



FOCACCIA

Freshly hand-rolled and oven baked pizza breads

- ✓ **HERB** 75
Lightly flavoured with herbs, coarse salt and olive oil.
- ✓ **GARLIC** 85
Fresh garlic, oregano, salt and olive oil.
- ✓ **BIANCA** 105
Sprinkling of mozzarella cheese, salt and oregano.
- ✱ **GORGONZOLA** 115
Fresh sliced tomato and gorgonzola cheese.



ANTIPASTI

hot and cold appetizers



- ✱ **CARPACCIO DI MANZO** 155
Finely sliced raw beef with marinated mushrooms, parmesan shavings, and wild rocket. Dressed with a lemon mustard aioli.
- ✱ **CHEESY GARLIC SNAILS** 110
Six snails in creamy, garlic parmesan sauce, oven-baked with mozzarella cheese.
- GARLIC PRAWN TAILS** 165
Shelled medium prawns oven-baked in a creamy garlic sauce, with parmesan gratin.
- FEGATINI DI POLLO** 125
Chicken livers sauteed in butter with garlic, onion and fresh sage, a hint of chilli (optional), white wine, and fresh cream.
- ✓ **GRILLED HALLOUMI** 105
Grilled goat's milk cheese, served with fresh lemon wedges and green olives.
- ✓ **MOZZARELLA FRITTA** 105
Crumbed mozzarella cheese bites, served with Napoli sauce.
- ✓ **PARMESAN CRUMBED MUSHROOMS** 105
Deep fried parmesan and herb crumbed button mushrooms, served with a garlic aioli.
- MELANZANE PARMIGIANA** 130
Brinjal sliced and layered with mozzarella and Napoli sauce, wood-fired and topped with parmesan.
- CALAMARI** 150
Lightly seasoned with herbs and spices, grilled or deep-fried, and dressed with lemon butter.
with added Chourico and Olives 170
- ✱ **COZZE BIANCA / ROSSO** 155
Fresh mussels prepared in a creamy garlic, onion, white wine and parsley sauce. Or, with a Napoletana and white wine sauce.
- ✓ **ZUPPA DEL GIORNO** 95
Chef's daily soup special, served with bread sticks.
Please enquire with your waiter.

RISOTTO

Made with imported Italian Arboria rice

- ✱ **RISOTTO AI FUNGHI** 235
Mixed mushrooms, onion, garlic and fresh thyme.
- ✱ **RISOTTO ALLA GAMBERETTI** 275
Eight medium shelled prawns, and finely sliced chorizo, paprika, fresh red chilli, garlic, and white wine.

TONY'S®

SPAGHETTI * GRILL

EST. 2001

INSALATE - SALADS

As a meal or for sharing, and dressings served separately on request

- CAPRESE** 155
Layered fior di latte mozzarella, tomato, and fresh basil. Drizzled with olive oil and balsamic glaze.
Add: Avocado* / Grilled Chicken 50
- ✱ **ITALIAN VILLAGE** 150
A variety of fresh garden lettuce, cherry tomatoes, cucumber, onion, carrot, avocado (seasonal), olives and robiola cheese with an Italian vinaigrette dressing.
- ✓ **GRECA** 150
Mixed lettuce, tomato, onion, green pepper, cucumber, olives, feta cheese and origanum, with a Greek mayo dressing.
- CAESAR** 150
Cos lettuce, coarsley chopped, with crispy bacon bits and garlic croutons, tossed in traditional Caesar dressing (contains egg) and served with parmesan shavings.
Add: Avocado* / Grilled Chicken 50
- ✓ **STRAWBERRY, BRIE AND ALMOND** 175
Fresh strawberry's with brie cheese, herbed croutons, avo, rocket and toasted almonds.
- GORGONZOLA, PEAR AND BACON** 175
With mixed lettuce, fresh herbs and shredded spinach, crispy bacon bits, garlic croutons and a blue cheese dressing.
- BEEF AND BALSAMICO** 205
Fillet of beef strips (125gm) with a balsamic and honey reduction, served with grilled mushrooms, cherry tomatoes, red onion, mixed lettuce and avocado.



PASTA RIPIENI - FILLED PASTA

Filled pasta pockets, served in the following styles:

- RAVIOLI DI MANZO** 190
Beef ravioli pockets, with a Napoletana sauce.
- ✓ **PANSOTTI DI ZUCCA** 190
With sage butter and parmesan cheese, and toasted almonds.
- ✓ **RAVIOLI SPINACHI E RICOTTA** 190
Spinach and ricotta pasta pockets with a light Napoletana sauce.
- ✱ **TORTELLINI TRE FORMAGGIO** 190
Three cheese filled pasta, with sage butter and parmesan cheese.
- TORTELLINI DI POLLO** 190
Chicken filled tortellini pasta, with creamy Napoli sauce.

GNOCCHI

Homemade potato dumplings served with a sauce of either:

- ✓ **SAGE BUTTER** 125
Lightly browned sage butter and parmesan cheese.
- ✓ **NAPOLETANA** 145
The famous Italian tomato and onion sauce.
- ✓ **SUGO ROSSO** 155
Creamy tomato sauce.
- BOLOGNESE** 180
The famous beef ragu from Bologna.
- ✓ **TRE FORMAGGI** 195
Creamy sauce consisting of gorgonzola, marscarpone and parmesan sauce, with chopped walnuts (optional).



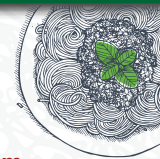
LIFE IS DELICIOUS!

✱ new ✓ vegetarian ✱ raw product

! contains nuts * seasonal

PASTA TRADIZIONALE

We use imported Italian pasta, extruded through traditional bronze dye cutter, creating a rough texture, allowing the maximum amount of sauce to cling to the pasta, adding more flavour.
Gluten-Free pasta now available! Please enquire with your waiter!



WITH SPAGHETTI:

- ✓ **AGLIO E OLIO E PEPERONCINO** 135
Garlic, parsley and olive oil, with dried red chilli flakes.
- ✓ **AL FRESCO CAPRI** 175
Cherry tomatoes, mozzarella cheese, garlic, fresh basil and olive oil.
- CARBONARA** 180
crispy pancetta and egg, cracked pepper and parmesan cheese. Traditional style, or with cream.
- POLPETTINE** 180
Italian meatballs with Napoletana sauce, and fresh basil.
- ✱ **GAMBERI E PEPERONCINO** 255
Eight shelled medium prawns, garlic, parsley, white wine and fresh red chilli.

WITH PENNE:

- ✓ **NAPOLETANA** 150
Traditional Italian tomato sauce.
- ✓ **ARRABBIATA** 160
Traditional Italian tomato sauce with fresh chili and olive oil.
The ANGRY pasta sauce.
- POLLO NAPOLI** 180
Chicken and mushrooms in a creamy tomato sauce with fresh basil.



PASTA AL FORNO/OVEN-BAKED PASTA

Topped with shredded mozzarella, cheddar cheese and grated parmesan cheese, and baked in the wood-fired ovens



- LASAGNA BOLOGNESE** 195
Layers of pasta with a bolognese and bechamel sauce.
- ✱ **RAVIOLI AL FORNO** 195
Ravioli beef oven baked in a creamy napoletana sauce.
- ✓ **MACARONI CHEESE** 155
Penne pasta with sliced cherry tomatoes, cheddar and parmesan sauce.
Add: bacon for extra 30

MANZO - BEEF

Served with a complimentary side order of your choice

BISTECCA ALLA GRIGLIA

Choice of beef cuts, aged for 21 days plus, and grilled to your liking.

FILLET 250g 290
Tenderloin.

RUMP 350g 275
SA's favourite cut.

PRIME RIB FIORENTINA 600g 325
Prime rib-eye steak of 600gm on the bone, basted with garlic oil, cracked pepper, coarse salt and parsley, dressed with a roasted garlic butter.

ESPETADA 350g 275
Portuguese style rump beef skewer, rubbed with coarse salt and bay leaves. Served with chips, and side salad.

SAUCE SELECTION 45

Made with fresh cream and stocks, and some may contain alcohol.

Madagascar Green Peppercorn | Creamy Mushroom | Three Cheese | Gorgonzola Blue | Honey Mustard | Creamy Garlic | Monkeygland

SCALOPPINE DI FILETTO

Beef fillet escalope's (250gm) sautéed, and served with linguine and sauteed vegetables

SALTIMBOCCA 325

With Parma ham and fresh sage, sautéed in a sage butter and white wine sauce.

PICCATA ALLA MARSALA 310

A creamy mushroom, onion, herb & marsala sauce

AI PEPE 310

A Madagascar green peppercorn and brandy sauce.

GORGONZOLA 310

A creamy gorgonzola cheese sauce

THE SPAGHETTI GRILL CHEESE BURGER 175

A 200g homemade beef burger, with cheddar cheese, lettuce, tomato, onion, pickles and burger mayo. (Served with hand-cut chips only)



TONY'S

SPAGHETTI * GRILL

EST. 2001



POLLO - CHICKEN

Served as specified



POLLO PARMIGIANA 265

Parmesan crusted chicken breast, topped with creamed spinach and mozzarella cheese, oven baked with Napoletana sauce. Served with your choice of pasta.

CHICKEN PERI PERI 215

Spring chicken (approx 800gm - 1kg) cooked in the wood-fired ovens, with a mild peri peri basting. Served whole, or cut into pieces.

PETTI DI POLLO

Chicken breast escalope's (250gm) sautéed, served with linguine and sauteed vegetables

CAMPAGNOLA 245

A creamy honey mustard and herb sauce.

MARSALA 245

A mushroom, herb and marsala wine sauce.

PIZZAIOLA 255

A tomato, garlic, caper, olive and origanum sauce, with mozzarella cheese topping

SPIEDINI DI POLLO E CHOURICO 255

Chicken breast fillets, chourico and red pepper skewer, basted with a mild chilli sauce, and finished in our wood-fired ovens

PETTI DI POLLO ALLA GRIGLIA 165

Char-grilled chicken breasts, served with an Italian or Greek Salad. No starch!

THE CHICKEN BURGER 165

Chicken breast (250gm), with lettuce, tomato, onion, pickles and burger mayo. (Served with hand-cut chips only)



LIFE IS DELICIOUS!

PAYMENT TERMS

All major credit cards accepted
Regret no cheques.
Prices include VAT

ENQUIRIES

tony@spaghettagrill.co.za
www.spaghettagrill.co.za

FOLLOW US ON

Tony's Spaghetti Grill
@Spaghetti_Grill

PHYSICAL ADDRESS

Honey Crest Shopping Centre,
1 Duiker Avenue,
cnr Beyers Naude Drive,
Randpark Ridge, Randburg
Tel: 011 795 3698
Email:
randpark@spaghettagrill.co.za

TRADING HOURS

Open 7 days a week
Lunch and dinner
from 11.00am till late

PESCE - SEAFOOD

Served with a choice of hand-cut chips or savoury rice, or half and half or a side salad.
All our seafood dishes are dressed with butter sauces, unless requested separately



CALAMARI 265

Falklands calamari, either grilled or fried served with lemon butter sauce.

CALAMARI E CHOURICO 285

Grilled calamari and chourico sausage, with fresh garlic and chilli flakes, white wine, and black olives.

KINGKLIP ALLA POMODORINO 325

Fillet of Kingklip, wood-fired in our pizza ovens, with cherry tomatoes, chilli, garlic, and basil.

SOGLIOLE AL LIMONE E CARCIOFFI 345

Grilled sole served with a lemon butter, artichoke and caper sauce.

BABY KINGKLIP 365

Our signature fish dish.

Wood-fired whole Baby Kingklip on the bone, With creamy lemon butter sauce

MERLUZZO AL FORNO 215

Fillet of hake, wood-fired in our pizza ovens with lemon, herbs and olive oil.

MERLUZZO SUPREMO 250

Fillet of Hake, oven baked and served with a creamy white wine, dill and shrimp sauce

GAMBERETTI ALLA GRIGLIA

Choice of prawns, lightly grilled and finished in our wood-fired ovens, and served with a choice of lemon butter, garlic butter or peri peri butter

KING PRAWNS (6) 455

QUEEN PRAWNS (6) 325

DOLCI E GELATI

Desserts & Ice-Cream



DOLCI DEL GIORNO 95

Chef's dessert of the day

DOM PEDRO & SPECIALITY COFFEES SQ

Amarula, Kahlua, Cape Velvet, Frangelico, Amaretto, Tia Maria or Irish Whiskey.

Served either in single or double shots.

AFFOGATO 85

Two scoops of vanilla ice-cream, with chocolate shavings and crushed nuts, drizzled with chocolate sauce, and then "drowned" in hot espresso served on the side.

ITALIAN MERINGUE MESS 105

Layered meringue, Chantilly cream and seasonal berries, with grated chocolate and almond topping.

TIRAMISU 95

The famous Italian dessert of zabaglione, savoiardi biscuits and liqueur.

PEPPERMINT TIRAMISU 95

Tiramisu with a peppermint crisp twist!

MALVA PUDDING 95

Served warm, with vanilla custard.

PANNA COTTA 85

Vanilla pannacotta served with a berry coulis, and fresh seasonal berries.

CRÈME BRULÉE 85

The classic dessert of vanilla custard, with caramelised sugar topping.

GELATI ITALIANO

three scoops of super premium ice-cream, served with a wafer garnish.

VANILLA 75

STRAWBERRY 75

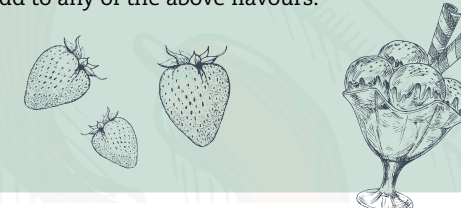
CHOCOLATE 75

TRE-COLORI 75

A scoop of each of the above flavours

CHOCOLATE SAUCE 25

Add to any of the above flavours.



CORKAGE & CAKAGE POLICY: We do not promote BYO wine, as we have an extensive wine list, **Diner's Club Platinum Award • Corkage:** R100 per bottle of wine, R125 per bottle of bubbly, R175 per Magnum bottle (limited to two bottles per table) • **Cakage:** Same as corkage, "cakage" charged at R10 per customer.

The above are all at Management Discretion! Capeesh?

CONTORNI - SIDE ORDERS

A selection of side orders to compliment your meal

Hand-cut Fries 48

Parmesan Mash 54

Savoury Rice 48

SIDE SALAD

Italian, Greco or Tomato,
Onion and Feta Salad 82

VEGETABLE

Sautéed Seasonal Vegetables 60

Roast Butternut & Creamed Spinach

Combo, or Individual 60

PASTA BOWL

Spaghetti, Linguine, Fettuccine, or Penne 82

AGNELLO - LAMB

Served with a complimentary side order of your choice

WOOD FIRED LAMB SHANK SQ

Slow roasted for four hours, then finished in our wood-fired ovens, the classic Mediterranean way.

LAMB LOIN CHOPS 330

Lamb loin chops (3 x 125gm) with cracked black pepper, coarse salt, garlic and herbs, basted with lemon and olive oil.



MAIALE - PORK

Served with a complimentary side order of your choice

BRACIOLA DI MAIALE 275

Thick cut pork loin chop, with a breaded pork sausage and sage stuffing, served with a mushroom jus.

COSTOLETTA ALLA MILANESE

Pork loin chop, parmesan and panko crumbed and fried in butter. Served either:

Plain with fresh Lemon 235

Napoli sauce and mozzarella cheese 255