







THE **café del sol** STORY



La Famiglia – The Family

The story of Café del Sol is the story of family.

From Northern Italy in Brescia. Chiara and Ryan Viljoen grew up with a real Bresciana Nonna in their kitchen, cooking Northern Italian cuisine for the family, served religiously at midday and 6pm. “She spoke only Italian and cooked only traditional recipes,” says Chiara. “But she would teach anyone who asked... lasagne, panzerotti, ravioli. Her recipes were famous.”

Immersed in traditional Italian culinary culture, from both Nonna's, Chiara and Ryan had a front row seat from the very beginning, while their mother, Luciana Treccani, continued the legacy and kept the recipes alive among the steaming pots and sizzling pans.

Café del Sol consists of two restaurants – Botanico and Classico. If Café del Sol Classico is Nonna's kitchen, then Café del Sol Botanico is Nonna's dining room. Botanico is the Urban Greenhouse within the JHB cityscape. Mirroring the urban jungle with botanical art adorning the wall, a vertical garden and a sense of freshness and vitality in the décor and ambience. Botanico once again drew on Luciana's personality and interests. This time, her fascination with botanical knowledge, flowers and vegetables saw the Café del Sol spirit reinterpreted as an urban green space.

L'amore crea di più- Love creates more

Buon appetito!

We prepare everything from scratch with seasonally fresh ingredients, swirls of love and a pinch of true Italiano laughter.

Our chicken is free-range and hormone free.

Our fish is sourced from the Green List of the South African Sustainable Seafood Initiative (SASSI).

We only use 18 month imported Grana Padano Parmesan cheese.

All prawns are Queen sized.

IRRESISTABLE *appetite* WHETTERS

Deep Fried Calamari Squid Heads | 115

Teste di calamari fritti

Crispy salt and pepper squid heads with our homemade Chive and lime garlic mayonnaise ~ Subject to availability ~

Fresh Black Mussels | Cozze | 150

Fresh West Coast mussels in their shells cooked in a Fennel, garlic, Parsley and white wine cream sauce with crispy ciabatta

~ Subject to availability ~

Homemade Ravioli | Ravioli di giorno | 140

3 Homemade pasta pockets with seasonal filling

~ Please ask your waiter for the filling of the day ~

Smoked Salmon Carpaccio | 155

Carpaccio di salmone

Smoked salmon carpaccio, red onion pickle, avocado mousse, fresh grapefruit and orange segments, Fennel and Basil shoots, deep fried capers, black sesame, vanilla crème fraiche and a blood orange and Campari emulsion

Italian Style Chicken Livers | Fegatini Italiano | 115

Organic chicken livers in a creamy Sage, mustard and balsamic sauce with crispy onions rings

Beef Carpaccio | Carpaccio di manzo | 140

Homemade beef fillet carpaccio with earthy mushrooms, crispy celery, Rocket and Parmesan shavings

Duck Spring Roll | Involtini primavera di anatra | 120

Spring roll filled with slow cooked Chinese style duck, carrots, cabbage and spring onion with our sweet plum and ponzu dipping sauce

Halloumi Stack | Halloumi fritti con agrumi | 120

(v)

Halloumi cheese fried until golden with crispy pancetta, avocado, citrus salsa and homemade sweet chilli sauce

Organic Beetroot Carpaccio | 125

Carpaccio di barbabietole

(v) | 🌱 On request

Organic beetroot carpaccio with Dolce Latte Gorgonzola, strawberries and oranges with a pomegranate drizzle

Modern Caprese Salad | Caprese moderna | 155

(v)

A soft pillow of Fior di Latte Mozzarella cheese served with a fresh tomato heirloom salad, Basil, Extra Virgin olive oil and balsamic reduction

Mixed Salad | Insalata mista | 125

(v) | 🌱 On request

Mixed Italian greens, avocado, tomatoes, carrots, cucumber, olives and Danish feta with Extra Virgin olive oil and balsamic vinegar dressing on the side

(v) - Vegetarian 🌱 - Vegan

All prices include 15% VAT.





FRESH *colourful* SALADS

Our salads are served with homemade vinaigrette on the side.

~ Served at lunch only ~

Smoked Salmon Salad | 185

Insalata con salmone

Delicately smoked salmon, green apple, celery, avocado and red onion with crunchy roasted pecan nuts and crème fraîche

Parmesan Crusted Chicken Salad | 180

Insalata mista con petti di pollo impanati in Parmigiano

Mixed Italian greens with Parmesan crusted chicken fillets

Dolcelatte Gorgonzola, Bacon and Pear Salad | 175

Insalata con gorgonzola, bacon e pere

Creamy Gorgonzola, streaky bacon, sliced pears, celery, Fennel and baby spinach with homemade walnut brittle

Roasted Butternut and Goats Cheese Salad | 145

Insalata con zuccha, tartufo e formaggio di capri (v)

Mixed Italian greens with oven roasted butternut, Chevin Goat's cheese and toasted seeds with a delicate truffle oil dressing

Asian Beef Fillet and Brown Mushroom Salad | SQ

Insalata con filetto e funghi

A bowl of mixed Italian greens, Rocket and baby spinach, topped with teriyaki beef fillet, brown mushrooms, edamame beans, fresh radish and red onion with a light balsamic emulsion

(v) - Vegetarian

All prices include 15% VAT.

HEARTY *homemade steaming* PASTA

All the plain and coloured tagliatelle, tagliolini and ravioli are / homemade for you with love.

Imported Gluten Free Pasta Available | 45

Spaghetti / Fusilli / Chickpea Penne / Red Lentil Penne

~ Allow for extra cooking time ~

Lamb and Beetroot Tagliatelle | 180

Tagliatelle di barbabietole con agnello

A rich sauce with slow cooked lamb, roasted red pepper lamb jus (gravy) and fresh peppery Rocket with vibrant beetroot tagliatelle

Carbonara | Spaghetti Carbonara | 170

Spaghetti with Pancetta, onion, garlic and herbs with creamy egg and parmesan sauce

Seafood Pasta with Black Tagliolini | SQ

Tagliolini di seppia con frutti di mare

Sepia (black) tagliolini in a decadent sparkling wine, Fennel, garlic and Parsley cream sauce with the freshest prawns, mussels and calamari

Penne with Spicy Beef Fillet | Penne al filetto picante | SQ

A hearty sauce with cubed beef fillet, Kalamata olives, red peppers, garlic, a touch of chilli and fresh Basil in our homemade Napoletana sauce

Homemade Tagliatelle with Basil Pesto (v) | 165

Tagliatelle con pesto di basilico

Homemade almond Basil pesto with sweet cherry tomatoes and fresh Fior di Latte Mozzarella

Beetroot Tagliatelle with Smoked Salmon Cream | 180

Tagliatelle barbabietole con salmone e panna

Vodka flambéed smoked salmon and baby spinach with a homemade Napoletana cream sauce

Creamy Chicken Pasta | Penne con pollo | 175

Penne and deboned chicken thighs sautéed with green olives, sun-dried tomato pesto, fresh cream and crispy capers

Beef and Pork Bolognese | 180

Tagliatelle ragu della Nonna

Nonna's traditional slow cooked beef mince and pork ragu with tagliatelle

Italian Sausage Alfredo | Salsiccia Alfredo | 180

A modern version of Alfredo. Penne with Italian pork sausage, Portobello mushrooms and a light Rosemary infused cream sauce

Fusilli with Brinjals and Olives | 155

Pasta alla Norma

(v) | (v) On request

Fusilli with sautéed brinjals, olives, homemade creamy Napoletana and fresh Basil

Homemade Ravioli | Ravioli del giorno | 185

Pasta pockets with seasonal filling

~ Please ask your waiter for the filling of the day ~

Garlic, Olive Oil and Porcini | Aglio e Olio e Porcini | 185

(v) | (v) On request

Earthy Porcini mushrooms sautéed with garlic, onion, Parsley and Extra Virgin Olive oil with spaghetti

(v) - Vegetarian (v) - Vegan

All half portions are charged at 75% of the full portion price.

All prices include 15% VAT.





Fragrant RISOTTO

Our risottos are made to order using only the freshest ingredients and an Italian risotto rice we trust and love.

~ Takes time to prepare ~

Seafood Risotto | SQ

Risotto con frutti di mare

Classic seafood risotto is made using a rich and silky turmeric infused vegetable stock, garlic, red peppers, mushrooms and white wine with calamari, prawns and smoked salmon

Porcini and Pea Risotto | 185

Risotto con porcini e piselli

(v) | 🌱 On request

Porcini mushroom and pea risotto made with a delicately prepared vegetable stock, garlic and white wine with Parmesan cheese and a decadent truffle oil

Prawn and Chorizo Risotto | SQ

Risotto con gamberi e Salsiccia Espagnolo

Vodka flambéed prawn and chorizo in a homemade creamy Napoletana sauce risotto

Oxtail Risotto | 225

Risotto con coda di bue

Oxtail slow cooked and pulled off the bone in a hearty oxtail jus (gravy) risotto

(v) - Vegetarian 🌱 - Vegan

All half portions are charged at 75% of the full portion price.

All prices include 15% VAT.

ARTISANAL *italian* GNOCCHI

We make our gnocchi daily using traditional Italian methods.
Choose one of these sauces to accompany the potato
dumplings we make with love.

Beef and Pork Bolognaise | 175

Gnocchi della Nonna

Nonna's traditional slow cooked beef mince and pork ragu

Tomato and Cream | 140

Gnocchi Aurora (v)

Aurora is a silky smooth Napoletana, cream and Basil sauce

Gorgonzola Cream and Walnuts | 180

Gnocchi con panna, Gorgonzola e noci

Gorgonzola, walnuts and sweet buttery diced pears

Gnocchi with Black Truffle Cream | 180

Gnocchi con crema di tartufo nero (v)

Black truffle paste in a creamy sauce

(v) - Vegetarian

All half portions are charged at 75% of the full portion price.
All prices include 15% VAT.





DECADENT *delicious* MAINS

We source all of our beef, chicken and seafood from certified suppliers using animal friendly and sustainable rearing techniques.

~ Please note that all changes to menu items will be surcharged ~

Lamb Rack with Porcini Risotto | *Carne di agnello con Porcini risotto* | **SQ**
400g French trimmed lamb rack with earthy Porcini mushroom and pea risotto topped with a rich lamb jus (gravy)

Italian Style Beef Wellington | **305**
200g beef fillet wrapped in pancetta and smothered in mushroom sauce, wrapped in buttery puff pastry, baked until medium and served with a green salad or herby mashed potato and a red wine jus (gravy) ~ Takes time to prepare ~

Brandy Peppercorn Fillet | *Filetto con brandy e pepe* | **305**
250g beef fillet rolled in a crushed pepper crust topped with velvety brandy and peppercorn sauce and umami caramelised onion reduction with fresh cut chips and green salad

Balsamic Beef Fillet | *Filetto balsamico* | **275**
250g beef fillet covered in our homemade balsamic vinegar and port reduction with spring onion mashed potato, topped with roasted cherry tomatoes, Parmesan and Rocket salad

Beyond Meat Burger | **140**
(V) | (V)
"The world's first plant-based burger that looks, cooks and satisfies like a beef burger, without GMO's soy and gluten" Beyond meat patty with homemade tomato chilli jam, fresh onion, tomato and rocket in a Brioche bun with fresh cut chips

Pork Belly | *Pancetta di maiale* | **275**
Slow cooked pork belly served with onion purée, mashed sweet potato and apple sauce
~ Only when the best pork is available ~

Porcini Roasted Chicken | *Supremo filetti di pollo con risotto ai Porcini*
French trimmed chicken breast on the bone with an earthy Porcini mushroom and pea risotto and a velvety Porcini mushroom cream sauce

With one chicken breast 205 | **With two chicken breasts** 250

Black Sesame Crusted Scottish Salmon | **SQ**
Salmone fresco incrostato in sesamo nero
200g Fresh Scottish salmon seared with a black sesame crust, served with zesty mashed avocado, fresh grapefruit and homemade sweet chilli sauce

Fresh Seabass | *Spigola Fresca* | **295**
200g Fresh Seabass topped with lemon cream sauce and sweet soy exotic mushrooms, edamamebeans and tomato relish with herby mashed potato

Stuffed Calamari | *Calamari ripieni* | **195**
Tastes like the Mediterranean. Falkland's calamari tubes filled with red pepper, green Seviliano olives, capers, Ricotta and Parmesan cheese with capellini pasta, stir-fried vegetables and beurre blanc sauce ~ Half portion available as a starter ~

Contorni | Sides
Purè | Creamy mashed potato | **60**
Verdura del giorno | Buttery seasonal vegetables | **60**
Polenta frita | Homemade polenta chips | **70**
Piccola insalata | A side version of our mixed salad (see starters) | **85**
Patate fritte | Café del Sol's signature potato chips with homemade mayonnaise | **85**

(V) - Vegetarian (V) - Vegan

All prices include 15% VAT.

AUTHENTIC *italian* PIZZA

We make our pizza bases using a traditional Italian recipe. Our toppings are created using the freshest ingredients.

Rosso (tomato and mozzarella base)

Pizza Moderno | 170

Halloumi, avocado, sun dried tomatoes and streaky bacon with caramelised onions

Pizza Quattro Stagioni | 210

Gypsy ham, artichokes, Kalamata olives and earthy Portobello mushrooms

Pizza con Chorizo | 185

Spicy chorizo sausage, Peppadews, spring onion and fresh avocado

Pizza Salame e Pepperoni | 175

Italian salami, roasted red and yellow peppers, Kalamata olives and fresh Basil

Pizza con Salsiccia | 170

Italian Fennel sausage, fresh chillies and Fennel seeds

Pizza Parma | 175

Parma ham, truffle oil and Rocket

Pizza Greca (v) | 165

Baby spinach, caramelised onions, creamy Danish feta cheese and Kalamata olives

Pizza con Zucca Tartufo (v) | 155

Oven roasted butternut, three cheeses, crispy Sage and decadent truffle oil

Pizza Margherita con Mozzarella Fior di Latte (v) | 140

Fresh Fior di Latte Mozzarella, tomato and Basil

~ An Italian classic ~

Pizza con Gorgonzola e Pere | 160

Gorgonzola, buttery pear, walnuts and fresh peppery Rocket

Pizza con Pollo e Funghi | 185

Chicken breast and earthy mushrooms

Bianca (no tomato base)

Focaccia con Carpaccio di Filetto | 145

Beef fillet carpaccio, earthy Portobello mushrooms, celery, Parmesan shavings, Rocket and a drizzle of balsamic Reduction

Focaccia Parma | 165

Parma ham, chopped fresh tomatoes and Basil with a drizzle of balsamic reduction

Focaccia Tradizionale (v) | 110

Traditional Focaccia with Rosemary and Parmesan shavings

Focaccia con Formaggio (v) | 125

Traditional focaccia with mozzarella

(v) - Vegetarian

*Pizzettas (small pizzas) available on request
and charged at 75% of the full pizza price.*

All prices include 15% VAT.





La Dolce VITA

All our puddings, pastries and ice-creams are homemade using only the finest and freshest ingredients.

Chocolate Tart | 105

Torta al cioccolato

Silky chocolate ganache tart with a macadamia crust and raspberry sorbet

Chocolate Fondant | 100

Fondente al cioccolato

Our molten dark chocolate fondant is oven baked to order with a delicious peanut butter ice-cream

~ Takes time to prepare ~

Coffee Crème Brûlée | 95

Crème brûlée al caffè

Decadent crème brûlée with salted caramel ice-cream

Vanilla Panna Cotta | 90

Panna cotta alla vaniglia

Panna cotta served with fresh strawberries, mixed berry coulis and refreshing mint

Torta del Giorno | SQ

Please ask your waiter about our freshly baked cakes of the day

Milk Tart Panna Cotta | 90

Milk tart panna cotta

This traditional Italian panna cotta takes on a warm and wholesome South African twist

Berry Pavlova | 100

Pavlova con frutti di Bosco

Sticky and sweet meringue with fresh Chantilly cream, seasonal berries and a mixed berry coulis

Drowned Ice-Cream | 90

Affogato

Homemade vanilla ice-cream with a shot of Italian espresso, almond brittle and Amaretti biscuits

Homemade Ice-Cream | 90

Gelato artigianale

Three scoops of our homemade ice-cream

~ Please check with your waiter for flavours ~

Our homemade coconut ice cream is Vegan Friendly

Tiramisu Semifreddo | 95

A semi frozen slice of heavenly Tiramisu lovingly made with a hint of Kahlua liqueur

