



*Mamma Q's*

PIZZA PASTA CAFE

FOOD TASTES BETTER WHEN YOU EAT WITH YOUR FAMILY

# STARTERS / ANTIPASTI

**Parmigiano di Melanzane** 🌿 R70  
Sliced aubergine layered with basil pesto, pomodoro, mozzarella and parmesan, baked in our wood fired oven

**Snails Gorgonzola** R75  
6 snails cooked in a garlic cream and gorgonzola cheese sauce, served with focaccia slices

**Rissoles** 🌿 R70  
Mildly spicy rissoles with a Jalapeno cheddar filling and served with a chilli mayo dip

**Prawn Mayo** R88  
Prawn meat in a chilli mayo sauce topped with coriander and avo and served with focaccia slices

**Spanish Mussels** R75  
½ Shell mussels in a creamy Cajun and paprika sauce, served with focaccia slices

**Calamari** R78  
Tender grilled calamari tubes in lemon butter or spicy Cajun sauce and served with focaccia slices

**Livero** R68  
Grilled chicken livers in a creamy peri-peri or plain sauce, served with focaccia slices

## STARTER BOARDS FOR TWO

**Mezze Board** R120  
Traditional Italian antipasti with Parma ham, caprese skewers, salami, chouriço, feta, olives, focaccia and a hummus dip

**Vegetarian Mezze Board (NEW)** 🌿 R115  
Roasted aubergine, Feta, grilled Halloumi, Jalapeno Rissoles, Cheesy Risotto Balls and Calamata Olives accompanied with a hummus dip and pizza sticks

## FOCACCIA / PIZZA BREAD

**Herb Focaccia** 🌿 R35  
Light and crispy focaccia topped with fresh rosemary and coarse salt

**Garlic Focaccia** 🌿 R35  
Crispy garlic focaccia drizzled with extra virgin olive oil and oregano

**Fugazetta** 🌿 R58  
Thin focaccia base topped with mozzarella cheese, onions, garlic, extra virgin olive oil, oregano

**Calabria** R90  
Italian flatbread topped with chicken strips in a creamy Cajun sauce, caramelized onion and rocket

**Greco** 🌿 R98  
Italian flatbread topped with hummus, roasted cherry tomatoes, toasted almond flakes, rocket and feta



# Salads

**Halloumi** 🐔 **R95**  
Farm fresh salad greens topped with grilled halloumi, cherry tomatoes, cucumber, avo, peppadews and rocket

**Mamma G's** **R78**  
Grilled chicken strips served on a bed of salad greens with cherry tomatoes, cucumber and avo. Topped with Thai sweet chilli sauce and coriander

**Gregoria** 🐔 **R58**  
Garden fresh salad greens tossed with cherry tomatoes, cucumber, calamata olives and feta and drizzled with extra virgin olive oil and a balsamic reduction

**Pollo** **R90**  
Grilled Cajun chicken strips, bacon and peppadews on a bed of salad greens with cherry tomatoes, peppers, coriander and avo

**Chargrilled Vegetable Salad** 🐔 **R85**  
Mixed chargrilled veg served on a bed of salad greens, drizzled with olive oil, topped with roasted seeds and flaked almonds. Served with salted panne sticks



## POULTRY

(SLOW TASTES BETTER)

Allow 35 mins Prep Time

Served with your choice of chips, rice or salad greens. Substitutions will be charged accordingly.

**Pollo Mirtillo** **R115**  
Grilled chicken fillet served on a bed of mash, baby spinach and mushrooms. Topped with toasted almonds and cranberries

**Pollo de Manz** **R95**  
Char-grilled chicken fillet with Cajun spices and fresh lemon, served with your choice of side above

**Schnitzel** **R98**  
Pan-fried bread crumbed chicken fillet with black pepper. Served with a choice of side above

**Chicken Kebab** **R90**  
A skewer of grilled chicken breast with peppers and onions, served with a choice of side above

**Baby Chicken** 🐔 **Half R98 Full R158**  
(35 min prep time)

Marinated in lemon juice, herbs and garlic. Baked in our Pizza Oven and finished on an open flame grill. Loaded with flavour and served with a hot Portuguese Peri Peri Sauce. Served with a choice of side



# GRILLS

Served with your choice of chips, rice or salad greens

**Bistecca** **R135**

300g tender cut rump, grilled with olive oil, coarse salt, sage and black pepper, served with your choice of side above

**Filetto Della Casa** **R165**

300g matured beef fillet, grilled with coarse salt and olive oil, served on a bed of mash with seasonal veg

**Bistecca alla Fiorentina** **R158**

500g grilled T-bone, marinated in olive oil, sage and black pepper, served with a side of your choice above

# BURGERS

**Build-a-Burger (ask your waiter)** **R58**

150g homemade beef patty served with rustic cut fries

**Insanity Burger** **R128**

Two 150g homemade beef patties stacked with bacon, cheddar cheese, dill cucumber, tomato, red onion and our famous burger sauce. Served with rustic cut fries

# Pasta

Served with your choice of the following pastas:  
Fettuccine, Linguine, Penne, Spaghetti or  
Gluten-free Penne

**Napoletana**  **R65**  
Slow cooked imported Italian  
tomatoes & fresh herbs

**Arrabiatta**  **R78**  
Delicious tomato based Neapolitan  
simmered with garlic & fresh chilli

**Scampi**  **R125**  
Pan-fried prawn meat, garlic,  
white wine, Rosa tomatoes, basil,  
grana padano



**Mamma G's**  **R78**  
White mushrooms pan-fried in olive oil,  
black pepper and Danish feta

**Bolognese** **R85**  
First grade beef mince in a Neapolitan sauce  
with fresh herbs

**Carbonara** **R80**  
Pan-fried bacon, fresh cream, eggs, black pepper

**Penne con Pollo** **R95**  
Chicken strips, mushrooms, black pepper,  
Neapolitan, fresh cream

**Bellissima** **R115**  
Pan-fried chicken strips, pesto, cream, grana  
padano

**Matteo** **R105**  
Grilled beef stroganoff, white mushrooms,  
peppers, cream, parmesan cheese

**Alfredo** **R95**  
Pan-fried ham or chicken strips, mushrooms,  
garlic, black pepper, cream, parmesan cheese

**Gnocchi Formaggio**  **R118**  
Grana Padano, parmesan cheese, gorgonzola  
and black pepper

**Panzerotti**  **R118**  
Homemade pasta parcels filled with ricotta &  
spinach or butternut with your choice of Neapolitan  
or cream (try the butternut panzerotti with a creamy  
sage sauce)

**Lulu Linguine** **R115**  
Grilled chicken, bacon, mushrooms, olives,  
Neapolitan sauce

**Gee-Gee**  **R128**  
Pan-fried prawn meat, chilli, garlic, white wine,  
cream, black pepper, chilli

**Calamari Cajun**  **R120**  
Calamari, chorizo, onion, Cajun spice, garlic,  
fresh cream

**Seafood Linguine** **R159**  
Prawns, calamari, mussels, white wine, garlic,  
Neapolitan or fresh cream

**Beef Lasagne** **R98**  
Traditional oven baked lasagne

# TRADITIONAL PIZZA

**Margherita** 🍷 R68  
Mozzarella, Pomodoro, oregano

**Regina** R88  
Ham, mushrooms

**Lucci** R88  
Ham, pineapple

**Zule-Zule** R115  
Bacon, ham, salami, onions

**Francesco** R115  
Bacon, feta, avo

**Romano** R118  
Anchovies, olives, capers

**Quattro Stagioni** R118  
Mushrooms, ham, olives, artichokes

**Montego** R98  
Bacon, mushrooms, pineapple

**Bologna** 🍷 R118  
Beef mince, onions, peppers, garlic, chilli

Calzone extra R20  
Gluten free pizza base extra R35

Half-and-half pizzas available (charged accordingly)

Any substitutions will be charged  
All ingredients are fresh and seasonal

# GOURMET PIZZA

**Butter Chicken** R120  
(No pomodoro, no cheese)  
Traditional butter chicken with cumin, chilli, garlic and coconut cream, topped with coriander

**Gianna Girl** R135  
Caramelized red onions, gorgonzola, bacon, pears

**Vero Vero** R115  
Ham, bacon, banana, avo

**Almera** R120  
Chorizo, grilled chicken, onions, rocket, avo

**Organica** 🍷 R115  
Halloumi, rosa tomatoes, basil, olive oil, avo

**Marinara** R155  
Grilled prawns, calamari, mussels, Neapolitana sauce, garlic, parsley

**Moz & Biki** R110  
Spiced chicken, peppadews, coriander, avo

**Caggia (Tony's Favorite)** 🍷 R118  
Chorizo, olives, onions, garlic, chilli

**Carnivore** R165  
Spicy beef, bacon, chorizo, ham, peppers, onions, garlic

**Thai-Thai** R128  
Chicken, Thai sweet chilli sauce, mushrooms, pineapple, coriander, avo

**Mexicana alla Nachos** 🍷 R125  
Beef mince, chilli, onions, nachos, guacamole, sour cream, salsa

**Mauricio** R128  
Grilled chicken strips, feta, peppers, garlic, avo

**Parma** R135  
Parma ham, rocket, grana padano shavings

**Bellacino** 🍷 R125  
Roasted butternut, feta, roasted garlic, roasted baby marrow, balsamic, beetroot, avo, grana padano, sesame seeds, pumpkin seeds

**Mustafa** 🍷 R118  
Mushrooms, garlic, olives, artichokes and peppers

# Seafood

Served with your choice of chips, rice or salad greens

## **Grilled Calamari** **R135**

Tender grilled calamari tubes in a lemon butter sauce, done in the traditional Mamma G's style & a side of your choice

## **Grilled Calamari Cajun** **R155**

Tender grilled calamari tubes in a creamy Cajun sauce, done in the traditional Mamma G's style with a choice of side above

## **Grilled Prawns** **R160**

6 queen butterfly grilled prawns with lemon butter and served on a bed of savoury rice

## **Grilled Hake** **R90**

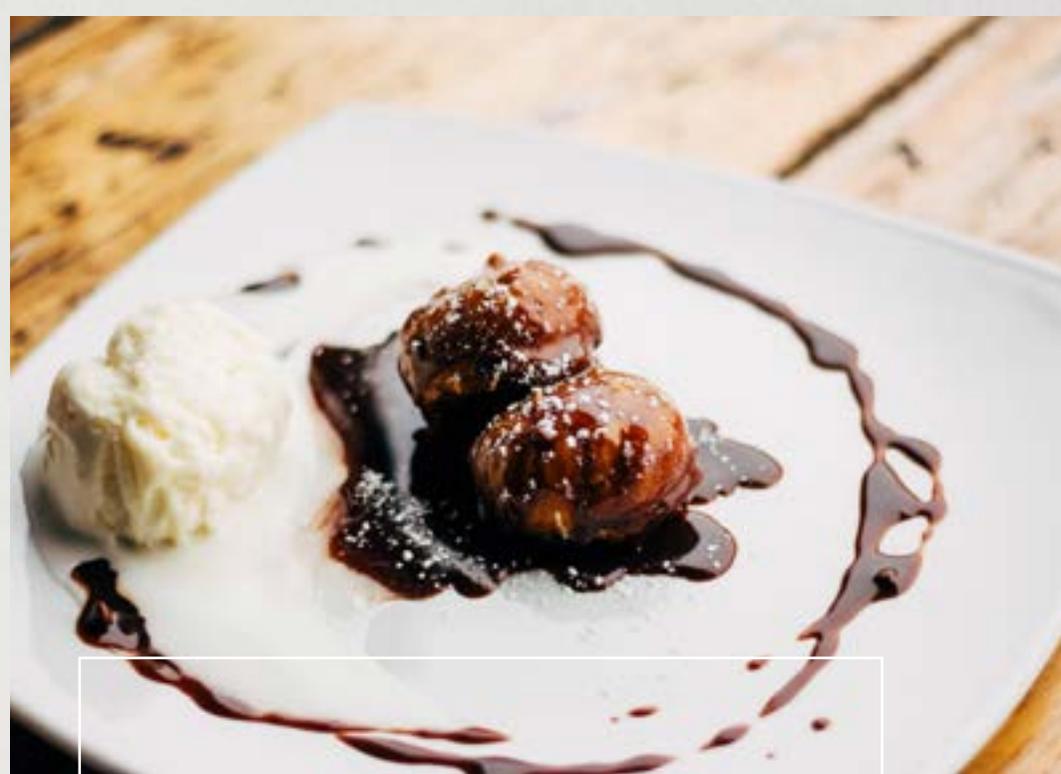
Succulent hake fillet grilled to perfection, served with a lemon butter sauce and a side choice above

## **Seafood Paella** **R145**

Calamari, mussel meat and prawn meat with white wine, Napoletana and cream tossed with savoury rice

## **Extra Sides**

<b>Fries</b>	<b>R20</b>
<b>Savoury Rice</b>	<b>R20</b>
<b>Basil Pesto Mash</b>	<b>R30</b>
<b>Roasted Vegetables</b>	<b>R25</b>
<b>Salad Greens</b>	<b>R20</b>
<b>Greco Salad</b>	<b>R30</b>
<b>Creamed Spinach &amp; Butternut</b>	<b>R30</b>



## DESSERT MENU

### **Chocolate Brownies** **R40**

Home-made chocolate brownies served with a dollop of vanilla ice-cream and topped with bar one sauce

### **Oreo Puffs** **R50**

Delicious oreo cookies deep fried in pancake batter, drizzled in chocolate sauce and served with vanilla ice-cream

### **Chocolate Mousse** **R50**

Decadent home-made chocolate mousse

### **Italian Kisses** **R40**

Traditional Italian kisses served with a scoop of vanilla ice-cream

### **Cakes**

Ask your waiter about our delicious selection of cakes

### **Oreo Tower Birthday Cake (NEW)** **R250**

15 Oreo puffs stacked and drizzled with chocolate sauce