

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.

MAINS

Pepper steak sirloin steak served with sautéed potatoes, vegetables and a mushroom pepper sauce	250
Roast pork roasted pork belly or neck served on a bed of mashed butternut, sweet potato, spinach with apple sauce on the side	195
Lamb osso bucco gremolata a hearty dish of braised lamb shanks served with homemade cheese spätzle and mint sauce	300
Chicken fillet piccata with lemon caper sauce and fried vegetable jasmine rice	192
Pollo Arrosto chicken, roasted in the wood oven with a peri-peri or lemon and herb sauce and served with fries	212
Pan fried salmon trout on a sundried tomato sauce and creamy polenta with Fontina cheese	271
Gamberi alla Busara traditional Venetian prawn dish with tomatoes, herbs, white wine and a pinch of chili served with fried garlic and olive rice	300

PASTA

Pasta of the day with your choice of:

beef bolognese / fresh basil pesto	148
fresh tomato sauce / aglio e olio / creamy cheese sauce	133

Add:

sautéed chicken strips / beef strips / shrimp	+97
sautéed mushrooms / sautéed vegetables	+48

Rigatoni bolognese Slow cooked beef mince in fresh tomato stew served with rigatoni pasta	170
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Gnocchi cooked in creamy mushroom sauce with a hint of sage	288
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Add:

grilled chicken fillet	+88
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Classic beef lasagna the classic italian lasagna with slow cooked wagyu beef, fresh tomato stew and a rich creamy béchamel sauce	163
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Seafood pasta cherry tomatoes, prawns, muscles, calamari rings, crab sticks and fish meat in a creamy sundried tomatoe sauce	182
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PASTA

Butternut panzerotti with sautéed baby spinach and blue cheese satin sauce topped with roasted pine nuts	174
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Ricotta spinach ravioli on baby leek and wild mushroom stew topped with parmesan flakes	241
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PIZZA

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

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

pepperoni / bacon / meatballs / ham / shrimp	+85
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peppers / onions / anchovies / olives / spinach / fresh garlic / mushrooms / roasted vegetables	+46
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extra cheese	+38
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SANDWICHES

Gratinated open avocado tuna toast	147
with parmesan, cherry tomatoes, spring onions and balsamic reduction	
Grilled ham and cheese sandwich Merano style	170
provolone cheese, cooked ham served with olives and cauliflower giardiniera	
✓ Ricotta & tomato open sandwich	150
two large tomatoes drizzled with olive oil, ground pepper, fresh basil, balsamic reduction, ricotta spread on two thick slices of toasted ciabatta or rye	
✓ Mushroom avo open sandwich	147
sautéed mushrooms spread over mashed avocado and served on two thick slices of toasted ciabatta or rye	
Chicken tricolore wrap	133
filled with crisp lettuce, bulgar wheat, tomatoes, toasted peppers, creamy avocado, chicken, parmesan, fresh basil and croutons served with baby leaf salad	
✓ Tricolore wrap without chicken	129
Beef tricolore wrap	160
sautéed broccoli, melted mozzarella, beef strips, toasted peppers, fresh basil and tomatoes	
✓ Cheesy spinach, mushroom and artichoke bagel melt	156
creamy spinach, mushrooms and artichoke on a toasted bagel, gratinated with mozzarella and parmesan	
Add: Fries	+45

SALADS

Caesar salad (chef's special)	144
iceberg lettuce, original homemade Caesar dressing, croutons, bacon, eggs, anchovies, parmesan shavings and greens	
Add:	
grilled chicken fillet	+88
steamed shrimp	+92
✓ Caprese	200
fresh tomato, buffalo mozzarella, aged balsamic, basil and virgin olive oil	
✓ Italian salad bowl	135
butter lettuce, artichoke, beans, tomatoes and root vegetables with Italian dressing	
Melon prosciutto salad	161
cured Parma ham, melon, extra virgin oil and balsamic vinaigrette	

ANTI PASTI

✓ Bruschetta	74
classic with tomato and basil	
smoked salmon trout and mascarpone	126
chicken liver confit with sweet onion	89
✓ Focaccia	
garlic or herb	60
cheese	101
Beef carpaccio	197
beef tenderloin, honey mustard dill dressing, baby leaf salad, parmesan flakes	
Calamaretti fritti	179
crispy calamari sticks with chilli aioli and garden greens	
Antipasto platter	
selection of cured Italian meat and salami, pickled vegetables, cheese and delicacies	
for 2	322
for 4	644
✓ Vegan platter	207
with toasted ciabata, olive tapanade, beetroot hummus, sundried tomato pesto and basil pesto	
Add:	
extra bread	+46
Prosciutto with melon or papaya	151
cured Parma ham, melon or papaya, extra virgin olive oil	
Salmon tartare	207
marinated salmon with lime, basil oil and avocado topping	
✓ Bastoncini di zuccine e Formaggio marinara	94
fried zucchini and cheese sticks with marinara dip	

SIDES

Zucchini fries	78
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DESSERT

Torta / cake / pastry of the day	95
Rum and raisin tiramisu	92
Lemon or berry ricotta crepe	109
Pear and hazelnut torta caprese	125
flourless chocolate cake	
Italian ice cream of the day	42
add whipped cream	+26
Sorbetto of the day	43
add whipped cream	+25
add mixed hot berries	+50

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