

WINES

some non-alcoholic or otherwise suitable for
vegans, vegetarians or dieting customers

Wines - vegan friendly -

Jordan Chameleon dry Rose' Stellenbosch 195

This Rose' was produced from free-run juice of mainly Merlot and Shiraz. Aromas of Strawberry-coulis and dried Cranberries with a crisp balanced acidity makes this wine refreshing to enjoy with a lingering aftertaste.

Jordan Chameleon red Blend Stellenbosch 215

Cabernet franc 41%, Cabernet Sauvignon 29,5% and Merlot 29,5% . Its a juicy Blend of Reds done the natural way. **NO SULPHUR ADDED**

Leopard's Leap NATURA Classic white Franschhoek 145

This de-alcoholised wine is versatile and delicious. Crisp and refreshing with tropical fruit flavours and an integrated palate. Delightful on its own and an outstanding partner at the dinner table

Leopard's Leap NATURA Classic red Franschhoek 175

This de-alcoholised wine is right for an every day quality life-style. Red berries and sweet spice intrigue and follow through for a smooth mouth-feel and a lingering aftertaste.

Waverly Hills Cabernet Sauvignon Tulbagh 240

Bright ruby colour, loads of spices, vanilla, red berries and spring flower aromas; is balanced on the palate with soft ripe tannins. **100% organic, NO SULPHUR ADDED**

Mooiplaas Langtafel Rose' -eco friendly- Stellenbosch 185

A fresh, crisp and well-balanced palate with a clean finish. Deliciously dry and refreshing on its own or with Seafood, tomato-based Pizza and Chicken

Mooiplaas "Vino Baruzzo Novello" - eco friendly- Stellenbosch 217

A young wine, done in the tradition of a Italian Novello with typical notes of a whole bunch fermentation i. e. sweet cherries and soft grape tannins. Slightly chilled is the wine the perfect company for Pizza and Pasta.

Benvenuti!

Menu for Vegetarians and Vegans

We at Trattoria Maranello have always had the priority to keep our Customers healthy. These days it is becoming common for more people to have allergies or other disadvantages, such as diabetes, gluten intolerance or lactose intolerance. Chef Uli who has more than forty years experience in the kitchen, is able to prepare dishes to help accommodate those customers.

We use FRESH, LOCAL and ORGANICALLY grown ingredients wherever possible and make sure high quality imports are used wherever necessary.

In this menu you will find dishes which should be available on a regular base; However on our Special Boards all-over the restaurant you will find daily changing Mains and Specialities. Please ask your waiter to explain which dish will fit your needs.

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 !!
- All dishes are prepared "al minuto "
- Please let us know about your allergies
- No cheques, no slices, no split-bills



Our Aperitifs

Campari and Soda or Orange Juice	36
Cinzano Rosso, Bianco or Dry	20
Prosecco Bottega Spumante	58
"Campano" – Prosecco with Campari and Passionfruit	50
"Spritz" - Prosecco with Aperol	50

For those cooler days, warm up with a sherry....

Old Brown Sherry from Wellington out of an Oak-Barrel	18
---	----

Or one of our very special Cocktails with the Bacardi Oakheart...

Smoking Rum	50
Oakheart spiced rum, dry Apple-cider, Ginger Beer and a squeeze of lime, gently stirred on ice	
Oakheart Fashionista	50
Oakheart spiced rum, fresh Mango juice and Galliano shaken on ice and served in a Stein	
Long Island Spiced Tea	60
Oakheart spiced rum, Cointreu, Bombay Sapphire Gin, fresh Lemon juice on ice and charged with Coke	



Antipasti e' Zuppe

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 parmiggiano	
Focaccia	35
Pizza bread with garlic, fresh rosemary, extra virgin olive oil and sea salt	
Focaccia Greca	40
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 Grissini-sticks	
Minestrone di Verdure	65
Vegetable Stock, fresh garden veggies roasted in olive-oil, Borlotti beans and Angelhair-pasta	
Vellutata di Pomodoro	59
Roasted Roma – tomatoes, cooked in tomato-juice with fresh basil and a dash of cream	

Insalate

Insalata Cesare	58
Romaine & mixed lettuce with parmesan cheese, homemade croutons, black pepper, cocktail tomatoes, cucumber and the famous Ceasar's dressing –made from anchovy- flavoured canola-oil,fresh lemon juice and extra virgin olive oil -	
- add fresh avocado -when available	20
- add marinated grilled Tofu	29
Insalata Sardegna	75
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	58
Mesculin greens, olives, tomatoes, carrots and red onions in a creamy garlic vinaigrette	
Insalata Monterosso	78
Mesculin greens, mixed peppers, green beans, red onions, potatoes, olives, boiled Egg, fresh mushrooms and marinated artichokes, mustard-vinaigrette on the side	
Insalata Caprese fior di latte	79
Slices of fresh mozzarella 'fior di latte', vine ripened tomatoes, fresh basil and	



arugola, drizzled with extra virgin olive oil

Insalata Caprese con Mozzarella di Bufala – done with Buffalo Mozzarella 119
-when available -

Insalata Maranello 89
Mesculin greens - a mix of leaf salad and fresh herbs, thin slices of vegan-biltong, ovenroasted beet root and butternut, rosa tomatoes, parmesan shavings and roasted pine-kernels

Primi Piatti - Pasta

All our Pastas are made from Durum-wheat and water and cooked “al dente“

Tagliolini Sciue Sciue - hot 🌶️🌶️🌶️ 89
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 97
Ribbon pasta with tofu, fresh mushrooms and cream

Lasagne al Forno vegetale 115
Homemade pasta sheets layered with spinach, butternut, mushrooms and béchamel sauce, topped with parmesan and mozzarella, ovenbaked

Penne alla Milanese 99
With cubed Tofu, artichokes, spring onions and sundried tomatoes in a brandy and saffron sauce

Tagliatelle al Pesto 119
Green Ribbon pasta mixed with homemade Basil-pesto, fresh basil leaves, Parmiggiano and roasted Pine-kernels

Gnocchi Gorgonzola 110
Homemade potato dumplings with imported gorgonzola cheese and cream

Mafaldini Gennaro 95
Fresh garden vegetables simmered with garlic and onions in vegetable stock and cream ; served with frilly ribbon pasta

Porcini – Risotto 129
Riso “Arborio-Superfino”, cooked “al onda” with fresh Porcini mushrooms, white wine and spring onions and perfumed with white Truffle-oil

Gluten-free Pasta 25

Please ask your waiter which of our delicious Ravioli with vegetarian fillings are available and which sauce goes best with it....



pasta dish

Pizze

Hand tossed from our wood-fired oven with tomato, mozzarella, sea salt & oreganum

Quattro Stagioni Mushrooms, artichokes, white asparagus and black olives	129
Vegetariana Fresh peppers, artichokes, mushrooms, olives and fresh tomatoes	129
Gorgonzola vegetale Mushrooms, sundried tomatoes, garlic, imported gorgonzola, peppadews and fresh spring onions	129
Margherita Neapolitana fior di latte Mozzarella and fresh basil	108
Vesuvio spinach, garlic, mushrooms, ricotta and fresh chilli in a fold-over	112
Quattro Formaggi Mozzarella, Parmigiano, Gorgonzola and Fontina	130

for vegan or gluten-intolerant customers we offer to exchange the normal Mozzarella to Vegan-Mozzarella for R 18 or to Goat's Gouda for R 55; we also offer glutenfree Basis for R 25 and Cauliflower / Low Carb Basis for additional R 60.

-Create your own with a Margherita and the toppings of your choice-

Margherita Classico With tomato, basil and extra virgin olive oil	60
--	----

Pizza additions

Grilled aubergines, onions, fresh pineapple, fresh tomato, egg, garlic, banana, chilli	8
Cherry tomatoes, olives, ham, sundried tomatoes, arugola, basil, capers, fresh peppers, spring onions, caramalised onions	15
mushrooms, avocado, feta, artichokes, roasted peppers, Peppadews, Mozzarella, Parmesan-shavings, Ricotta, spinach	20
Gorgonzola, Basil-Pesto, Guacamole'	28
Vegan Mozzarella made from coconut, Halaal Parmesan	38
Fior di latte Mozzarella or smoked Fior di latte – when available -	48
Goat's Gouda matured	55

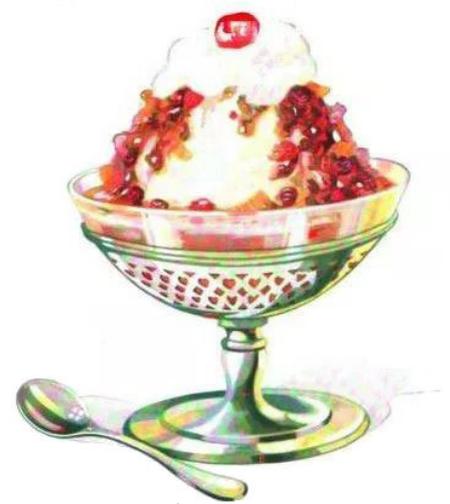


All our bases and breads are made with premium stone ground flour from the Eureka Mills in Heidelberg

Dolce e Gelati

All the Desserts are homemade in our kitchen with the best ingredients we can find

Frutta del bosco	48
Warm berries of the forest with Frangelico, orange zest and Sago in a spicy gluehwein sauce, served with vanilla ice cream	
Tirami Su	47
Finger biscuits soaked in espresso and brandy and layered with vanilla and lime-flavoured ricotta & cream, dusted with bitter cocoa	
Zabaglione (for two)	89
A mousse-like Marsala and egg foam, beaten al minuto on the stove and served warm with biscotti light and not too sweet!	
Lat brule'	46
A poached vanilla cream with caramelised sugar crust	
Spaghetti Napoli	52
Vanilla ice-cream, strawberry-sauce and desiccated coconut	
Cassata Siciliana Originale	65
Lemon and Amaretto flavoured ricotta with glazed fruits, dark chocolate and caramelised almonds in pan di spagna	
After dinner bites	59
Chocolate and almond cantuccini, homemade white and dark chocolate salami and a choice of your favourite liqueur for dipping	
Torta del giorno	SQ
Home baked – please ask your waiter for the cakes of the day	
Gelato Casalinga	39
Our homemade ice-cream, changing flavours	
Add our fabulous bitter sweet chocolate sauce	14
Formaggio con Frutta	79
Imported Italian Gorgonzola- or Taleggio- cheese served with fresh fruit, homemade Fruit-preserve and walnuts on arugola	



Please note that we develop permanently new cakes and ice-creams which suits diabetic, lactose-intolerant or vegan customers. We use Xylothol and Suki as sugar replacements, Almond- and Coconut-milk as Cow-milk/ cream replacement and different kind of nuts- and almond- flour as wheat-flour replacement.

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