

MENU



At La Pergola we celebrate Northern Italian cuisine

The mountainous terrain and cooler climate of Northern Italy is distinct from the rest of the Italian peninsula and its islands. This has resulted in a unique cuisine which is influenced as much by its neighbours; Austria, France, Slovenia and Switzerland, as it is by the Mediterranean flavours we have come to consider as Italian and normally find in the central and southern parts of Italy.

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** 147
with parmesan, cherry tomatoes, spring onions and balsamic reduction
- Grilled ham and cheese sandwich Merano style** 170
provolone cheese, cooked ham served with olives and cauliflower giardiniera
- ✓ **Tricolore wrap** 133
filled with crisp lettuce, tomatoes, toasted peppers, creamy avocado, chicken, parmesan, fresh basil and croutons served with baby leaf salad
- ✓ **Cheesy spinach, mushroom and artichoke bagel melt** 156
creamy spinach, mushrooms and artichoke on a toasted bagel, gratinated with mozzarella and parmesan

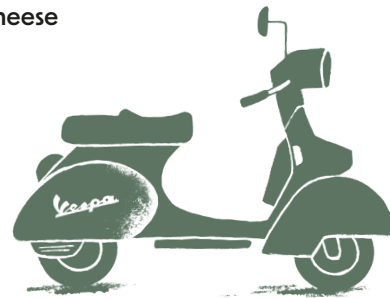


ANTI PASTI

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

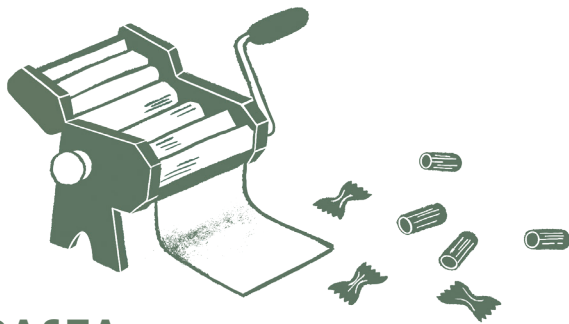
PIZZA

- Handcrafted and baked in a wood oven with our own sourdough crust recipe
- ✓ **Affumicata** 110
our homemade tomato and basil sauce topped with fresh mozzarella, roasted peppers and sun-dried tomatoes in extra virgin olive oil
- ✓ **Margherita** 101
fresh mozzarella, homemade tomato sauce with fresh herbs and a touch of virgin olive oil
- Regina** 144
Ham and mushrooms
- ✓ **Buffalo pizza** 150
grilled chicken marinated in our own buffalo sauce with mozzarella
- ✓ **Ricotta spinach** 135
extra mozzarella cheese topped with spinach and ricotta
- Vegetarian** 144
cheese, fresh broccoli, spinach, mushroom, peppers, cheese, onion and olives
- Nonna's special pizza** 175
loaded with pepperoni sausage, meatballs, mushroom, peppers and cheese
- Calzone** 149
fresh mozzarella, ham, tomato sauce, fresh basil, virgin olive oil and parmesan
- All pizzas are available with **gluten free base** +28
or with your choice of topping
- 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** 105
served with garlic toast
- ✓ **Picante lime avocado soup** 93
- ✓ **Italian lentil soup** 78
with spinach, cannellini beans and parmesan



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
v 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	
v Butternut panzerotti	182
with sautéed baby spinach and blue cheese satin sauce topped with roasted pine nuts	
v Ricotta spinach ravioli	174
on baby leek and wild mushroom stew topped with parmesan flakes	
Salmon girasole	220
with shrimp on sundried tomato pesto	
Casarecce pasta	221
tossed in fresh arabiata sauce and topped with charbroiled homemade lamb sausage	
Gamberi pasta	241
with cherry tomatoes and prawn meat in a broth	

SALADS

Caesar salad (chef's special)	144
iceberg lettuce, original homemade Caesar dressing, croutons, bacon, parmesan and greens	
Add:	
grilled chicken fillet	+88
steamed shrimp	+92
v Caprese	200
fresh tomato, buffalo mozzarella, aged balsamic, basil and virgin olive oil	
v 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 potato gratin, vegetables and a pepper sauce	
Medaglioni di filetto di maiale gratinato con formaggio erborinato	177
panfried pork tenderloin gratinated with blue cheese on red wine jus with sautéed onion and potatoes	
Lamb osso bucco gremolata	254
a hearty dish of braised lamb shanks served with homemade cheese spätzle	
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 a hand cut chips	
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
Marsala panettone bread and butter pudding	105
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

White

	G	B
Chenin blanc	86	333
Sauvignon blanc	86	333
Chardonnay	86	333

Rosé

Rosé	98	346
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Red

Merlot	90	333
Cabernet sauvignon	90	333
Syrah	90	333
Pinotage	90	333

Sparkling

Methode ancestrale	95	542
Martini 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 70

Viennese iced coffee with whipped cream 62

Affogato

vanilla ice cream served with freshly brewed
espresso and topped with grated chocolate