

Giorgio's
at The View



Starter

R77
V

Soup of the day

Mushroom Velouté 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 Marinara

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

*Pixxa can
be enjoyed as
a
starter to share
or as a main, try
our two
suggestions of
pixxa as a
starter*

Main Speciality

R245 **Fillet of Beef**
Soft tender Fillet served on thinly sliced potatoes,
topped with spinach and mushrooms. Served with
a red wine Jus. Topped with crispy onions.

R275 **Ribeye**
Topped with a creamy Green Peppercorn sauce.
Served with La patate Fritte

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**
Kingklip on a bed of Mash, with a medley of fresh
Vegetables. Served with a white wine sauce.

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

Hippocrates

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

R184 **Thai Chicken Curry**
Spicy Thai Green Chicken Curry served
with fragrant basmati rice

R165 **Durban Mutton Curry**
Tasty Mutton curry served with Rice,
sambals, Roti and Chutney.

La paTatine fritte

Vegetables of the

day Side salad

Savory rice

P i z z a

R108 **Versace**
V Focaccia base, caramelized onions, Danish feta, kalamata, olives, parmesan & rocket

R120 **Marni**
V Focaccia base topped with chili, 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 **Biagiotti**
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 chili base, mozzarella, chicken, sweet
peppadew & Danish feta

R149

Fendi

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

R160

Trussardi

Barbeque base, mozzarella, chicken, peppers
& caramelized onions

R182

Donatella

Tomato base, mozzarella, prawn, chili,
caramelized onions & rocket.

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

R182

Giorgio Armani

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

want.

R182

Valentino

Tomato base, mozzarella, Prawns, cherry
tomatoes & garlic

*Mark
Twain*

P a s t a

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 Lasagna

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 linguine

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
Follini*

P a s t a

- R145
V
Artichoke and lemon Pasta
Grilled Artichokes in a creamy white wine sauce with a hint of lemon served with Linguine.
- R135
V
Artichoke Pasta with Tomato
Italian Marinara Sauce served with Penne & Grilled Artichokes
- R142
Spaghetti alla Bolognese
Italian Bolognese sauce topped on Spaghetti pasta with a sprinkle of parmesan
- R160
Short Rib Ragu
A hearty short rib Ragu slow cooked & served with Elicoidali pasta
- R125
Aglione e olio
Italian Linguine pasta served with garlic, chili, 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

R83 **Ice cream**
Served with chocolate sauce

R85 **Decadent Chocolate
brownies with Pecan nuts**
Served with vanilla ice cream, topped with chocolate
sauce

R75 **Lemon Cheese Cake**
Zesty Lemon cheese cake served with Orange
Curd.

R78 **Vanilla Crème Brulé**
Also known as burnt cream is a dessert
consisting of a rich custard base Topped with a layer of
hardened
caramelized sugar

*Stressed spelled
backwards is Desserts.*

*Coincidence? I
guess not!*

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