

# 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 R82

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

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## CAPRESE (V)

R65

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

## CHEF'S SALAD (V)

R78

Mixed Lettuce, Red Onion, Rocket, Cucumber, Asiago Cheese & 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

# SUBS

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Served with your Choice of Sides - Salad or Chips

## MEATBALL SUB

R105

Our Homemade Polpette Smothered With Mozzarella

## CHICKEN & AVO SUB

R112

Toasted Ciabatta Roll with Chicken, Avo, Napolitana Sauce

## BACON & AVO SUB

R118

Toasted Ciabatta Roll with Bacon, Avo, Napolitana Sauce

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

## LIGHT MEALS



### **PIZZA CUPS - PICK ANY TWO**

Regina (Ham & Mushroom)

Vegetarian (Mushroom, Green Pepper & Tomato)

Bolognese and Mozzarella

Chilli - Me - Feta (Pepperoni, Feta, Chilli)

**R68**

### **WOOD FIRED MELANZANE PARMIGIANO(V)**

Layers of Aubergine, Napolitano, Parmesan & Mozzarella Cheese

**R90**

### **SMASHED AVO**

Avo, Black Pepper & a Touch Of Chilli, Served With  
Baby Tomatoes On Toasted Ciabatta.

**Add 2 Poached eggs - R12**

**R68**

### **MAC N' CHEESE**

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

**R88**

# PASTAS

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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

**SEAFOOD** **R150**

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

**PORK & SAGE 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** **R110**

Homemade Beef Lasagne baked in our Wood-Fired Oven.

**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

R120

### CREAMY HADDOCK KEDJEREE

A Scottish Twist on an Italian favourite!

R138

### PRAWN & PEA

Arborio Rice, Prawn & Pea Risotto

R175

## MAINS

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

### CARPETBAGGER STEAK (300G RUMP)

Stuffed with Mussels and Smothered in a Creamy Garlic Sauce.

R148

### 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 Calamari in a Lemon Cream Sauce

R135

**SAUCES R36:** Parmesan, Mushroom, Garlic, Pepper, Lemon Cream, Blue Cheese

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## SPECIALITIES

### ASIAGO CHICKEN

R145

Chicken Fillet Stuffed with Fresh Asiago, Wrapped in Parma Ham, Coated in an Asiago Crumb, Served on a Bed of Tagliatelle with an Asiago Cream 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, Chilli ,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

R145

## CALZONE

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

R155

## EXTRA TOPPINGS

Chilli, 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

R56

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

## 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

R45

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