyaki tuna, pickled ginger, wasabi and dhania	
TRE COLORI	108
smoked salmon, sour cream and caviar	
PRAWN PARADISO	102
eight peri-peri prawns	
PRAWN TERRIYAKI	106
prawns in honey teriyaki with chilli and dhania	
THAI PIZZA	106
prawns, mango, coconut, onion and dhania	
FRUTTI DI MARE	110
mussels, prawns, calamari, garlic and parsley	
PIZZA ADDITIONS	
wholewheat base	12
vegetable toppings	16
cheese, meats, seafood	24

prosciutto di parma	38
PASTA	
PENNE AL POMODORO (v)	64
our original home-made pasta sauce with whole peeled plum tomatoes and basil	
PESTO ALLE GENOVESE (v)	72
penne tossed in basil pesto	
RAVIOLI DI SPINACHI (v)	82
home-made ravioli filled with spinach and cream cheese in a pomodoro sauce	
RAVIOLI DI POLLO	88
home-made ravioli with chicken breast and mushrooms, topped with a creamy pomodoro sauce	
POLLO AL VOLO	86
pan fried peppers and strips of tender chicken breast in white wine, tossed in tagliatelle with gorgonzola, pomodoro and cream	
PENNE FUME	84
strips of bacon, flambéed in vodka with a touch of chilli and garlic and tossed in penne with pomodoro and cream	
PENNE E FILETTO	98
strips of prime beef fillet with mushrooms, cream and parsley, tossed in penne pasta	
TAGLIATELLE AL RAGU	88
traditional rich mince sauce, bolognese style	
LASAGNE AL RAGU	88
layers of home-made pasta with bolognese mince, béchamel and mozzarella, topped with pomodoro and fresh basil	
SCAMPI E BASILICO	96
prawns sautéed in garlic, ginger and basil, served with linguini in a creamy pomodoro sauce	
PASTA AL SALMONE	98
tagliatelle tossed in sour cream with salmon, caviar and dill	
LINGUINE AI GAMBERI	96
medium tiger prawns, sauteed in olive oil, chilli, garlic and pine nuts, tossed in linguini and served with fresh rocket	
PASTA CORNUTI AL CARTOCCIO	112
mussels, calamari and prawns sautéed in garlic and olive oil and tossed in linguini. wrapped as a parcel and finished in our wood-burning oven	

**choose from penne, linguini, tagliatelle or farfalle or select a home-made ravioli or lasagne.
smaller portions are prepared at eighty percent of the menu price**

SECONDI

CALAMARI CORNUTI locally-caught calamari, deep-fried in a light batter and served with chips	86
PESCE DEL GIORNI fresh fish baked in olive oil with cherry tomatoes and spring onions, served on couscous	98
SEARED TUNA STEAK served sushi style on couscous with soya sauce, wasabi, pickled ginger and dhania	98
GAMBERI 'SCIUE 'SCIUE ten medium tiger prawns sautéed in chilli, garlic, white wine and olive oil, served with home baked pita and a side green salad	106
CACIUCCO aromatic seafood stew of linefish, clams, mussels, prawns and calamari,,served with garlic bruschetta	106
PARMIGIANA (v) grilled aubergines, tossed in tomato and basil and topped with mozzarella and parmesan	78
POLLO CORNUTI grilled free range chicken breast escalope on a bed of sautéed spinach, topped with gruyere cheese and served with grilled cherry tomatoes and red onions	88
ANATRA AL ARANCIA confit de canard, topped with a creamy port and orange sauce and served with roast potatoes and fresh seasonal vegetables	132
RUMP STEAK 300g matured rump, seasoned simply with salt and pepper, pan grilled in olive oil and served with a side italian salad	108
FILETTO BALSAMICO prime beef fillet in a balsamic reduction with rocket and parmesan, served with roast potatoes and fresh seasonal vegetables	128

CONTORNI

couscous	18
chips	22
roast potatoes	22

side italian salad	22
seasonal vegetables	22
DOLCI	
GELATO AFFROGATO	40
vanilla ice-cream, topped with a single espresso and a dash of kahlua	
CAPPUCINO CREME BRULEE	42
vanilla custard, flavoured with coffee liqueur and topped with caramelized sugar	
TIRAMISU	46
finger biscuits in espresso and coffee liqueur, layered with mascarpone	
CREME CARAMEL	40
vanilla-flavoured custard topped with caramelized sugar	
PANNACOTTA	40
silky smooth baked cream, flavoured with vanilla pods and a dash of grappa	
SUMMER BERRY PANCAKE	44
mixed fresh berry pancake, served with vanilla ice cream	
CHOCOLATE AND BANANA SPRINGROLLS	44
Served with vanilla ice cream, topped with roasted hazelnuts and a home-made caramel sauce	
GELATI ITALIANI	28
cioccolato, pistachio or marco's selection (flavour of the day)	
SORBETTI ITALIANI	28
lemon or fruit of the season	
PIZZA DI NUTELLA	49
pizza topped with nutella, cream, fresh strawberries and chocolate sauce	
CAFFE	
Cornuti Knysna proudly offer's you MIKO coffee prepared by our trained barista. This coffee is 100% Arabica and selected from the finest beans .	
ESPRESSO	15
CORTO (SHORT)	15
LUNGO (LONG)	15
DOPPIO (From the double filler in a cappuccino cup)	18
MACCHIATO (Normale with cappuccino foam)	18
CAPPUCCINO TRADIZIONALE	18
CAFFE LATTE	18
AMERICANO – Freshly brewed shot of espresso blended with hot	18
IRISH/KALHUA/FRANGELICO ETC...	29
DOM PEDRO'S	29

GRAPPA

Vigna Della Toscana	32
Satacini Trentino Stovecchia	38
Saracini di Nosiola	38
Saracino di Moscato	42

BEVANDE ALCOLICHE (FINE WHISKIES and BOURBAN)

Bushmills (12yr old)	26
Bunnahabin (12yr old)	38
Jamesons Limited Reserve (18yr old)	48
The Glenlivet Nadurra (16yr old)	55
Buffalo Trace (Kentucky Bourban)	26
Wild Turkey Rare Breed (Kentucky Bourban)	32

Dear Guest

Introducing Cornuti Knysna's Winter Menu 2010 – Our chef Julius, has added some delicious traditional Italian winter dishes using fresh seasonal ingredients.

We would like to thank our local clientele for their continued support and welcome all holiday- makers and international guests. Our doors are open for lunch and dinner every day of the year, serving the full menu from 12 noon until 11 pm. Our Cocktail bar is licensed to entertain into the small hours, offering a fine selection of aperitifs and digestives alongside an extensive range of contemporary and classic cocktails. Note that strict new tobacco regulations require that you refrain from smoking in the main dinning area. The cocktail bar is available to those wanting to light up at any stage.

We are continuously improving our local wine list and it is our intention to offer the best wines across the varietal's and price ranges. We have also put together a great collection of Italian wines. Our red wines are maintained at 16 degrees for optimum satisfaction. Corkage of R50 applies.

Should you require any assistance with regards to private functions, please feel free to ask our General Manager to put together a package that suits you.

Visit us at our recently revamped flagship in Illovo, Johannesburg or join us in a magnificent location in Plettenberg bay.

Buon Appetito

MAMA J'S MINISTRONE (v)	52
hearty traditional mixed vegetable soup, served with a choice of croutons or tagliatelle pasta	
PASTA E FAGIOLI (v)	55
classic soup with borlotti beans and tagliatelle pasta, served with a drizzle of olive oil and a sprinkle of parmesan	
FINE ITALIAN WINES PER GLASS	
LAMBERTI BIANCI DI CUSTOZA	48
VILLA BASSI SAUVIGNON PRESTIGE	52
LAMBRUSCO MEDICI DOLCE	32
BARBERA D'ALBA	36
MEDICI SANGIOVESE RUBICONE	58
WINES PER GLASS	
UNITED TRIBES (Sparkling wine)	25
VILJOENSDRIFT COLOMBARD-CHENIN BLANC	25
BONNIEVALE SAUVIGNON BLANC	25
BONNIEVALE CHARDONNAY	25
R62 UNPLUGGED ROSE	32
LA CAPRA MERLOT	34
FANTAIL PINOTAGE	34
LA CAPRA CABERNET SAUVIGNON	38
ZUPPA DI PEPERONI (v)	52
roasted red pepper soup with cream, chilli and dhania, served with home-baked bread	
ZUPPA DI PORRI E RUCOLA (v)	52
hearty potato, leek and rocket soup with home-made garlic croutons	
SALAD NICOISE	82
crisp lettuce, green beans, cherry tomato, croutons, anchovies, boiled egg, olives and seared tuna	

PIZZA PEPPERONI	88
traditional italian sausage with spring onion and pepperdews	
FRUTTI DI MARE	110
mussels, prawns, calamari, garlic and parsley	
cheese, meats, seafood	24
CONTORNI	
couscous	18
chips	22
roast potatoes	22
side italian salad	22
seasonal vegetables	22
PIZZA DI NUTELLA	49
pizza topped with nutella, cream, fresh strawberries and chocolate sauce	
ESPRESSO	15
CORTO (SHORT)	15
LUNGO (LONG)	15
DOPPIO (From the double filler in a cappuccino cup)	18
MACCHIATO (Normale with cappuccino foam)	18
CAPPUCCINO TRADIZIONALE	18
CAFFE LATTE	18
AMERICANO – Freshly brewed shot of espresso blended with hot	18
IRISH/KALHUA/FRANGELICO ETC...	29
DOM PEDRO'S	29