

# Benvenuti

## Welcome to Trattoria Maranello

Traditionally the Italian Trattoria is a casual local eatery with a seasonal menu of Chef's specialities. It has always been my passion to bring the real culinary traditions of Italy and the Mediterranean to my restaurants and "Maranello" is my way of sharing this experience. We proudly use locally raised and organically grown ingredients wherever possible and make sure high quality imports are used wherever necessary. Our menu is designed to encourage you to sample many different items and to share with your table. We also offer flexibility in the way you order your meal. Dinner can be anywhere from one to six courses – as extravagant or as simple as you like. My team and I are honoured to cook for you and look forward to seeing you again and again and .....

## Buon appetito

### A few things to note.....

- Good Things take time.. And can take longer when the Restaurant is busy!!
- All dishes are prepared to order - "al minuto"
- Our Mains are accompanied by stir-fry-vegetables or a side- salad and a choice of pasta or rice
- Kids under 10 may have ½ portions for half the price
- Kids under three are welcome to eat for free
- If you have any food intolerance please let us know
- No split bills, no cheques and no slices
- Please refrain from changing our recipes – it slows the service down
- Any changes to menu items are subject to additional charges

### Enjoy an aperitif while you browse the menu...

Campari and Soda or Orange Juice	36
Martini Rosso, Bianco, Dry or Fiero	22
Prosecco Bottega Spumante	58
"Campano" – Prosecco with Campari and Passionfruit	53
"Spritz"- Prosecco with Aperol and Orange	53
"Fiero Martini"- Martini Fiero with Gin and Tonic	53

### Or one of our very special Cocktails with the Bacardi Spiced...

<b>Smoking Rum</b>	<b>60</b>
Oakheart spiced rum, dry Apple-cider, Ginger Beer and a squeeze of lime, gently stirred on ice	
<b>Oakheart Fashionista</b>	<b>60</b>
Oakheart spiced rum, fresh Mango juice and Galliano shaken on ice and served in a Stein	
<b>Long Island Spiced Tea</b>	<b>68</b>
Oakheart spiced rum, Cointreu, Bombay Sapphire Gin, fresh Lemon juice on ice and charged with Coke.	

# Antipasti

- Bruschetta Rustica** 39  
Slices of our homemade bread roasted and topped with chopped tomatoes, basil, garlic, olive oil and feta sprinkles
- Cassuola di Melanzane all Parmigiana** 58  
Grilled slices of aubergine baked in tomato sauce and topped with mozzarella and parmigiano
- Prosciutto e frutta stagionale** 96  
Paper thin sliced Prosciutto di Parma, served with fresh seasonal fruit or avocado pear (if available)
- Carpaccio di Manzo affumicato su un letto di rughetto** 89  
Thin slices of hot-smoked Beef-Chuck with fresh arugola, mushrooms and pink peppercorns, served with seasonal fruit chutney and naughty sauce
- Fegatini all' Diavola - medium hot**  59  
Chicken livers sautéed with onions, garlic, chilli, paprika, a dash of cream and flambéed with wine
- Antipasto dello Chef - for two -** 169  
Chef's choice of imported and homemade Italian cold meats and cheeses, our famous roasted and marinated vegetables, olives and sundried tomatoes, drizzled with extra virgin olive oil and served with homemade bread
- Calamaretti alla griglia** 86  
Tender Baby- Squid, sprinkled with our secret seasoning, chilli & garlic and grilled, served with a lemon-aioli for dipping
- Trota di Salmone – Trio of locally sourced Ocean Trout** 110  
Slices of Ocean Trout – in house cold-smoked, sun-smoked, dill-cured - served on a bed of arugola, topped with red onions, caperberries and white wasabi
- Focaccia** 40  
Pizza bread with garlic, fresh rosemary, extra virgin olive oil and sea salt
- Focaccia Greca** 45  
Pizza bread with onions, feta, fresh rosemary, extra olive oil and sea salt
- Bocconcino dal lato – vegetarian Antipasto** 95  
Marinated Olives, peppadews, fior di latte mozzarella, our famous sundried tomatoes, caperberries, artichokes, avos (when available), our homemade grilled peppers and marinated vegetables, Parmesan, Gorgonzola and rosa tomatoes, served with homemade bread

## Zuppe

- Minestrone di Verdure** 69  
Vegetable stock, fresh garden veggies, Borlotti beans and pasta
- Brodetto di Pesce all Zafferano - not too hot**  80  
Hearty Adriatic fish soup - "Bouillabaisse – style" with fresh mussels, Line- fish, prawns, shrimps, calamari, garlic, saffron and a hint of chilli in a clear vegetable - brodo
- Main Portion** 128
- Vellutata di Pomodoro** 59  
Roasted Roma – tomatoes, cooked in tomato-juice with fresh basil and a dash of cream

## Insalate





- Insalata Cesare** 60  
Romaine & mixed lettuce with parmesan cheese, homemade croutons, black pepper, cocktail tomatoes, cucumber and the original Ceasar's dressing –made from 1st grade anchovy-fillets, fresh lemon juice and extra virgin olive oil
- add marinated grilled chicken 25  
- add smoked Ocean Trout 39
- Insalata Sardegna** 78  
Chunky cuts of mixed peppers, cucumbers, tomatoes, onions, feta cheese and boiled egg on arugola topped with olives, caperberries and garlic bruschette; lemon aioli on the side
- Insalata della Casa** 60  
Mesculin greens, olives, tomatoes, carrots and red onions in a creamy garlic vinaigrette
- Insalata Monterosso** 80  
Mesculin greens, mixed peppers, green beans, onions, potatoes, olives, boiled egg, tuna and anchovy-fillets, mustard-vinaigrette on the side
- Insalata Caprese fior di latte** 89  
Slices of fresh mozzarella 'fior di latte', vine ripened tomatoes, fresh basil and arugola, drizzled with extra virgin olive oil
- Insalata Maranello** 89  
Mesculin greens – a mix of leaf salad and fresh herbs-, thinly sliced Beef-Biltong, seasonal fruit, ovenroasted beetroot and butternut, rosa tomatoes, parmesan –shavings and roasted pine-kernels

**If you want a large salad for a main or to share with your table just add R35**

# Primi Piatti - Pasta



All our Pastas are cooked "al dente"

- Tagliolini Sciue Sciue - hot**  **95**  
With diced tomatoes, rosa tomatoes, garlic, chilli, extra virgin olive oil and fresh basil – please tell your waiter if you like it hotter
- Fettucini Alfredo** **98**  
Ribbon pasta with ham, fresh mushrooms and cream
- Lasagne al Forno** **125**  
Homemade pasta sheets layered with Bolognese and béchamel sauce, topped with parmesan and mozzarella, ovenbaked
- Penne alla Milanese** **115**  
With sliced veal, artichokes, spring onions and sundried tomatoes in a brandy and saffron sauce
- Tagliatelle al Pesto** **129**  
Green Ribbon pasta mixed with homemade Basil-pesto, fresh basil leaves, Parmigiano and roasted Pine-kernels
- Gnocchi Gorgonzola** **115**  
Homemade potato dumplings with imported gorgonzola cheese and cream
- Spaghetti alla Vongole** **125**  
With baby clams, in the shell and out of shell, garlic, olive oil, chopped tomato, white wine and parsley
- Capelli D' Angelo al Trota di Salmone** -not too hot-  **115**  
**affumicato**  
Angel hair pasta with thin slivers of smoked ocean trout and onions, brandy, tomato, a hint of chilli and finished with a touch of cream
- Mafaldini al Ragu** **110**  
My grandma's secret recipe with Veal- and Beef-mince, fine veggies, herbs and tomato, served with a wide ribbon-pasta
- Frutti di Mare alla Fiore** **159**  
Freshly sautéed Line-fish, black Saldanha mussels, baby-clams, calamari, shrimps and prawns in tomato and garlic served on linguini pasta
- Farfalle Pavarotti - not too hot-**  **110**  
Bow-tie pasta with sautéed chicken breast, garlic, chilli, pancetta, zucchini, sun dried tomatoes, chicken stock and drizzled with basil pesto
- Penne alla Fegatini – hot-**  **105**  
Fresh chicken livers and chunky onions, spiced with chilli, garlic and paprika, simmered in Marsala wine and cream and topped with fresh arugula.
- Porcini – Risotto** **139**  
Riso "Arborio-Superfino", cooked "al Onda" with fresh Porcini mushrooms, white wine, spring onions, topped with sauteed wild mushrooms and perfumed with white Truffle-oil.

**Main portions pasta R30 extra. Not valid for gnocchi gorgonzola and porcini risotto**



# Pizza

- Hand tossed from our wood-fired oven with tomato, mozzarella, sea salt & origanum.**
- Quattro Stagioni** 129  
Ham, mushrooms, artichokes and black olives
- Mexicana - medium hot**  140  
Spiced Veal-mince, onions, fresh chilli, garlic, fresh arugola and a homemade guacamole on top
- Pollo alla Griglia - medium hot**  139  
Marinated chicken with garlic and chilli, mushrooms, roasted peppers and grilled aubergines, drizzled with balsamic vinaigrette
- Marinara – a Seafood platter on a Pizza** 168  
Fresh black Saldanha mussels, clams, prawns, fresh line- fish, calamari, shrimps, garlic and herbs
- Vegetariana** 129  
Fresh peppers, artichokes, mushrooms, olives and fresh tomatoes
- Calabrese - medium hot**  158  
Homemade meatballs from beef, lamb & pork, chilli, garlic, friarelli, guanciale, pork-belly, peppadews, spring-onions and spicy calabrese salami on afterwards
- Prosciutto** 158  
Sundried tomatoes, spring onions, thin slices of imported Parma ham, fresh arugola and parmesan shavings
- Salmone** 157  
Onions, capers, ricotta, white wasabi and house-smoked Saldana Ocean trout
- Luigi – to honour an old friend** 136  
Bacon, mushrooms, garlic and fresh avocado on afterwards
- Stromboli - medium hot**  146  
double Mozzarella, ham, mushrooms, black olives, calabrese salami and mixed peppers in an unusual fold-over
- Gorgonzola** 149  
Mushrooms, bacon, garlic, imported gorgonzola, peppadews and fresh spring onions
- Pizza Bianca (no tomato- base)** 158  
Garlic, rosemary, fior di latte- mozzarella, balsamic-caramelised onions, imported Parma ham, rocket and Parmesan-shavings
- Tonno** 146  
Garlic, home-preserved Tuna, onions, capers and Anchovy-fillets
- Carbonara** 138  
Garlic, grated Parmesan, egg-yolks, black pepper, cocktail-tomatoes, mushrooms, bacon and spring-onions
- Please note: our pizzas are carefully created, so that the toppings complement each other, please do not change toppings. Create your own with a ...**
- Margherita Classico** 70  
With tomato, mozzarella, origanum and extra virgin olive oil

## Pizza additions

Grilled Aubergines, Onions, Garlic, Chilli, fresh Pineapple , fresh Tomato, Banana, Egg	8
Cherry tomatoes, Olives, Ham, Sundried Tomatoes, Arugola, Basil, fresh Peppers, Spring-onions, Caramalised Onions, Capers	18
Mushrooms, Avocado, Spinach, Artichokes, roasted Peppers, Bacon, Peppadews, Feta, Ricotta, Mozzarella, Parmesan- shavings	22
Basil-Pesto, Beef mince, Anchovy fillets, Pepperoni-sausage, marinated Chicken-breast, homemade Tuna, Gorgonzola, Guacamole	28
Beef-Carpaccio, Fior di Latte Mozzarella, imported Italian Salami	38
Coppa ham, imported Parma ham, smoked ocean Trout - freshly sliced-	48

**All our bases and breads are made with premium stone ground flour  
from the Eureka Mills or from Biowheat- Gold Reef Milling**

.....  
**BIO-WHEAT™**  
**STONE GROUND**  
UNBLEACHED NATURAL FLOUR  
.....



**No additives, preservatives  
or chemicals**

**Please Note: 10% service charge can be added on to tables of six or more.**

# Dolce e Gelati

**All the Desserts are homemade in our kitchen with the best ingredients we can find, may contain traces of nuts.**

<b>Frutta del bosco</b>	<b>56</b>
Warm berries of the forest with Frangelico, orange zest, roasted almonds and Sago in a spicy gluehwein sauce, served with vanilla ice cream.	
<b>Our Tirami Su</b>	<b>58</b>
Finger biscuits soaked in espresso and brandy and layered with vanilla and lime-flavoured ricotta & cream, dusted with bitter cocoa.	
<b>Zabaglione (for two)</b>	<b>89</b>
A mousse-like Marsala and egg foam, beaten al minuto on the stove and served warm with biscotti ..... light and not too sweet!	
<b>Lat brule</b>	<b>53</b>
A poached vanilla cream with caramelised sugar crust.	
<b>Spaghetti Napoli</b>	<b>58</b>
Vanilla ice-cream, strawberry-sauce, desiccated coconut and mint-leaves.	
<b>Cassata Siciliana Originale-old Sicilian recipe</b>	<b>65</b>
Lemon and Amaretto flavoured ricotta with glazed fruits, Dark chocolate and caramelised almonds in pan di spagna.	
<b>After Dinner Bites</b>	<b>59</b>
Chocolate and almond cantuccini, homemade white and dark chocolate salami and a choice of your favourite liqueur for dipping.	
<b>Torta del giorno</b>	<b>SQ</b>
Home baked Cake – some are gluten-free and sugar-free- please ask your waiter for the cakes of the day.	
<b>Gelato Casalinga</b>	<b>SQ</b>
Our homemade ice-cream, Various flavours (Prices may differ depending on the flavour)	
<b>Add our fabulous bitter sweet chocolate sauce</b>	<b>14</b>
<b>Gorgonzola con frutta</b>	<b>79</b>
Imported Italian Gorgonzola- cheese served with fresh fruit, homemade Fruit-preserve and walnuts on arugula.	
<b>Piatto di Formaggio</b>	<b>136</b>
A variety of imported Italian and local South-African cheeses served with fresh fruit, homemade Fruit-preserve and walnuts on arugula.	

**Please don't forget to order your Espresso, Dom Pedro or Grappa..... And then you can go for a smoke!**

## Fine Wine Selection

Our wine list has been carefully compiled to complement our Italian cuisine  
Buon Appetito

## Wine by the glass

To encourage experimentation and to provide you with the opportunity to have more than one wine with your meal, we have selected a few wines on the list by the glass.

## Corkage Policy

An amount of R50 for the first 750ml bottle of wine and R70 thereafter will be charged on wine brought to the restaurant. An amount of R70 per 750ml bottle of bubbly will be charged on bubbly brought to the restaurant. We allow 2 bottles per table.

## Wine and Food match

Antipasti		White blend, Blanc de Noir, Barbera
Insalate		Chardonnay, Rosé, Chenin Blanc
Pizza	Winter	Red Blend, Shiraz, Merlot, Chardonnay
	Summer	White Blend, Chenin Blanc, Pinotage
Pasta	Cream Sauce	White Blend, Chardonnay
	Meat Sauce	Merlot, Red Blend, Rosé
	Pesto Sauce	Sauvignon Blanc, Chenin Blanc
	Seafood Sauce	Sauvignon Blanc, White Blend
	Tomato Sauce	Red Blend, Pinotage, Shiraz
Main Dishes	Chicken	White Blend, Sauvignon Blanc, Rosé
	Fish	Sauvignon Blanc, Chenin Blanc
	Veal	Pinot Noir, Sangiovese, Semillon
	Meat	Cabernet Sauvignon, Pinotage, Merlot

**Please note: NO Spirits will be allowed byo!!**

