

CORNUTI

STELLA E LUNA

FOOD MENU

ANTIPASTI

PARMIGIANA DI MELANZANE R100

Wood oven baked, Layered aubergine, parmesan and pomodoro

FRITTI MISTI DI PESCE R120

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

MUSSELS R138

Mussels steamed with white wine, sautéed shallots and home made olive ciabatta loaf

TESTE DI CALAMARI R105

70g Squid heads lightly dusted with flour and deep fried

LEMON MARINATED SARDINES R128

Lemon marinated sardines char grilled served with a oven roasted red pepper and sweet red onions salsa

CARPACCIO DI CORNUTI R148

With avo, celery, sliced button mushrooms, Parmesan shaving and rocket (best with our feta pizza bread

ZUCCHINI FRITTI R100

Zucchini lightly battered and deep fried

SAUTÉED SCAMPI R152

5 Queen Prawns sautéed in garlic, wine, Parmesan and parsley

SIDES

ZUCCHINI GRIGLIATI R66

Char grilled zucchini slices with olive oil and mint

HOMEMADE POTATO CHIPS R50

Fried 3 times

PEPERONI SOTT'OLIO R88

Red peppers baked in the pizza oven then julienned, combined with capers, black olives, basil

MELANZANE NAPOLITANE R88

Shallow fried aubergines then combined with capers, basil, Pomodoro and Origanum

INSALATA

INSALATA VERDE R158

Mixed leaves with tomato, celery, spring onions, artichokes pickled green beans, avo and cucumber, served with homemade creamy dressing

CAPRESE SALAD R178

Roma tomato, fresh basil chopped capers and creamy Fior di Latte Mozzarella

BACON AND AVO SALAD R190

Baby spinach, pickled beans, artichokes, mushrooms, tomatoes, avo, crispy bacon and cashews, creamy dressing

INSALATA NIZARDA R180

Tuna, boiled egg, red onion, butter beans, anchovies, potatoes.

GOURMET PIZZA

Gluten free bases available.

PALERMITANA R185

Cherry tomatoes, olives, anchovy fillets and capers

PRAWN PARADISO R210

Peri-Peri prawns topped with coriander

TRE COLORI R195

Pizza Bianca with smoked salmon, sour cream, caviar and spring onion

CORNUTI SEAFOOD PIZZA R215

Mussels, calamari, prawn and squid heads

PIZZA DI PARMA R205

Mozzarella, goat cheese, parma ham and wild rocket

TOPPINGS

Vegetable toppings or

avo **R35**

Gluten-free base **R35**

Meats, seafood **R50**

Prosciutto di parma **R55**

CLASSIC PIZZA

Banting/gluten free bases available

MARGHERITA (V) Pomodoro, Mozzarella, Basil	R100	LA BELLA DONNA Bacon, banana and avo	R180
FIOR DI LATTE (V) Margherita topped with Fior di Latte and herbs	R170	PEPPERONI Pepperoni, spring onions and peppadew	R185
VERDURE (V) Artichokes, asparagus, olives, onions, mushrooms greenpeppers and sundried tomatoes	R190	POLLO E ZUCCHINI Spiced chicken strips, baby marrow and avo	R180
GOAT CHEESE & SUNDRIED TOMATO (V) Aubergine, rosemary and wild rocket	R180	POLLO PIZZA Chicken strips peppadew, avo, feta, topped with mayo twirls	R180
PUTTANA Pizza Bianca with bacon, feta, spinach and avo	R190	PUMPKIN PIZZA (V) Roasted pumpkin, feta, sage, chilli, garlic, wild rocket	R180
LA COLLINA Gorgonzola, bacon, avo, chilli and garlic	R190	QUATTRO FORMAGGI (V) Mozzarella, gorgonzola, gruyere and parmigiano topped with wild rocket	R180
MEXICANA Spicy mince, peppadews, onions and jalapeno chilli	R190	JUDAS SPECIAL (V) Marinated brinjals, roasted red peppers mushrooms, feta, chili and garlic	R180
PESTO ROSSO (V) Red pesto base, spinach, ricotta, cherry tomatoes, olives, feta and fresh basil	R170	PIZZA PORTOGHESE Chorizo sausage, roasted peppers, sundried tomatoes and olives	R190
BRIE PIZZA (V) Mozzarella, brie and cranberry preserve, topped with rocket	R180	CAPRICCIOSA Italian salami, mushrooms, artichoke and garlic	R180

PRIMI

PARMIGIANA DI MELANZANE	R168	AGLIO OLIO	R155
Wood oven baked. Layered aubergine, parmesan and pomodoro		Traditional Italian pasta tossed with chilli flakes, garlic, fresh herbs from our herb garden and olive oil	
LINGUINE ALLO SCOGLIO	R270	<i>Add de-shelled prawns R70 Add wood fired shredded chicken R50 Add bacon and freshly chopped rosa tomatoes R50</i>	
Linguine, Clams, Mussels, Queen Prawns, Calamari, Parsley & Lemon, burro al Vino Bianco, hint of red Chilli		PUTTANESCA	R180
PENNE AL POLLO	R195	Olives, Anchovies, Cherry tomatoes, garlic and fresh chopped chilli tossed in Pomodoro sauce	
Chicken, Pomodoro, Cream		CARBONARA	R170
PAPPADELLE AL RAGU	R230	Crispy pancetta tossed in egg & grated parmesan	
Pulled Brisket, Pomodoro, Red Wine, Herbs & Spices, Parmesan		SPAGHETTI CACCIO E PEPE	R160
CARTOCCIO DI CORNUTI	R230	Spaghetti tossed in toasted cracked black pepper and grated Pecorino Roman cheese	
Spaghetti, Calamari, Queen Prawns, Mussels, White Wine, Pomodoro		SPAGHETTI ALLE VONGOLE	R205
PASTA AL POMODORO	R160	Spaghetti tossed in a sauce of clams, extra virgin olive oil, garlic, red chilli, white wine and parsley	
Classic Pomodoro sauce infused with basil			
LASAGNE AL RAGÙ	R190		
Made with our traditional slow cooked brisket ragù			
LINGUINE AI GAMBERI	R240		
4 queen prawns with cream, chili, Pomodoro, Parmesan, garlic and basil oil			

GRILL

COSTOLETTE – PORK RIBS R225

500g flame grilled pork ribs, served with a side of your choice

FILLET CORDELIA R265

250g cubed fillet sautéed in butter, flambéed in cognac and served with side of your choice

RIB EYE R330

300g Chalmar rump steak, grilled to perfection with a side of your choice.

POLLO AL MARSALA R225

Chicken breast, Marsala wine, parsley, portobello mushrooms, Parmesan mashed potatoes, tender-stem broccoli

CHICKEN LIMONE R195

Escalopes of chicken, pan fried in olive oil, fresh herbs and sauce limone, served with a side of your choice

MARKET FISH OF THE DAY SQ

Fresh fish grilled to perfection|served with a side of your choice

CORNUTI BEACH BURGER R195

250g of flame grilled homemade burger patty, bacon, tomato, onion, pickles, lettuce and mild cheddar served with our in house french fries

CHICKEN STRIPS AND CHIPS R165

Tender chicken goujons seasoned to perfection, coated in panko bread crumbs, deep fried until golden brown, served with homemade french fries and our in house secret sauce

DOLCI

IL GELATO R55 |scoop

BAR ONE BANANA SPRING ROLLS R85

Served with vanilla ice cream and salted caramel sauce

TIRAMISU R120

Our delicious homemade tiramisu

BAR ONE CHEESE CAKE R120

A biscuit based creamy cheese cake, topped with melted

KIDS MENU

PIZZA

Hawaiian	R85
Regina	R85
Margherita	R75

PASTA

Pomodoro	R65
Al Ragu	R85
Plain pasta	R55
Spaghetti & meatballs	R80
Mac & Cheese	R80

PASTA CHOICES

Penne
Gluten free
Linguini
Spaghetti

CORNUTI

STELLA E LUNA

DRINKS MENU

DRINKS MENU



COCKTAILS

Aperol Spritz Aperol, Brut, soda & fresh orange	R115	Piña Colada Havana Club 3 YO, Delgado, pineapple juice & coconut cream	R120
Negroni Campari, Beefeater Gin & sweet Vermouth	R120	Cuba Libre Havana Club 3 YO, lime & Cola	R110
Cointreau Fizz Cointreau, lime, strawberries, soda & mint	R122	French '75 Beefeater Gin, Brut & lemon juice	R105
Mojito Havana Club 3 YO, mint leaves, lime & soda	R110	Sex on the Beach Absolut Vodka, Crème de Cassis, Peach Schnapps & Cranberry juice	R127
Long Island Iced Tea Beefeater, Gin, Absolut Vodka, Olmeca Blanco Tequila, Havana Club 3 YO, Triple Sec & Cola	R130	Tequila Sunrise Olmeca Blanco Tequila, Grenadine & orange juice	R127
Caipirinha Cachaca & lime	R110	Pimms No.1 Cocktail Pimms, cucumber, lemonade & Ginger ale	R115
Daiquiri Havana Club 3 YO, lime & fruit puree	R97	Poinsettia Absolut Vodka, Brut & Cranberry juice	R105
Mai-Tai Havana Club Rum, Havana 7 YO Rum, Triple sec, lime, mint & fresh orange	R110	Kir Royal Champagne, Crème de Cassis & Cherry	R105
Margarita Olmeca Blanco Tequila, Triple Sec, lime juice & Agave (Shaken or Frozen)	R110	Tequila Sunrise Olmeca Tequila, OJ & Grenadine	R120
Mango Daiquiri Havana Club 3 y.o, lime juice & Grenadine	R105		

COCKTAILS

Espresso Martini

Absolut Vodka, Kahlua & Espresso R122

Twinkle

Absolut Vodka, Brut & Elderflower R115

Timberpoint Cooler

Beefeater Gin, Aperol, lime juice, club soda & garnished with cucumber R122

Lynchburg Lemonade

Jack Daniels, Triple sec R105

Cosmopolitan

Absolut Vodka, Triple Sec, freshly squeezed lemon juice, Cranberry juice & fresh orange R120

Martini

Beefeater Gin, Dry Vermouth & Olive R110

BARRINGTONS DRAFT

Barringtons Pale Ale R65

Barringtons Topless Lager R65

Barringtons Dark lager R65

Barringtons Dulcey's Weiss R65

BEERS

Castle Lager R38

Black Label R38

Castle Lite R38

Castle Double Malt R38

Amstel Lager R38

Windhoek Draft R40

Stella Artois R42

Corona R42

Heineken R42

Heineken Zero R42

Peroni R45

CIDERS

Flying Fish Lemon R35

Brutal Fruit Ruby R35

Smirnoff Spin R38

Hunters Dry R39

Hunters Gold R39

Savanna Dry R39

Savanna Light R40

RED WINES

Pinot Noir

Haute Cabriere unwooded	R225
Paul Cluver Village	R95 R320
Ghost corner	R575

Merlot

Protea by Anthonij Rupert	R90 R199
Diemersdal	R295
Durbanville Hills Collectors Reserve	R475
De Grendel	R490

Shiraz/Syrah

Protea by Anthonij Rupert	R199
Saronsberg Provenance	R300
Allesverloren	R320
Kleine Zalze Vineyard Selection	R385
Durbanville Hills Collectors Reserve High Noon	R430

Sangiovese

Terra del Capo	R85 R270
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Grenache

Marras Piekenierskloof	R225
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Pinotage

Simonsig	R100 R299
Diemersdal	R290
Durbanville Hills Collectors Reserve Promenade	R460

Cabernet Sauvignon

Protea by Anthonij Rupert	R199
Guardian Peak	R250
Kleine Zalze Vineyard Selection	R385
Cederberg	R480
Fleur du Cap Series Privee	R490

Red Blends

La Motte Millennium	R100 R299
Saronsberg Seismic	R375
Warwick Three Cape Ladies	R395
Rupert & Rothschild Classique	R460

WHITE WINES

Chenin Blanc

Simonsig	R75 R199
Durbanville Hills Collectors Reserve	R380
Cape Garden Kleine Zalze Vineyard Selection	R340
Ken Forrester Old Vine Reserve	R345

Sauvignon Blanc

Protea by Anthonij Rupert	R85 R199
Three Peaks	R190
Sophie Te Blanche	R220
Diemersdal	R85 R265
La Motte	R240
Durbanville Hills Collectors Reserve Cape Mist	R395
Kleine Zalze Family Reserve	R480
Ghost Corner	R490

White Blends

Pierre Jourdan Tranquille	R75 R199
Saronsberg Earth in Motion	R185

Chardonnay

Diemersdal (unwooded)	R85 R245
Tokara	R85 R199
Kleine Zalze Vineyard Selection	R380

De Grendel Op Die Berg	R490
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Pinot Grigio

Terra de Capo	R75 R230
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Riesling

Paul Cluver	R86 R290
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Semi-Sweet

Petit Natural Sweet by Ken Forrester	R220
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BUBBLES

Pierre Jourdan R100|R299
Brut

Simonsig Kaapse R410
Vonkel Satin
Nectar Rosé

Saronsberg Brut De R450

De Grendel Brut R560

GH Mumm Demi-sec GH R1550

Mumm Rose R1650

Rosé

Three Peaks R175

De Grendel R85|R219

Marras R235
Piekenierskloof
Blombos

Haute Cabriere R245
Pinot Noir

Allesverloren Tinta R199

Delaire Groff R275
Cabernet Franc

HOUSE WINES

Protea R85|R225
Sauvignon
Blanc

Diemersdal R90|R245
Chardonnay

Protea R90|R230
Merlot

SODAS

Coke 300ml	R28
Coke Zero 330ml	R28
Sprite 300ml	R28
Sprite Zero 330ml	R28
Coke Light 330ml	R28
Fanta Orange 300ml	R28
Crème Soda 300ml	R28
Appletiser 330ml	R28
Grapetiser 330ml	R28

BOSS

Lemon Ice Tea 300ml	R28
Peach Ice Tea 300ml	R28

FITCH & LEEDES - 200ml

Pink Tonic / Lemonade / Ginger Ale / Bitter Lemon / Indian Tonic / Soda Water	R28
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MILKSHAKES

Chocolate / Strawberry / Caramel / Coffee	R46
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HOT DRINKS

Cappuccino	R35
Americano	R30
Espresso	R30
Cortado	R35
Latte Vaniila / Caramel / Hazelnut	R38
Irish Coffee Amarula, Jameson's, Frangelico, Kahlua	R60
Café Mocha	R40
Hot Chocolate	R30
Teas Ceylon / Earl Grey / Rooibos / Green	R25

WATER

Valpré Still/ Sparkling 350 ml	R20
Valpre Still/ Sparkling 750 ml	R38
Tsitsikamma Still/ Sparkiling 300ml	R16
Tsitsikamma Still/ Sparkling 750 ml	R30

