

BEEF SHORT RIBS	R179
400g of slow cooked beef short ribs glazed with a homemade basting, grilled on an open flame	
CORNUTI PRAWNS	SQ
3, 6, 9 large prawns grilled and served on a bed of basmati with lemon and garlic butter beurre noisette	
SIGNATURE CORNUTI BURGER	R129
200g beef burger with fresh herbs, flame grilled with rustic fries and mushroom sauce	
Add avocado/extra cheese/crispy bacon	R 20
CORNUTI VEGGIE BURGER	R125
180g homemade 3 bean veg patty served on a sesame seed bun	
MARKET FISH OF THE DAY	SQ
Fresh fish grilled to perfection	
GRILLED CALAMARI	R139
Calamari tubes pan grilled with a light citrus, chilli and garlic sauce	
SALSE – SAUCES	
SALSA AI FUNGHI E BRANDY	R 25
Mushroom and brandy sauce	
SALSA VERDE	R 25
Flat leaf parsley sauce	
SALSA AL PEPE VERDE	R 25
Green peppercorn sauce	
DOLCI – DESSERTS	
IL GELATO	R 39
Marco's homemade ice cream stracciatella, salted caramel, pistachio	
IL SORBETTO	R 39
Fresh fruit sorbet	
BANANA SPRING ROLLS	R 69
Served with vanilla ice cream and salted caramel sauce	
CHOCOLATE BROWNIE	R 69
Decadent chocolate brownie served with salted caramel ice cream and homemade caramel popcorn	
TIRAMISU	R 75
Our delicious homemade tiramisu	
FRESH FRUIT SKEWER WITH SORBET	R 55
Fresh summer fruits served with chef's choice of sorbet and drizzled with raw honey	
BAMBINO MENU	
KIDS PIZZA	
Margherita	R 55
Hawaiian / Regina	R 65
KIDS PASTA	
Plain pasta topped with mozzarella	R 49
Our classic pomodoro sauce tossed with linguine	R 69
KIDS PULLED BRISKET RAGÙ	R 75
Classic bolognese served with your choice of pasta	
KIDDIES MAC & CHEESE	R 69
SPAGHETTI & BEEF MEATBALLS	R 65
CHICKEN STRIPS & CHIPS	R 69

CORNUTI

044 533 1277

OPEN LUNCH & DINNER:
MONDAY TO SUNDAY 12:00 'til late



1 Perestrella Street, Plettenberg Bay

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📷 [cornuti.plett](https://www.instagram.com/cornuti.plett)

ANTIPASTI

PARMIGIANA DI MELANZANE **R 99**

Wood oven baked. Layered aubergine, parmesan and pomodoro

GRILLED SARDINES **R 99**

3 pan grilled sardines, served with seasonal salsa, topped with white wine beurre noisette

FRITTO MISTI DI MARE **R110**

Dusted calamari and squid heads, fried and served with homemade aioli

MUSSELS **R110**

Mussels steamed with white wine, sautéed shallots and topped with herbed lemon butter, garlic crostini and cream

PROSCIUTTO DE MELONE **R 99**

Parma ham with summer melon

CARPACCIO CORNUTI **R110**

Beef carpaccio drizzled with homemade aioli, topped with wild rocket and shaved parmesan

CARPACCIO DI PESCATO **R110**

Line fish carpaccio with extra virgin olive oil and lemon dressing

INSALATE

CAPRESE SALAD **R134**

Roma tomatoes, fresh basil, chopped capers and creamy Fior di Latte mozzarella

INSALATA VERDE **R134**

Mixed leaves with tomatoes, celery, spring onions and cucumber topped with in-house salsa verde

Insalata Verde salad for 2 or 4 **R120**

CHICKEN CAESAR **R144**

Shredded wood fired baby chicken, crisp romaine lettuce, shaved parmesan, garlic bruschetta croutons, poached egg, and in-house Caesar dressing

BACON AND AVO SALAD **R149**

Baby spinach, pickled green beans, artichokes, mushrooms, tomatoes, avo, crispy bacon and cashews. Tossed with our homemade creamy dressing

PIZZA BREAD

Rosemary, garlic and olive oil **R 40**

Mixed herb, olive oil and feta **R 46**

Sliced tomatoes, topped with Fior di Latte mozzarella and fresh basil **R 98**

CLASSIC PIZZA

MARGHERITA (V) Our famous thin base topped with pomodoro sauce, mozzarella and herbs	R 75
FIOR DI LATTE (V) Margherita topped with Fior di Latte and herbs	R135
VERDURE (V) Artichokes, asparagus, olives, onions, mushrooms, green peppers and sundried tomatoes	R144
GOAT CHEESE AND SUNDRIED TOMATO (V) With aubergines, rosemary and wild rocket	R149
PUTTANA Pizza Bianca with bacon, feta, spinach and avo	R139
LA COLLINA Gorgonzola, bacon, avo, chilli and garlic	R139
MEXICANA Spicy mince, peppadews, onions and jalapeno chilli	R142
PESTO ROSSO (V) Red pesto base, spinach, ricotta, cherry tomatoes, olives, feta and fresh basil <i>add chicken</i>	R139 R 26
BRIE PIZZA (V) Mozzarella, brie and cranberry preserve, topped with rocket	R138
LA BELLA DONNA Bacon, banana and avo	R132
PEPPERONI Pepperoni, spring onions and peppadews	R149
POLLO E ZUCCHINI Spiced chicken strips, baby marrow and avo	R132
POLLO PIZZA Chicken strips, peppadew, avo, feta, topped with mayo swirls	R139
PUMPKIN PIZZA (V) Roasted pumpkin, feta, sage, chilli, garlic, wild rocket	R125
QUATTRO FORMAGGI (V) Mozzarella, gorgonzola, gruyere and parmigiano topped with wild rocket	R149
JUDAS SPECIAL (V) Marinated brinjals, roasted red peppers, mushrooms, feta, chilli and garlic	R139
PIZZA PORTOGHESE Chorizo sausage, roasted peppers, sundried tomatoes and olives	R146
CAPRICCIOSA Italian salami, mushrooms, artichokes and garlic	R149
GOURMET PIZZA	
PALERMITANA Cherry tomatoes, olives, anchovy fillets and capers	R159
PRAWN PARADISO Peri-Peri prawns topped with coriander	R159
TRE COLORI Pizza Bianca with smoked salmon, sour cream, caviar and spring onions	R169
CORNUTI SEAFOOD PIZZA Mussels, calamari, prawns and squid heads	R172
PIZZA DI PARMA Mozzarella, goat cheese, parma ham and wild rocket	R169

LE PASTE – PASTA

Our pastas are home made in-house from durum wheat, eggs and semolina flour. Choose between penne, linguine and spaghetti

PASTA AL POMODORO Classic pomodoro sauce infused with basil	R119
PASTA AL RAGÙ Served with our delicious pulled brisket ragù	R155
LASAGNE AL RAGÙ Made with our traditional slow cooked beef ragù	R165
SCAMPI E BASILLICO De-shelled prawns sautéed in ginger, wine, garlic and basil tossed with a creamy pomodoro sauce	R199
PENNE AL FUMÉ Bacon pieces flambéed in vodka & tossed in a pomodoro and cream sauce	R155
GNOCCHI Delicate potato gnocchi served with sautéed exotic mushrooms and light garlic besciamella	R126
IL CARTOCCIO DEI CORNUTI Our speciality. Calamari, prawns and mussels cooked in a wine and pomodoro sauce	R199
PUTTANESCA Olives, anchovies, cherry tomatoes, garlic and fresh chopped chilli tossed in pomodoro sauce	R159
AGLIO OLIO Traditional Italian pasta tossed with chilli flakes, garlic, fresh herbs from our herb garden and olive oil <i>Add de-shelled prawns</i> <i>Add wood fired shredded chicken</i> <i>Add bacon and freshly chopped cherry tomatoes</i>	R134 R 60 R 45 R 44

gluten free options available

GRILL

All served with a side of either chips, salad, buttery mashed potato or veg of the day.

RUMP STEAK 300g Chalmar rump steak, grilled to perfection, served with béarnaise sauce	R290
LA LOMBATA DI MANZO 300g beef rib eye, served on a bed of seasonal greens with salsa verde and sautéed vine tomatoes	R310
FILLET CORDELIA 250g cubed fillet sautéed in butter, flambéed in cognac	R265
L'AGNELLO CORNUTI Two free range Karoo dorper lamb loin chops	R185
COSTOLETTE – PORK RIBS 400g flame grilled pork ribs	R169
DIABLO Our delicious free-range baby chicken, flame grilled peri-peri or lemon herb	R169