LORENZO's

Cucina Italiana

DELAIRE GRAFF

ANTIPASTI

WOOD FIRED ARTICHOKE (v) R 165
pecorino, rocket, pickled onion

ROAST PEPPERS R 190
white anchovies, red onion, white balsamic, extra virgin olive oil

BURRATA CAPRESE (v) R 225
tomatoes, basil, aged balsamic, extra virgin olive oil

VEAL CARPACCIO R 225
tonnato sauce, capers, radish, watercress

PASTA

BASIL & RICOTTA TORTELLINI (v) R 365
napolitana sauce, salsa verde, blushed tomatoes

SPAGHETTINI ARRABBIATA (v) R 365
red chilli, blushed tomato, basil, parmesan

LINGUINE VONGOLE R 395
garlic, tomatoes, white wine, parsley, extra virgin olive oil

PRAWNS & RIGATONI R 420
white wine cream, parsley, chives, lemon

FRESH TRUFFLE GIGLI (v) R 660
parmesan & nerona cream, zucchini grilled & pickled

ROMAN STYLE PIZZA

MARGHERITA (v) pomodoro sauce, fior di latte, basil	R 275
ANCHOVY & RED PEPPER capers, olives, fior di latte	R 300
ARTICHOKE (v) zucchini, confit garlic, fior di latte, parmesan, lemon zest	R 300
MEATBALL caponata, fior di latte, tomato, eggplant, basil	R 330
BURRATA MARGHERITA (v) fior di latte, blushed tomato, basil, parmesan	R 330
FRESH TRUFFLE (v) fior di latte, stracciatella, parmesan	R 650

DOLCI

SELECTION OF GELATO (v)	R 135
CHERRY & VANILLA TARTUFO KISSES (v)	R 140
CLASSIC TIRAMISU (v)	R 200

Ischia Collection

A beautifully vibrant, intricately hand-painted collection of ceramics forms a captivating backdrop within the restaurant space at Lorenzo's. Laurence Graff sourced each piece during his travels to Ischia, a small island located off the coast of Naples. Renowned as the epicentre of Italy's ceramic legacy, pieces such as this have been crafted by Ischia's artisans for many thousands of years, with the clay used to create each one derived from the island itself – a product of its volcanic origins.

Sustainability

Our menu draws inspiration from the freshest seasonal produce, showcasing the natural beauty of the Cape Winelands. Each morning, our chefs hand-pick produce from our on-site vegetable garden and greenhouse, while the remainder is provided by suppliers who share our philosophy of organic farming.

A discretionary R20 donation will be added to your bill in support of the FACET Foundation. Please speak to your waiter should you wish to know more information about the work FACET does, or to forgo this donation.

Please note that a 12.5% gratuity will be added to all final bills

CASHLESS