

THE *Asiago* STORY

BECAUSE YOU CAN'T LIVE A FULL LIFE ON AN EMPTY STOMACH!

Here at Asiago, we pay homage to a cheese that has stood the test of time. Over 1000 years old, Asiago's origins began in Italy's Asiago plateau, where for centuries the local population lived off the land, making Asiago cheese with their large herds of sheep.

Around the year 1500, the sheep were gradually replaced by cows who, unlike their wooly counterparts, did not pull up the grass by its roots when they grazed.

And when World War I erupted, the sleepy countryside was suddenly flooded with upwards of 400,000 Italian troops, marking a new era for the cheese when demand could suddenly no longer meet supply.

But Asiago's cheesemakers rose to the occasion, redeveloping their techniques to make more cheese, and faster. Today, following in these intrepid cheesemaker's footprints, we've taken our own vow - promising to keep you full and happy, using only the freshest ingredients.

We pride ourselves on creating authentic Italian cuisine
- made from scratch and served PRONTO!



PREMIUM QUALITY

STARTERS

WOOD FIRED FOCACCIA WITH VARIOUS SAVOURY TOPPINGS:

Olive Oil, Herbs and Coarse Salt R46

Garlic, Chilli, Olive Oil and Salt R50

Fresh Basil, Cherry Tomatoes, Olive Oil and Coarse Salt R54

CARPACCIO R78

Beef Carpaccio with Rocket, Parmesan Shavings, Olive Oil & Balsamic Glaze

CALAMARI R65

Tender Calamari Tubes and Squid Heads Served in Lemon Butter

POLPETTE R68

Italian Meatballs in a Secret Homemade Tomato Sauce

DEEP FRIED MAC 'N CHEESE BALLS R72

(With Bacon) Served with our Napolitana Sauce for Dipping!

TEMPURA PRAWNS R80

4 Prawns, Deep Fried & Served with a Sweet Chilli Sauce

MUSHROOM ARANCINI RISOTTO BALLS R65

Served with an Arrabbiatta Sauce

GARLIC BACON LOAF R65

A French Loaf Smothered with Creamy Garlic Sauce, Bacon & Cheese

STUFFED CALAMARI R75

Calamari Tubes Stuffed with Jalapeno and Prawn Served with a Lemon Cream Sauce

ASIAGO RITZ R82

The Classic Prawn & Avo Ritz done the Asiago Way

GARLIC PRAWN LOAF R78

A French Loaf Smothered with Creamy Garlic Sauce, Prawns & Cheese

FRIED SQUID HEADS R50

Served with Tartar Sauce

GREAT FOR SHARING! STARTER PLATTER FOR 4 - R240

Pick any 4 Starters and make your own platter. Excludes all prawn dishes

SALADS

CAPRESE (V)

R65

A Deconstructed Classic with Mozzarella, Tomato, Basil & a Balsamic Glaze

HOME MIXED ORGANIC CHEF'S SALAD (V)

R78

Mixed Lettuce, Red Onion, Rocket, Cucumber, Radish, Asiago & a Homemade Vinaigrette

BLUE CHEESE, PEAR & CHICKEN

R97

A Warm Salad Served with Parma Ham, Pears, Chicken, Blue Cheese & a Balsamic Glaze

STEAK PANZANELLA SALAD

R102

Rump Steak, Basil, Rocket, Baby Tomatoes, Cucumber, Red Onion & Croutons

CALAMARI SALAD

R106

Calamari, Mixed Lettuce, Cherry Tomatoes, Cucumber, Red Onion

ASIAGO'S SIGNATURE SALAD

Chicken, Roasted Corn, Avo, Corriander and Asiago Cheese on a bed of mixed greens & served with a Homemade Vinaigrette.

R112

LIGHT MEALS

SMASHED AVO

R68

Avo, Coriander, Black Pepper & a Touch Of Chilli, Served With Baby Tomatoes On Toasted Ciabatta. Add 2 Poached eggs - R12

MAC N' CHEESE

R88

Mac & Cheese with Bacon & Baby Tomatoes baked in our Wood-Fired Oven

Please Note that a 10% Service Charge will be Automatically Added to Tables of 8 or More

LIGHT MEALS



(cont.)

PIZZA CUPS - PICK ANY TWO

Creamed Mushroom and Rocket
Egg, Rosa Tomato and Spinach
Bolognaise and Mozzarella
Chicken, Basil Pesto and Mozzarella

R68

WOOD FIRED MELANZANE PARMIGIANO(V)

Layers of Aubergine, Napolitano, Parmesan & Mozzarella Cheese

R90

GIANT SUBS

Served with your Choice of Sides - Salad or Chips

MEATBALL SUB

Our Homemade Polpetta Smothered With Mozzarella

R105

CHICKEN & AVO SUB

Toasted Ciabatta Roll with Chicken, Avo, Napolitana Sauce

R112

BACON & AVO SUB

Toasted Ciabatta Roll with Bacon, Avo, Napolitana Sauce

R118

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PASTAS

Choose from Homemade Spaghetti or Tagliatelle. Penne Available on Request.

NAPOLITANA (V) **R83**

A Classic Italian Tomato Sauce

ARRABBIATA (V) **R84**

The “Angry” Pasta, Napolitano with a Touch of Chilli

PUTTANESCA **R95**

Garlic, Anchovy, Olives, Rosa Tomatoes

BOLOGNESE **R90**

A Classic Beef Ragu

TETRAZZINI **R115**

Chicken, Mushroom, Garlic, Basil, Parsley, White Wine & Cream

VONGOLE **R120**

A Classic Venetian Dish Of Clams, Garlic, Parsley, White Wine

SEAFOOD **R150**

Mixed Seafood in a White Wine Sauce & a Pair of Prawns

PORK, SAGE & RICOTTA RAVIOLI **R98**

Served in Either a Sage Butter or a Chicken & Wine Broth

VEGETARIAN RAVIOLI **R110**

Served in a Lemon Butter Cream Sauce

LAMB RAGU RAVIOLI **R120**

Served in a Meaty Italian Broth

BOSCAIOLA **R102**

A Delicious Fusion of Mushrooms, Garlic, Ham & Cream

LASAGNA **R125**

Homemade Beef Lasagne baked in our Wood-Fired Oven. Served with a Salad.

POLPETTE (MEATBALLS) **R120**

Served in a Homemade Tomato Sauce on a Bed of Spaghetti

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RISOTTO

Please allow 35 minutes for Risotto dishes to be prepared.

MUSHROOM (V)

Creamy Arborio Rice, White Wine & Mushrooms

CREAMY HADDOCK KEDJEREE

A Scottish Twist on an Italian favourite!

PRAWN & PEA

Arborio Rice, Prawn & Pea Risotto



R120

R138

R175

MAINS

Served with your Choice of Sides - Seasonal Veg, Mash, Salad or Chips

ASIAGO CHICKEN

Chicken Fillet Stuffed with Fresh Asiago, Wrapped in Prosciutto, Coated in an Asiago Crumb, Served on a Bed of Tagliatelle with an Asiago Cream Sauce.

R145

FILLET STEAK (200 G)

Grilled with Seasoned Olive Oil, Bay Leaf & Oregano (Basting Sauce - R5)

R148

RUMP STEAK (300 G)

Grilled with Seasoned Olive Oil, Bay Leaf & Oregano (Basting Sauce - R5)

R135

RIBEYE STEAK (300G)

Grilled with Seasoned Olive Oil, Bay Leaf & Oregano (Basting Sauce - R5)

R135

CALAMARI IN PADELLA CON LIMONE

Grilled Lemony Calamari dusted with Chilli & Garlic

R135

SAUCES: Parmesan, Mushroom, Garlic, Pepper, Lemon Cream, Blue Cheese

R36

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SPECIALITIES

CARPETBAGGER STEAK	R148
300g Rump steak Stuffed with Mussels and Smothered in a Creamy Garlic Sauce.	
LEMONY PRAWN PASTA	R175
8 Prawns in a Lemon Cream Sauce with Stir-Fried Veg & Tagliatelle	
OXTAIL RAVIOLI	R120
Slowed Cooked Oxtail served in a Meaty Broth	
SALMON RAVIOLI	R100
Served in a Parmesan Cream Sauce	

PIZZA

Wood Fired & Thin Base.

MARGHERITA (V)	R68
Tomato Sauce, Mozzarella & Oregano	
REGINA	R90
Ham & Mushroom	
QUATTRO	R104
Mushrooms, Ham, Olives, Green Pepper & Oregano	
AMERICANO	R116
Pepperoni & Mushrooms	
SICILIANA	R104
Onions, Anchovies, Capers, Olives	
HAWAIIAN	R92
Ham & Pineapple	
MEXICANA	R112
Bolognese, Green Pepper, Onion, Fresh Chilli & Garlic	
VEGETARIAN	R90
Mushroom, Green Pepper, Onion & Tomato	
POOCHY	R90
Bacon, Baby Tomato, Parmesan, Mozzarella	

VIP PIZZA

Wood Fired & Thin Base.

THE HOT 'N SWEET

Peppedews, Bacon, Salami, Cheddar Cheese

R130

COLUMBUS - BACON

Bacon with Avo & Feta

R115

COLUMBUS - CHICKEN

Chicken with Avo & Feta

R115

MICHELANGELO (V)

Brie & Cranberry

R124

GUCCI

Parma Ham, Gorgonzola & Rocket

R126

ROSSI (V)

Eggplant, Feta, Avo & Chilli

R106

FERRARI

Steak, Chilli & Avo

R130

MARCO POLO

Spicy Chicken, Chilli & Avo

R118

CALZONE

Pepperoni, Salami, Green Pepper, Cheddar, Mushrooms, Garlic & Chilli

R145

EXTRA TOPPINGS

Chili, Garlic, Onion, Egg, Baby Tomatoes

R8

Mushrooms, Rocket, Pineapple, Green Pepper, Olives

R14

Cheddar, Mozzarella, Feta, Bacon, Pepperoni, Avo,

Anchovies, Gorgonzola, Chicken

R18

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KIDS MENU

MAC N' CHEESE

R65

Classic Mac n' Cheese with Cherry Tomatoes. Add Bacon - R10

PIZZA CUPS

R60

3 Pizza Cups, Your Choice Between Margherita or Ham & Pineapple

SPAGHETTI BOLOGNESE

R58

Every Little Italian's Favourite!

CHICKEN STRIPS & CHIPS

R55

Crispy Chicken Strips & Chips

FISH CAKES & CHIPS

R55

Crispy Fish Cakes (3) & Chips

HOT DRINKS

FILTER COFFEE

R22

CAPPUCCINO WITH FOAM

R25

CAPPUCCINO WITH CREAM

R30

ESPRESSO

R19

DOUBLE ESPRESSO

R25

CAFE LATTE

R30

TEA (FIVE ROSES/ ROOIBOS)

R20

IRISH/ KAHLUA COFFEE

R42

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