

Giorgio's
at The View



Starter

R79 *Asian Slaw*
V Chopped & Sliced raw cabbage and carrots dressed in an asian vinaigrette With nuts & cranberries.

R70 *Soup of the day*
V Mushroom Veloute topped with Puff pastry.
Butternut soup served with oven baked bruschetta bread.
Tomato soup with herb oil & grilled mozzarella bruschetta bread

R80 *Snails*
Snails in a rich creamy gorgonzola cheese & garlic sauce topped with puff pastry

V *Bruschetta*
R80 Basil Pesto, cherry tomatoes & mozzarella topped with balsamic reduction

R75 Herb oil, mushrooms, & mozzarella topped with balsamic reduction

R75 Marinara sauce, caramelized onions & feta served with balsamic reduction

R80 *Mussels Marinere*
Rich and creamy half shell mussels. Served in a white wine sauce with bruschetta bread

R90 *Ostrich Carpaccio*
Cured delicate ostrich meat served with capers, parmesan, balsamic reduction accompanied by a basil pesto bruschetta

R89 *fish Cakes*
Lightly crumbed fish cakes served with a crunchy Asian slaw

R80 *Versace*
V Focaccia base, caramelized onions, Danish feta, Calamata olives, parmesan & rocket

R110 *Dolce & Gabbana*
V Tomato base, mozzarella, gorgonzola, caramelized onions & rocket

Pizza can be enjoyed as a starter to share or as a main, try our two suggestions of pizzas as a starter

Main Speciality

R220

Fillet of Beef

Tender fillet of beef with a creamy mushroom sauce.
Served with a pomme frites.

R260

Tiger Prawns

Seven succulent prawns cooked in a wood fired oven. Served with basmati rice & Thai coconut sauce on the side

R240

Fish of the day

At Giorgio's we take pride in only serving the freshest ingredients, thus please ask your waitron if we have any fresh fish in...If we don't have any fish on the menu it means there is no fresh fish!

*Let food be thy medicine
& medicine be thy food.
Hippocrates*

R290

Lamb Shank

Slow cooked lamb shank in a red wine just served with mash

R260

Oxtail

Slowly Braised Oxtail in red wine sauce served with mashed potatoes

Side orders

R

La patatine fritte

R

Vegetables of the day

R

Side salad

R

Savoury rice

Pizza

The innovation that led to pizza was the use of flatbread and topping it with tomatoes. In the 18th century it was common for the poor areas in Naples to add tomato to their flatbread and was called Pizza.

R98

V

Versace

Focaccia base, caramelized onions, Danish feta, kalamata, olives, parmesan & rocket

R110

V

Marni

Focaccia base topped with chilli, mozzarella, kalamata olives & herbs

R100

V

Prada

Tomato base, mozzarella & herbs

R110

V

Louis Vuitton

Tomato base, mozzarella, Danish feta, spinach & kalamata olives

R110

Dolce & Gabbana

Tomato base, mozzarella, gorgonzola cheese, caramelized onions & rocket

R125

Gucci

Tomato base, mozzarella, bacon & mushroom

R125

Gianni

Tomato base, mozzarella, bacon, pineapple

R135

Biagotti

Pesto base, mozzarella, mushrooms, peppers, caramelized onions, sprinkle of parmesan & fresh herbs

R135

Roberto Cavalli

Tomato base, bacon, mozzarella, gorgonzola cheese, mushroom & Rocket

R135

Jimmy Choo

Sweet chilli base, mozzarella, chicken, sweet peppadew & Danish feta

R135

fendi

Tomato base, mozzarella, herb oil, artichoke & fresh herbs

Pizza

R145

Trussardi

Barbeque base, mozzarella, chicken,
peppers & caramelised onions

R165

Donatella

Tomato base, mozzarella, prawn, chilli,
caramelised onions & rocket

R165

Giorgio Armani

Tomato base, mozzarella, fillet strips,
chilli, Danish feta & rocket

*Part of the secret of success in life, is
to eat what you want.
Mark Twain*

Pasta

R95 *Mushroom Pasta*
V Giorgio's creamy white wine sauce served with Elicoidali pasta and topped with parmesan shavings

R110 *Spinach Cannelloni*
V Cannelloni stuffed with fresh spinach & feta served with a rich tomato sauce topped with mozzarella and finished in our pizza oven

R130 *Beef Lasagne*
Layers of pasta, Bolognese and béchamel sauce twice baked in our pizza oven

R130 *Fillet & Mushroom pasta*
Giorgio's creamy white wine sauce served with fillet strips and mushrooms on Italian tagliatelle

Life is a combination of magic & pasta
frederico fellini

R130 *Chicken Pesto Pasta*
Chicken served with sweet basil pesto & penne pasta

R110 *Pesto Pasta*
V Penne Pasta served with sweet basil pesto

R129 *Bucatini & Meatballs*
A classic Italian dish, meatballs are served in a traditional Italian tomato - based sauce and topped with a sprinkle of parmesan

R150 *Creamy Garlic Prawns & Mussel Pasta*
Succulent garlic prawns served in a creamy white wine sauce & half shell mussels with linguine

Pasta

- R130 *Artichoke and lemon
Pasta*
V Grilled Artichokes in a creamy white wine sauce with a hint of lemon served with fettucine
- R120 *Artichoke Pasta with
Tomato*
V Italian Marinara Sauce served with Penne & Grilled Artichokes
- R129 *Pappardelle alla
Bolognese*
Italian Bolognese sauce topped on Pappardelle pasta with a sprinkle of parmesan
- R145 *Short Rib Ragu*
A hearty short rib ragu slow cooked & served with Elicoidali pasta base, mozzarella, chicken, peppers & caramelized onions
- R110 *Aglie e olio*
Italian Linguine pasta served with garlic, chilli, olive oil, a hint of cream & herbs
- R110 *Pasta al forno*
V Tomato based Elicoidali Pasta with mushrooms & herbs topped with mozzarella cheese and oven baked the Italian way
- R98 *Marinara Pasta*
V Italian tomato based sauce served with Penne Pasta and topped with a sprinkle of parmesan

One cannot think well, love well, sleep well, if one has not dined well.
Virginia Woolf

Dessert

R85

Malva Pudding

A caramilized sponge with apricot jam served with a choice of custard or ice

R75

Vanilla Ice cream

Served with chocolate sauce

R78

Decadent Chocolate brownies with Pecan nuts

Served with vanilla ice cream, topped with chocolate sauce

R70

Vanilla Crème Brulee

Also known as burnt cream is a dessert consisting of a rich custard base topped with a layer of hardened caramilized sugar

*Stressed spelled backwards is
Desserts.
Coincidence?
I guess not!*

*A 10% gratuity charge
will be automatically
added to the final bill.*