

MENU



La Pergola restaurant founded by Clemens Faber,

who has global hospitality experience. As an Austrian visiting South Africa, he was inspired to create a gift of love for his wife, Nomzamo, that would serve as an extension of his culture. Since many people enjoy simple yet delicious Italian cuisine, he chose Northern Italian cuisine, which offers meals similar to those of Austria. The mountainous terrain and cooler climate of Northern Italy distinguish it from the rest of the Italian peninsula and its islands. This has resulted in a unique cuisine influenced by its neighbors—Austria, France, Slovenia, and Switzerland. This influence is evident in our main menu dishes; for example, lamb osso bucco served with spätzle, and Goulash Triestino served with canederli, a bread dumpling from the Trentino-Alto Adige region. Most of our other meals feature the familiar, simple, homely Italian cuisine that many find comforting.



In Northern Italy,

meals are heartier with a focus on corn, rice, cream sauces, soups, and strong-flavoured meats such as beef, pork and wild game. Regional cheeses include Fontina, Gorgonzola, Mascarpone, Taleggio, and Asiago reflecting the Swiss and Austrian influence and sauces are not only tomato based, but also include slow-cooked wine and stock-based sauces more like those found in French cuisine.

The subtle flavours of basil and oregano are replaced with the bolder sage and rosemary. The typical wheat based pasta is less prominent and polenta and risotto dishes are plentiful.

While we'll always enjoy the wonderful dishes of Southern Italy that we have come to associate with Italian cuisine, we hope that the delicious food at La Pergola will have you wanting to expand your Italian palate and try everything Northern Italy has to offer.

SANDWICHES

Gratinated open avocado tuna toast with parmesan, cherry tomatoes, spring onions and balsamic reduction	147
Grilled ham and cheese sandwich Merano style provolone cheese, cooked ham served with olives and cauliflower giardiniera	170
Tricolore wrap filled with crisp lettuce, tomatoes, toasted peppers, creamy avocado, chicken, parmesan, fresh basil and croutons served with baby leaf salad	133
✓ Tricolore wrap without chicken	129
✓ Cheesy spinach, mushroom and artichoke bagel melt creamy spinach, mushrooms and artichoke on a toasted bagel, gratinated with mozzarella and parmesan	156
Add: Fries	+45

ANTI PASTI

Bruschetta	
✓ classic with tomato and basil	74
smoked salmon trout and mascarpone	126
chicken liver confit with sweet onion	89
✓ Focaccia garlic or herb cheese	60 101
Beef carpaccio beef tenderloin, honey mustard dill dressing, baby leaf salad, parmesan flakes	197
Calamaretti fritti crispy calamari sticks with chilli aioli and garden greens	179
Antipasto platter selection of cured Italian meat and salami, pickled vegetables, cheese and delicacies for 2	322
for 4	644
✓ Vegan platter with toasted ciabata, olive tapanade, beetroot hummus, sundried tomato pesto and basil pesto	207
Add: extra bread	+46
Prosciutto with melon or papaya cured Parma ham, melon or papaya, extra virgin olive oil	151
Salmon tartare marinated salmon with lime, basil oil and avocado topping	207
✓ Bastoncini di zucchini e Formaggio marinara fried zucchini and cheese sticks with marinara dip	94

PIZZA

Handcrafted and baked in a wood oven
with our homemade dough crust

✓ Affumicata our homemade tomato and basil sauce topped with fresh mozzarella, roasted peppers and sun-dried tomatoes in extra virgin olive oil	127
✓ Margherita fresh mozzarella, homemade tomato sauce with fresh herbs and a touch of virgin olive oil	116
Regina Ham and mushrooms	165
✓ Buffalo pizza grilled chicken marinated in our own buffalo sauce with mozzarella	173
✓ Ricotta spinach extra mozzarella cheese topped with spinach and ricotta	156
✓ Vegetarian cheese, fresh broccoli, spinach, mushroom, peppers, cheese, onion and olives	165
Nonna's special pizza loaded with pepperoni sausage, meatballs, mushroom, peppers and cheese	195
Calzone (folded in half pizza) fresh mozzarella, ham, tomato sauce, fresh basil, virgin olive oil and parmesan	172
All pizzas are available with gluten free base or with your choice of topping	+28
toppings:	
pepperoni / bacon / meatballs / ham / shrimp	+85
peppers / onions / anchovies / olives / spinach / fresh garlic / mushrooms / roasted vegetables	+46
extra cheese	+38



SOUPS

Il pescatore seafood soup served with garlic toast	105
✓ Picante lime avocado soup with chicken (optional)	93
✓ Italian lentil soup with spinach, cannellini beans and parmesan	78



PASTA

Homemade pasta of the day

with your choice of:

beef bolognese / fresh basil pesto 148

fresh tomato sauce / aglio e olio / creamy cheese sauce 133

Add:

sautéed chicken strips / beef strips / shrimp +97

✓ **sautéed mushrooms / sautéed vegetables** +48

Classic beef lasagna 163

the classic italian lasagna with slow cooked wagyu beef, fresh tomato stew and a rich creamy béchamel sauce

✓ **Butternut panzerotti** 182

with sautéed baby spinach and blue cheese satin sauce topped with roasted pine nuts

✓ **Ricotta spinach ravioli** 174

on baby leek and wild mushroom stew topped with parmesan flakes

Seafood pasta 241

cherry tomatoes, prawns, muscles, calamari rings, crab sticks and fish meat in a creamy sundried tomatoe sauce

SALADS

Caesar salad (chef's special) 144

iceberg lettuce, original homemade Caesar dressing, croutons, bacon, eggs, anchovies, parmesan shavings and greens

Add:

grilled chicken fillet +88

steamed shrimp +92

✓ **Caprese** 200

fresh tomato, buffalo mozzarella, aged balsamic, basil and virgin olive oil

✓ **Italian salad bowl** 135

butter lettuce, artichoke, beans, tomatoes and root vegetables with Italian dressing

MAINS

Goulash Triestino 216

with canederli, a bread dumpling of the Trentino-Alto Adige region

Pepper steak 231

sirloin steak served with sautéed potatoes, vegetables and a mushroom pepper sauce

Roast pork 177

roasted pork belly and neck served on a bed of mashed butternut, sweet potato, spinach with apple sauce on the side

Lamb osso bucco gremolata 254

a hearty dish of braised lamb shanks served with homemade cheese spätzle and mint sauce

Chicken fillet piccata 192

with lemon caper sauce and fried vegetable jasmine rice

Pollo Arrosto 212

chicken, roasted in the wood oven with a peri-peri or lemon and herb sauce and served with fries

Pan fried salmon trout 271

on a sundried tomato sauce and creamy polenta with Fontina cheese

Gamberi alla Busara 298

traditional Venetian prawn dish with tomatoes, herbs, white wine and a pinch of chili served with fried garlic and olive rice

SIDES

Zucchini fries 74



DESSERT

Torta / cake / pastry of the day 95

Rum and raisin tiramisu 92

Lemon or berry ricotta crepe 109

Pear and hazelnut torta caprese 125

flourless chocolate cake

Italian ice cream of the day 42

add whipped cream +26

Sorbetto of the day 43

add whipped cream +25

add mixed hot berries +50

BEVERAGES

Natural mineral water

Mountain Falls, still / sparkling

500ml 28
1l 48

Soft drinks

Coke classic / Cream soda 26
SanPellegrino orange / lime / pomegranate 43
Coke zero / Sprite zero 33
Grapetizer / Appletizer 33

Green tea kombucha / sparkling water kefir 28
ask about available flavours

Fitch & Leedes mixers 22

soda water / bitter lemon / ginger ale /
tonic water / rock shandy

Ice tea 32
ask about available flavours

Fresh juices 45
apple / orange / pineapple / tomato

Cold pressed juices from Sir Fruit 38
green shot: spinach, apple, kale,
cucumber and mint
orange shot: carrot, apple, orange,
granadilla and ginger

Smoothies 48
mango / berry berry

Milkshakes 48
strawberry / vanilla / chocolate

Cordials 17
kola tonic / lime / passionfruit

TEA

**Earl Grey / English breakfast / premium Rooibos
/ Five Roses Ceylon blend** 27

Green tea / herbal infusions 29
green / mint / chamomile / ginger lemon / honey
with lemon or milk

with almond / soy milk +9

HOT CHOCOLATE

Premium freshly brewed hot chocolate 40
topped with whipped cream

BEERS AND CIDERS

On tap:

Windhoek 46 62
300ml / 500ml

Bottle:

Heineken / Castle Lite / Black Label 43
Peroni 62
Stella Artois / Corona 69
Savanna dry / Hunters dry / Hunters gold 50

HOUSE WINES

	G	B
White		
Chenin blanc	86	333
Sauvignon blanc	86	333
Chardonnay	86	333
Rosé		
Rosé	98	346
Grenache Rosé	105	564
Red		
Merlot	90	333
Cabernet sauvignon	90	333
Syrah	90	333
Pinotage	90	333
Sparkling		
MCC	103	642
Prosecco	165	905

COFFEE

Freshly brewed Americano	30
Espresso	30
Double espresso	52
Macchiato espresso with frothed milk	35
Cappuccino	35
Viennese cappuccino with whipped cream	38
Caffè latte	32
Red cappuccino	32
Red latte	32
Viennese iced coffee with whipped cream	70
Affogato	70
vanilla ice cream served with freshly brewed espresso and topped with grated chocolate	