

# MENU



**La Pergola, the home of slow cooked, heart-warming comfort food.**

**At the centre of La Pergola is a love story.**

Chef Clemens Faber, originally from Austria gifted La Pergola to his wife, Nomzamo a South African woman. This restaurant is his love letter to her an exploration of the meals, flavours and memories of his childhood.

If You are looking for subtle infusion of South African and Italian culture, nestled into a warm and comforting atmosphere, you have come to the right place.

**A heartwarming offering of love awaits....**



## **In Northern Italy,**

meals are heartier with a focus on corn, rice, cream sauces, soups, and strong-flavoured meats such as beef, pork and wild game. Regional cheeses include Fontina, Gorgonzola, Mascarpone, Taleggio, and Asiago reflecting the Swiss and Austrian influence and sauces are not only tomato based, but also include slow-cooked wine and stock-based sauces more like those found in French cuisine.

The subtle flavours of basil and oregano are replaced with the bolder sage and rosemary. The typical wheat based pasta is less prominent and polenta and risotto dishes are plentiful.

**While we'll always enjoy the wonderful dishes of Southern Italy that we have come to associate with Italian cuisine, we hope that the delicious food at La Pergola will have you wanting to expand your Italian palate and try everything Northern Italy has to offer.**

## SANDWICHES

<b>Gratinated open avocado tuna toast</b> with parmesan, cherry tomatoes, spring onions and balsamic reduction	147
<b>Grilled ham and cheese sandwich Merano style</b> provolone cheese, cooked ham served with olives and cauliflower giardiniera	170
<b>Chicken tricolore wrap</b> filled with crisp lettuce, bulgar wheat, tomatoes, toasted peppers, creamy avocado, chicken, parmesan, fresh basil and croutons served with baby leaf salad	133
✓ <b>Tricolore wrap</b> without chicken	129
✓ <b>Cheesy spinach, mushroom and artichoke bagel melt</b> creamy spinach, mushrooms and artichoke on a toasted bagel, gratinated with mozzarella and parmesan	156
Add: <b>Fries</b>	+45



## ANTI PASTI

✓ <b>Bruschetta</b> classic with tomato and basil smoked salmon trout and mascarpone chicken liver confit with sweet onion	74 126 89
✓ <b>Focaccia</b> garlic or herb cheese	60 101
<b>Beef carpaccio</b> beef tenderloin, honey mustard dill dressing, baby leaf salad, parmesan flakes	197
<b>Calamaretti fritti</b> crispy calamari sticks with chilli aioli and garden greens	179
<b>Antipasto platter</b> selection of cured Italian meat and salami, pickled vegetables, cheese and delicacies for 2 for 4	322 644
✓ <b>Vegan platter</b> with toasted ciabata, olive tapanade, beetroot hummus, sundried tomato pesto and basil pesto	207
Add: <b>extra bread</b>	+46
✓ <b>Bastoncini di zucchini e Formaggio marinara</b> fried zucchini and cheese sticks with marinara dip	94

## PASTA

<b>Homemade pasta of the day</b> with your choice of:	
<b>beef bolognese / fresh basil pesto</b>	148
<b>fresh tomato sauce / aglio e olio / creamy cheese sauce</b>	133
Add: <b>sautéed chicken strips / beef strips / shrimp sautéed mushrooms / sautéed vegetables</b>	+97 +48
<b>Rigatoni bolognese</b> Slow cooked beef mince in fresh tomato stew served with rigatoni pasta	170
✓ <b>Gnocchi</b> cooked in creamy mushroom sauce with a hint of sage	280
Add: <b>grilled chicken fillet</b>	+88
<b>Classic beef lasagna</b> the classic italian lasagna with slow cooked wagyu beef, fresh tomato stew and a rich creamy béchamel sauce	163
<b>Gamberi risotto</b> Cherry tomatoes, prawn meat in a creamy sun-dried tomato sauce	290
✓ <b>Butternut panzerotti</b> with sautéed baby spinach and blue cheese satin sauce topped with roasted pine nuts	182
✓ <b>Ricotta spinach ravioli</b> on baby leek and wild mushroom stew topped with parmesan flakes	174
<b>Seafood pasta</b> cherry tomatoes, prawns, muscles, calamari rings, crab sticks and fish meat in a creamy sundried tomatoe sauce	241

## SALADS

<b>Caesar salad (chef's special)</b> iceberg lettuce, original homemade Caesar dressing, croutons, bacon, eggs, anchovies, parmesan shavings and greens	144
Add: <b>grilled chicken fillet steamed shrimp</b>	+88 +92
✓ <b>Caprese</b> fresh tomato, buffalo mozzarella, aged balsamic, basil and virgin olive oil	200
✓ <b>Italian salad bowl</b> butter lettuce, artichoke, beans, tomatoes and root vegetables with Italian dressing	135

## PIZZA

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Handcrafted and baked in a wood oven with our homemade dough crust

✓ <b>Affumicata</b>	132
our homemade tomato and basil sauce topped with fresh mozzarella, roasted peppers and sun-dried tomatoes in extra virgin olive oil	
✓ <b>Margherita</b>	116
fresh mozzarella, homemade tomato sauce with fresh herbs and a touch of virgin olive oil	
<b>Regina</b>	170
Ham and mushrooms	
✓ <b>Buffalo pizza</b>	180
grilled chicken marinated in our own buffalo sauce with mozzarella	
✓ <b>Ricotta spinach</b>	160
extra mozzarella cheese topped with spinach and ricotta	
✓ <b>Vegetarian</b>	165
cheese, fresh broccoli, spinach, mushroom, peppers, cheese, onion and olives	
<b>Nonna's special pizza</b>	200
loaded with pepperoni sausage, meatballs, mushroom, peppers and cheese	
<b>Pizza con prosciutto</b>	280
homemade tomato sauce with fresh herbs, mozzarella, prosciutto and parmesan shavings with a touch of olive oil	
<b>Calzone</b> (folded in half pizza)	177
fresh mozzarella, ham, tomato sauce, fresh basil, virgin olive oil and parmesan	
All pizzas are available with <b>gluten free base</b>	+28
or with your choice of topping	
toppings:	
<b>pepperoni / bacon / meatballs / ham / shrimp</b>	+85
<b>peppers / onions / anchovies / olives / spinach / fresh garlic / mushrooms / roasted vegetables</b>	+46
<b>extra cheese</b>	+38

## SOUPS

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<b>Il pescatore seafood soup</b>	105
served with garlic toast	
✓ <b>Picante lime avocado soup</b>	93
with chicken (optional)	
✓ <b>Italian lentil soup</b>	78
with spinach, cannellini beans and parmesan	



## MAINS

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<b>Goulash Triestino</b>	216
with canederli, a bread dumpling of the Trentino-Alto Adige region	
<b>Pepper steak</b>	250
sirloin steak served with sautéed potatoes, vegetables and a mushroom pepper sauce	
<b>Roast pork</b>	195
roasted pork belly or neck served on a bed of mashed butternut, sweet potato, spinach with apple sauce on the side	
<b>Lamb osso bucco gremolata</b>	300
a hearty dish of braised lamb shanks served with homemade cheese spätzle and mint sauce	
<b>Chicken fillet piccata</b>	192
with lemon caper sauce and fried vegetable jasmine rice	
<b>Pollo Arrosto</b>	212
chicken, roasted in the wood oven with a peri-peri or lemon and herb sauce and served with fries	
<b>Pan fried salmon trout</b>	271
on a sundried tomato sauce and creamy polenta with Fontina cheese	

## SIDES

<b>Zucchini fries</b>	74
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## DESSERT

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<b>Torta / cake / pastry of the day</b>	95
<b>Rum and raisin tiramisu</b>	92
<b>Lemon or berry ricotta crepe</b>	109
<b>Pear and hazelnut torta caprese</b>	125
flourless chocolate cake	
<b>Italian ice cream of the day</b>	42
add whipped cream	
<b>Sorbetto of the day</b>	43
add whipped cream	
add mixed hot berries	

## BEVERAGES

### Natural mineral water

Still / sparkling

**500ml** 28  
**1l** 48

### Soft drinks

Coke classic / Cream soda 26  
SanPellegrino orange / lime / pomegranate 43  
Coke zero / Sprite zero 33  
Grapetizer / Appletizer 33

### Green tea kombucha / sparkling water kefir

ask about available flavours 28

### Mixers

soda water / bitter lemon / ginger ale / 22  
tonic water / rock shandy

### Ice tea

ask about available flavours 32

### Freshly squeezed seasonal fruit juices

ask about available flavours 50

### Cold pressed juices from Sir Fruit

**green shot:** spinach, apple, kale, 38  
cucumber and mint  
**orange shot:** carrot, apple, orange,  
granadilla and ginger

### Smoothies

mango / banana / berry / date and banana / 55  
chia seed / oats

### Milkshakes

strawberry / vanilla / chocolate 55

### Cordials

kola tonic / lime / passionfruit 20

## TEA

**Earl Grey / English breakfast / premium Rooibos** 27  
**/ Five Roses Ceylon blend**

### Green tea / herbal infusions

green / mint / chamomile / ginger lemon / honey 33  
/ fennel / blueberry / Turkish apple / Spanish  
orange. With lemon or milk

with almond / soy milk +10

## HOT DRINKS

**Premium freshly brewed hot chocolate** 45  
topped with whipped cream

**Chai / Chai (dairy free)** 70

## BEERS AND CIDERS

On tap:

**Windhoek**

300ml / 500ml 46 62

Bottle:

**Heineken / Castle Lite / Black Label** 43

**Peroni** 62

**Stella Artois / Corona** 69

**Savanna dry / Hunters dry / Hunters gold** 50

## HOUSE WINES

### White

Chenin blanc 86 333

Sauvignon blanc 86 333

Chardonnay 86 333

### Rosé

Rosé 98 346

### Red

Merlot 90 333

Cabernet sauvignon 90 333

Syrah 90 333

Pinotage 90 333

Grenache 105 564

### Sparkling

MCC 103 642

Prosecco 165 905

## COFFEE

**Freshly brewed Americano** 30

**Espresso** 30

**Double espresso** 52

**Macchiato** espresso with frothed milk 35

**Cappuccino** 35

**Viennese cappuccino** with whipped cream 38

**Caffè latte** 32

**Red cappuccino** 32

**Red latte** 32

**Viennese iced coffee** with whipped cream 70

**Affogato** 70

vanilla ice cream served with freshly brewed  
espresso and topped with grated chocolate