

Giorgio's
at The View



Starter

R87

Asian Slaw

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

R77

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

R98

Snails

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

R98

Bruschetta

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

R94

Mussels Marinere

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

R99

Ostrich Carpaccio

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

R105

Fish Cakes

Lightly crumbed fish cakes served with a crunchy Asian slaw

R88

Versace

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

R108

Dolce & Gabbana

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

R94

Salad of the day

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

Main Speciality

R245 **Fillet of Beef**
Tender fillet of beef with a creamy mushroom sauce.
Served with pomme frites.

R298 **Tiger Prawns**
Seven succulent prawns cooked in a wood fired oven. Served with basmati rice & Thai coconut sauce on the side

R265 **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

R330 **Lamb Shank**
Slow cooked lamb shank in a red wine jus served with mash

R298 **Oxtail**
Slowly Braised Oxtail in red wine sauce served with mashed potatoes

Side orders

R39 La patatine fritte
R39 Vegetables of the day
R39 Side salad
R39 Savoury rice

Pizza

R108

Versace

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

R120

Marni

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

R110

Prada

V Tomato base, mozzarella & herbs

R120

Louis Vuitton

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

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.

R121

Dolce & Gabbana

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

R138

Gucci

Tomato base, mozzarella, bacon & mushroom

R138

Gianni

Tomato base, mozzarella, bacon, pineapple

R149

Biagotti

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

R149

Roberto Cavalli

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

Pizza

R149

Jimmy Choo

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

R149

Fendi

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

R160

Trussardi

Barbeque base, mozzarella, chicken, peppers & caramalised onions

R182

Donatella

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

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

Mark Twain

R182

Giorgio Armani

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

R182

Valentino

Tomato base, mozzarella, Prawns, cherry tomatoes & garlic

Pasta

R108

V

Mushroom Pasta

Giorgio's creamy white wine sauce served with Elicoidali pasta and topped with parmesan shavings

R120

V

Spinach Cannelloni

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

R143

Beef Lasagne

Layers of pasta, Bolognese and béchamel sauce twice baked in our pizza oven

R145

Fillet & Mushroom pasta

Giorgio's creamy white wine sauce served with fillet strips and mushrooms on Italian tagliatelle

R145

Chicken Pesto Pasta

Chicken served with sweet basil pesto & penne pasta

R121

V

Pesto Pasta

Penne Pasta served with sweet basil pesto

R142

Spaghetti & Meat balls

A classic Italian dish, meatballs are served in a traditional Italian tomato based sauce and topped with a sprinkle of parmesan

R165

Creamy Garlic Prawns & Mussel Pasta

Succulent garlic prawns served in a creamy white wine sauce & half shell mussels with linguine

*Life is a
combination of
magic & pasta
Frederico
Fellini*

Pasta

R145

V

Artichoke and lemon Pasta

Grilled Artichokes in a creamy white wine sauce with a hint of lemon served with fettucine

R135

V

Artichoke Pasta with Tomato

Italian Marinara Sauce served with Penne & Grilled Artichokes

R142

Pappardelle alla Bolognese

Italian Bolognese sauce topped on Pappardelle pasta with a sprinkle of parmesan

R160

Short Rib Ragù

A hearty short rib Ragù slow cooked & served with Elicoidali pasta

R125

Aglio e olio

Italian Linguine pasta served with garlic, chilli, olive oil, a hint of cream & herbs

R120

V

Pasta al forno

Tomato based Elicoidali Pasta with mushrooms & herbs topped with mozzarella cheese and oven baked the Italian way

R110

V

Marinara Pasta

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*

D e s s e r t

R94

Malva Pudding

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

R83

Vanilla Ice cream

Served with chocolate sauce

R85

Decadent Chocolate brownies with Pecan nuts

Served with vanilla ice cream, topped with chocolate sauce

R78

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.