



PrueLeith

Culinary Institute

WEEK OF ITALIAN GASTRONOMY 25-28 November 2020

APERITIVO:

Negroni/ Aperol spritz/ Peach Bellini

R65.00

PANE

Genoese focaccia ; Grissini; Ciabatta
(Complimentary)

STUZZICHINI

Erbazzone, olive ascolane
(Complimentary)

ANTIPASTI

Cicorie alla griglia (V)

Grilled bitter greens with pine nuts, currants, aged balsamic and parmesan

R75.00

Fritto misto di pesce e verdure

Lightly battered and fried seafood and vegetables with lemon

R85.00

Tagliere di affetati misti e crescentine

Selection of Italian cold meats with fritters

R95.00

Vitello tonnato

Thinly sliced veal with a creamy tuna sauce and capers

R85.00

PRIMO PIATTO

Ravioli di pappà al pomodoro (V) (N)

Pasta filled with sundried tomato, garlic and bread filling,
olive oil, pecorino and chili flakes

R95.00

Risotto nero al polpo

Squid ink risotto with braised and grilled octopus

R125.00

Spaghetti alla chitarra con ragù d' agnello

Square spaghetti with a red pepper and lamb ragout

R135.00



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SECONDO PIATTO

Parmigiana melanzane (V)

Chargrilled aubergine, marinated fire roasted peppers,
tomato ragout, parmesan espuma

R145.00

Pesce all'acqua pazza con cavolo nero

Kob fillet cooked in a tomato, garlic and olive ragout with kale

R185.00

Porchetta e testa di maiale

Slow roasted rolled pork, fried pig's headcheese with braised fennel

R195.00

Bistecca alla Fiorentina (Per due)

1kg grilled T-bone, roasted potatoes, rocket, and lemon salad
(For two)

R295.00

DOLCE

Deconstructed Cassata (N)

Creamed ricotta, candied fruit, crystallized pistachio nuts and
pistachio ice-cream

R95.00

Modern Illy tiramisu

Coffee panna cotta, mascarpone foam, Illy espresso jellies,
coffee chocolate sauce

R85.00

Cacio e pepe dolce

Sweet spaghetti, black pepper ice cream and pecorino and rice tuile

R75.00

Sorbetto (V)

Trio of sorbets on fruit Carpaccio – lemon, strawberry, peach

R75.00

PICCOLA PASTICCERIA(V) (N)

Cannoli, rum baba, biscotti
(Complimentary)

(V) Vegetarian,

(N) – Contains Nuts & Seeds



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La Scuola Internazionale
di Cucina Italiana