



021 869 8962

pizzaoaks@telkomsa.net

BUSINESS HOURS

TUES-SAT: 11H30 - 22H00

KITCHEN CLOSES 20H30

SUN: 11H30 - 16H30

KITCHEN CLOSES 15H00

ANTIPASTI



HARVEST PLATTER TO SHARE BEFORE YOUR MEAL OR AS A MAIN **R195**
Parma Ham, Coppa, Mortadella, Salami, Olives, Bocconcini &
Provolone cheese, Fruit & your choice of a small herb/garlic pizza bread
Feta / Focaccia / Bianca pizza bread **+ R25**
Large Pizza Bread **+ R15**

PIATTI PICCOLI SOMETHING TO NIBBLE BEFORE YOUR MEAL **R40**
Olives **R35** | Bocconcini **R40** | Marinated Artichoke Hearts **R40**

PIATTO DI VERDURE | VEGETABLE PLATTER **R75**
Aubergine, Baby Marrow, Carrot, Mushroom & Onion grilled
in olive oil, garlic and herbs

SPRINGBOK CARPACCIO **R95**
Carpaccio drizzled with lemon, wild rocket, parmesan shavings,
olive oil & balsamic glaze

FUNGI AL FORNO **R75**
Baked in our Pizza oven - Brown mushrooms with spinach, ricotta &
mozzarella

PIZZA BREADS	small	large
HERBS : Olive Oil, Herbs	R40	R50
GARLIC : Garlic, Olive Oil	R40	R50
FETA : Feta, Spring Onion, Rosemary	R60	R70
FOCCACIA : Onions, Tomatoes, Rosemary	R60	R70
BIANCA : Mozzarella, Herbs	R70	R80

SALADS

UNDER OAKS

Lettuce, Cherry Tomatoes, Olives, Feta, Spring Onions, Cucumber

R 90

CAPRESE SALAD STACK

Tomato slices, Fior di latte mozzarella & fresh basil

R 90

SMOKED CHICKEN

Lettuce, Smoked Chicken, Avo, Cherry Tomatoes, Pecorino

R100

SMOKED SALMON

Lettuce, Smoked Salmon, Avo, Feta, Cherry Tomatoes, Cucumber, Lemon, Spring Onions

R110

PASTA



PENNE / LINGUINE

All pasta dishes made with freshly prepared sauces
Gluten-free penne available - add R20

NAPOLETANA

Napoletana sauce & fresh Basil

R 75 (V)

ARRABIATA

Home-made Tomato Sauce with Chilli & Garlic

R 75 (V)

AMATRICIANA

Chopped Tomato, Bacon & Chilli

R 90

ALFREDO

Ham & Mushrooms in a Cream Sauce

R 90

FRUTTI DI MARE

Marinara Mix in a traditional Napoletana Sauce with a hint of garlic, wine & lemon

R105

BOLOGNESE

Beef Bolognese with grated Parmesan

R105

NONNO PATO

Chicken breast strips with a mix of Peppers, creamy Garlic & Wine or Napoletana sauce

R105

PUTTANESCA

Anchovies, Capers, Garlic, Chilli & Olives in a Tomato-based sauce

R105

POLPETTE DI

Pork & Fennel Meatballs in a creamy, white wine sauce - with a dash of lemon

R105

FINOCCHIO

PIZZA MENU

- Pizzas made upon order. Baked in a wood-fired oven.
- Thin base, topped with tomato pulp & mozzarella (unless otherwise stated)
- Gluten-free base +R25 Banting base +R35 - bought in, not made on premises
- We do not replace toppings – alternatively create your own pizza with a Margherita base

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MARGHERITA	R 70	R 85	FARMER	R100	R120
Tomato Pulp, Mozzarella, Herbs			Boerewors Sausage,		
REGINA	R 80	R100	Spring Onion, Feta		
Ham & Mushroom			SICILIANA	R100	R110
HAWAIIAN	R 80	R100	Chorizo & Olives		
Ham & Pineapple			CONTADINA	R105	R125
CARIBBEAN	R 80	R100	Smoked Chicken, Green Pepper,		
Bacon & Banana			Peppadew		
POPEYE	R 85	R105	MARINARA	R105	R125
Spinach & Feta			Seafood Mix & Garlic		
NAPOLETANA	R100	R120	PICHANGA	R105	R125
Anchovies, Olives & Capers			Ham, Bacon & Salami		
TROPICAL	R100	R120	MEXICANA	R100	R120
Bacon, Avocado & Garlic			Bolognese Mince, Onion,		
VEGETARIAN	R100	R125	Green pepper & Chilli		
Asparagus, Mushroom, Feta,			CHILENITA	R110	R130
Spring Onion, Olives, Red &			Beef Strips, Fresh Tomato, Olives		
Yellow Pepper			Garlic, Green pepper & Chilli		
PRIMAVERA	R100	R120	VALPARAISO (served cold)	R110	R130
Aubergine, Baby Marrow, Onion,			Base baked – then topped with		
Basil & Peppadew			Cranberry sauce, Smoked Salmon,		
PEPPERONI	R100	R120	Cream Cheese & Citrus Segments		
Pepperoni & Mushroom			PARMA HAM	R130	R150
UNDER OAKS	R100	R120	Parma Ham, Rocket, Pecorino shavings		
Mushroom, Salami, Spring Onion, Olives,			MEDITERRANEAN	R130	R150
Green Pepper			Parma Ham, Preserved Figs & Brie		

EXTRA PIZZA TOPPINGS

Chilli Spring Onion	R12	Bacon Salami Ham	R20	Boerewors Beef Strips	R30
Onion Banana Tomato		Pepperoni Chorizo		Bolognese mince	
-----		Avocado Mushroom Rocket		Smoked Chicken	
Olives Asparagus Basil	R14	Artichoke Mozzarella Brie		Seafood Mix	
Peppadews Pineapple		Cheddar Feta Pecorino		-----	
Capers Aubergine Peppers		Anchovies Preserved Figs		Parma Ham	R40
Spinach Baby Marrow				Smoked Salmon	

menu per I giovani

children 12 years and younger

PIZZA

(please see Main Menu)

Pasta with a CREAMY or NAPOLETANA sauce	R40
one of the above sauces with –	
Bacon / Ham	R50
Beef Strips	R60
Pasta no sauce	R25
Gluten-free pasta Kiddies size	add R10

DRINKS

Kiddies Fruit Juice	R16
Steri Stumpie	R25
Kiddies Milkshake	R25



Kiddies Sundae	R40
Ice-Cream Duo	R22



DESSERT

Vanilla Cannoli R45
Italian Ice-Cream in a soft wafer tube

Black Forest Ice-Cream Gateau R50
Layers of chocolate and black cherry ice-cream on chocolate sponge, sprinkled with Kirshwasser liqueur

Triple Treat R50
A Selection of 3 Gelato Ice-Creams ~ made the Italian way

Summer Sorbets R45
Fruity flavours – light & perfect for a hot summer's day

Belgium Waffles R65
Crunchy & sweet ~ made with Pearl Sugar
Served with Maple Syrup & Ice-cream or Cream

Cappuccino Cup R35
Cappuccino Ice-Cream dome, topped with chocolate

Ice-Cream & Chocolate Sauce R35
Add a Flake R15



	single	double
Don Pedro Amarula	R40	R55
Don Pedro Kahlua	R45	R55
Irish Coffee	R45	R55
Sally Williams Nougat Liqueur	R30	
Amarula	R25	

BEVERAGES

COLD DRINKS

Coke Coke Light Coke Zero Tab				R24
Sprite Sprite Zero Stoney Fanta Cream Soda				
Lemonade Soda Tonic Dry Lemon Fitch & Leedes Pink Tonic				
Appletiser Grapetiser white/red				R28
Iced Tea ~ Lemon / Peach / Red fruits				R25
Fresh Red ~ Juice topped with Red espresso				R35
Fruit Juice	~ glass	R20		~ jug R65
Mineral Water				
500ml Still/Sparkling	R15	1 ltr Sparkling	R30	1,5 Still R35
Float ~ Cold drink served with a scoop of ice-cream				R35
Milkshakes - Vanilla Strawberry Chocolate	R40	Coffee (shot of espresso)		R50
Fruitshakes ~	R40	Ice Coffee ~ A shot of espresso with ice		R30
Cola Tonic Passion Fruit Lime	R 6	Cordial & Mix		R28
Tomato Cocktail	R30	Rock Shandy		R40
Steelworks	R48			

SPIRITS

Bitters	R 8	Pink Gin	R22
Brandy Vodka Gin	R15	Jagermeister Grappa	R25
Whiskey	R18	Port Muscadel	R25
Southern Comfort	R20	Jameson Whiskey	R30

BEER | CIDERS

Castle Light	R24	Jack Black Lager 340ml	R30
CBC Lager	R40		
Indie Ale on Tap	R30	Savanna Dry / Light	R35
Non-Alcoholic Beer	R30	Hunters Gold / Dry	R30
Bergriver Craft Beer Blonde Ale Lager Weiss Pale Ale			R35

COFFEE ADDICTS

Americano	R20
Decaf	R25
Espresso ~ single	R20 double R22
Cappuccino	R28
Latté	R30
Hot Chocolate	R35

TEA LOVERS

Tea	R15
Red Espresso ~ single	R20 double R25
Red Cappuccino	R35
Red Latté	R35
Lindt Hot Chocolate	R45
Warm milk served with 3 Lindt Balls	

Under Oaks Wine Selection

CABERNET SAUVIGNON ~ R170

Full bodied wine with an intense dark, ruby colour
Aromas of black-currant, plum & spice with a touch of cedar | Soft on the palate

PINOTAGE ~ R170

Dark, plum colour | Stewed plum, ripe banana with coffee aromas & chocolate on the nose

SHIRAZ ~ R170

Attractive ruby red colour | Aromas of spice, toast & white pepper
Followed by smooth tannins & rich berry flavours with a long smooth finish

MERLOT ~ R160 | R54 - 250 ml

Medium bodied wine | Excellent balance of ripe strawberries & woody notes on the nose

GEMINI ~ R170

Structure, depth of a Cabernet Sauvignon | Ripe, velvety & juicy jammy fruit flavours of Shiraz
Oak maturation adds extra spice and complexity

THE BOLD SECRET ~ R170

We cannot divulge the secret! What we can tell you - it is a gorgeous, full-bodied red wine

JUST B 2015 ~ R195

Luscious black fruit | Ripe plum, blackberry & ripe cherry

SAUVIGNON BLANC ~ R115 | R42 - 250 ml

Fruity well-balanced wine | Full flavoured | Aromas ranging from green pepper, green fig to tropical hints of granadilla with a touch of asparagus

CHARDONNAY ~ R120

Fresh lemon peel and grapefruit skin | Rounded off with soft buttery notes

CHENIN BLANC ~ R110

Well balanced full-flavoured wine | Displays hints of guava & tropical fruit salad
Soft on the palate & a pleasurable drink

THREE TWENTY 2015 ~ R170

Apricots, peaches, butterscotch, vanilla, dried guava roll - hints of cashew & menthol humbugs

ALTERNATIVE SECRET - ROSÉ ~ R115

Cabernet Rosé | Aromas of strawberry | Refreshing and fruity

JC LE ROUX ~ R135 | LABORIE MCC ~ R225

Our Pizzeria is situated on a Wine Estate - we offer a selection of wine from Under Oaks.

Unfortunately you may not bring your own wine, we cannot make any exceptions.

The Pizzeria does not offer wine-tasting at the tables. Please visit the Wine Section to purchase wine for your enjoyment at home – wine purchases may not be consumed in restaurant area.

You are welcome to BYO Sparking wine / MCC @ R45 corkage per bottle