

The logo features the word "Bacini's" in a large, elegant, red cursive script. Below it, the words "PIZZERIA & DELI" are written in a smaller, black, uppercase sans-serif font. Underneath that, "CAPE TOWN • EST '89" is written in an even smaller, black, uppercase sans-serif font. The entire logo is centered on a white background with a repeating pattern of light grey lips.

Bacini's
PIZZERIA & DELI
CAPE TOWN • EST '89

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Breakfast

All the eggs served at Bacini's are free-range, from the hillsides of Cape Point, or from the Napoli's very own farm. Our bread is sourced from Woodstock Bakery and guests have the choice of either sourdough or ciabatta.

BREAKFAST SERVED FROM 9AM-12PM

EGGS BENEDICT	78	RICOTTA PANCAKES	95
An english muffin, topped with crispy bacon, two poached free-range eggs and Hollandaise sauce.		Three fluffy ricotta pancakes layered with seasonal fresh berries, fynbos honey and melt-in-your-mouth mascarpone from the Cape winelands.	
Add B'BOS Trout	72		
GRANOLA	65	BACON POTATO ROSTI	85
Delicately spiced homemade granola served with double cream farm yoghurt, seasonal fresh fruit and fynbos honey.		Two potato rostis with fresh garden herbs topped with crispy bacon, slow-roasted Bella Rosa tomatoes and free-range poached eggs. Garnished with wild rocket and served with creamy sautéed mushrooms.	
BACINI'S BREAKFAST	98	CROSTONI AI FUNGI	84
Juicy sausages, free-range eggs and crispy rashers of bacon accompanied by sautéed mushrooms and roasted Bella Rosa tomatoes. Served with two slices of toasted bread.		Two slices of crispy toast of your choice done with creamy mushrooms, truffle oil, parsley and parmesano.	
NORWEGIAN SALMON BAGEL	94	FREE-RANGE OMELETTE (3 eggs) *	48
Toasted bagel, filled with cream cheese, smoked Norwegian salmon, capers, fresh dill and lemon zest.		Three free-range eggs whipped with the chef's secret ingredient, then cooked in butter and finished in the oven. Served with one slice of toasted bread. Bellissimo!	
		Add fillings:	
		- Bbos Trout	72
		- Avocado	35
		- Crispy bacon (2 rashers)	27
		- Free-range chicken sausages (2)	28
		- Seasonal mushrooms	24
		- Roasted Bella Rosa tomatoes	20
		- Cheddar cheese	22
		- Onion	8



Antipasti • Starters

Italy has the 5th highest life expectancy in the world. The fresh mediterranean food, tight family bonds and love of leisure are all key ingredients to a long and happy life. All ingredients which are found at Bacini's.

BEEF CARPACCIO 80

Thinly sliced tender beef fillet drizzled with extra virgin olive oil, a balsamic vinaigrette, mustard and lemon juice. Topped with crispy capers, fresh wild rocket and shaved Parmigiano-Reggiano.

OXTAIL RAVIOLO *NEW* 65

A pasta pouch stuffed with Oxtail stew simmered in its own tasty sauce.

ANTIPASTO PLATTER 220

An assortment of cured meats, which change based on season and availability, accompanied by sweet roasted red peppers, house-marinated olives, mini brie and Italian hard cheese.

✓ EXOTIC MUSHROOM ARANCINI 75

Arborio rice stuffed with a ragu of seasonal mushrooms, truffle oil and parmesano, coated in panko bread crumbs and fried until crunchy on the outside and melted in the middle and finished off with a basil pesto sauce.

✓ FRIED ZUCCHINI 60

Slices of zucchini crusted with panko crumbs and fried until golden. Served with a homemade basil aioli.

MAMA'S MEATBALLS 88

Free range pork & beef mince meatballs, blended with a secret family spice & herb mix, cooked in Napoletana sauce and served with a slice of ciabatta toast.

GRILLED PRAWNS 130

Five wild-caught Atlantic prawns, marinated and grilled in a garlic butter, chilli and lemon sauce.

Insalata • Salads

We put a huge amount of effort into sourcing the absolute best ingredients both locally and from around the globe to create dishes which inspire a love of Italian food and a love of life.

"Mangia bene, ridi spesso ama molto" –

Eat well, laugh often, love much.

BURRATA SALAD 190

A creamy, tangy and tender ball of authentic Italian Burrata mozzarella held in a bowl of fresh basilico, parma ham, bella roma tomatoes and thinly sliced red onion. Dressed with balsamic modena and extra virgin olive oil.

CAESAR SALAD 156

A bed of fresh cos lettuce topped with crispy prosciutto, free-range chicken, crunchy Italian croutons and a panko-crumbed boiled egg. Topped with generous shavings of parmesan and finished with a dressing of anchovy, mustard, lemon, garlic and olive oil.

✓ GREEK SALAD 128

A traditional Greek village salad of Bella Roma tomatoes, green pepper, sweet red onion and cucumber with calamata olives and creamy Danish feta cheese.

✓ CAPRESE SALAD 154

Fresh tomatoes layered with creamy fior di latte mozzarella, house-made basil pesto, a sweet Módena balsamic reduction and fresh basil.

CRISPY CHICKEN SALAD 145

Golden brown panko-crumbed free range chicken breast atop a bed of fancy lettuce, Bella Rosa tomatoes, creamy Danish feta cheese and cucumber with a French dressing.

ITALIAN TUNA SALAD 140

Imported Italian Tuna, green beans, kalamata olives, Bella Roma tomatoes & red onions on a crunchy bed of gem lettuce. Finished off with an authentic Italian dressing of micro herbs, chives and a free range boiled egg tossed together with baby potatoes.

✓ GOATS CHEESE SALAD *NEW* 150

A blend of soft lettuce, cranberries, pecan nuts and creamy goats cheese. Drizzled with a sweet savoury honey balsamic dressing.

Pasta

Pasta is the heart of Italian food. This is why we make our own fresh pasta in-house daily using authentic Farina "00" flour and age-old techniques.

Choose between either fresh or dry:

- Fresh: Pappardelle

- Dry: Penne / Spaghetti / Tagliatelle

* Gluten free options available + R60

* Vegan cheese + R45

NONO'S CARBONARA	128	✓ GNOCCHI ALLA FUNGHI	115
Spaghetti with a light creamy sauce of onion, garlic, egg, Parmigiano-Reggiano and Pancetta.		Homemade gnocchi with mushrooms, rosemary, garlic, white wine, parsley and Danish feta. Topped with Italian cheese.	
✓ MASCARPONE AND ROAST TOMATO	120	✓ NAPOLETANA	110
Penne with roasted Bella Roma tomatoes, rosemary and a creamy mascarpone cheese sauce. Topped with Parmigiano-Reggiano.		An authentic taste of Napoli - a family favourite. Calamata olives, capers and fresh basil in a tomato sauce. Topped with Italian cheese	
✓ SPINACH & RICOTTA CANNELLONI	146	✓ PESTO PASTA	145
Homegrown spinach & local ricotta cheese wrapped in fresh pasta, covered with Parmigiano and mozzarella and baked to perfection, lathered in Napoletana sauce.		Homemade creamy Basil pesto sauce with sundried tomatoes. Topped with Italian cheese.	
		Add free range chicken	76
SEAFOOD	198	OSSO BUCO RAGU	185
Fresh west-coast mussels, calamari and prawns in a tomato, chilli and white wine sauce. Garnished with Italian cheese.		Chef Eva's famous ragu - passed down through the generations. Beef knuckle slow-cooked in a secret sauce turned through fresh pappardelle pasta and topped with Parmigiano and fresh Basil.	
BOLOGNESE	150	TRICOLORE TAGLIATELLE <i>NEW</i>	188
Delicious prime minced beef in a rich and herby tomato ragu, spun through al dente pasta of your choice. Garnished with Italian cheese.		Garlic, chilli and Bella Roma tomatoes tossed together with Napoletana sauce prawns, baby spinach & white wine. Perfetto!	
LA NOSTRA LASAGNE	175	✓ MUSHROOM RISOTTO <i>NEW</i>	165
Free-range beef mince slow-cooked in house-made Napoletana, layered with fresh pasta and creamy béchamel, topped with mozzarella and baked until crispy.		A flavourful medley of Arborio rice, mixed mushrooms including porcini, sautéed with onion and garlic with a splash of wine and cream. Crowned with a sprinkle of Parmigiano.	



Carne • Meat

All of the meat at Bacini's is ethically sourced from a variety of incredible butchers around Cape Town. High quality, free-range meat also means more depth of flavour.

THE DISHES LISTED BELOW EXCLUDE SIDES,
WHICH MUST BE ORDERED SEPARATELY:

- Seasonal roasted Mediterranean veg 55
- Crispy potato chips 30
- Traditional Greek salad 58
- Sweet potato fries 32

T-BONE STEAK A LA FLORENTINE (400g) 250
Grilled T-bone steak encrusted with fresh herbs, lemon, garlic and chilli.

BEEF CARPACCIO 135
Thin strips of free-range beef fillet drizzled with extra virgin olive oil, balsamic vinaigrette, mustard, lemon, crispy capers, fresh rocket and shaved Parmigiano-Reggiano.

BEEF SCALOPINE (200g) 230
Tender 200g fillet of beef grilled to your choosing topped with a rich and creamy sauce of mushroom, thyme, fresh cream, white wine, chilli and Parmigiano Reggiano. Finished with a swirl of imported Italian truffle oil.

CHICKEN A LA LIMONE 185
Traditional Italian free-range chicken breast in a zesty lemon, butter and parsley sauce.
Add pasta 20

CHICKEN SCHNITZEL 145
Succulent free-range chicken breasts, crusted with golden panko and Parmigiano crumbs and served with a small dish of mushroom sauce.

LAMB BURGER *NEW* 175
Made with succulent lamb mince. Topped with refreshing cucumber raita and enhanced with the tangy flavours of roasted red pepper and janapeño relish.

Pescato • Fish

Italians have learnt to value the ocean, having lived upon and relied on its shores for centuries. We only serve fish on the SA green list, ensuring the longevity of our seas, and the freshest catch from local waters.

FRESH MUSSELS 90
Onion, garlic and light chilli sauteed with white wine and Italian parsley. Served with toasted ciabatta.

LINE FISH OF THE DAY *NEW* 205
The chefs selection of line caught fish accompanied by your choice of vegetables, chips or side salad.

GRILLED PRAWNS (350g) 240
10 butterflied wild-caught Atlantic prawns, grilled in garlic, chilli and lemon sauce.

GRILLED SMOKED PAPRIKA CALAMARI (250g) 198
Succulent baby calamari tubes and tentacles, pan-fried in sweet smoked paprika and served with your choice of side.

ACQUA PAZZA PESCATO *NEW* 210
Locally caught kingklip cooked with Bella Roma tomatoes, red onion, fennel, a touch of chilli, basil, a hint of chilli and white wine. Served atop a warm baguette.

Pizza

All served with pizza tomato, mozzarella & oregano
Any changes are subject to additional costs

✓ MARGHERITA	90 95
Mozzeralla, pizza tomato & oregano	
TROPICAL	110 120
Ham & pineapple	
REGINA	125 135
Ham & mushroom	
ZOLA	110 125
Bacon & banana	
✓ SALERNO	110 125
Spinach & feta	
NAPOLI	110 125
Anchovies & olives	
GALLINA	125 135
Marinated chicken & mushroom	
BAGGIO	125 135
Salami, green pepper & onion	
✓ VEGETARIAN	130 140
Asparagus, mushroom, onion & green pepper	
MANCINI	130 150
Spicy chicken, onion & green pepper	

*Gluten-free bases & vegan cheese available

BARESI	140 150
Ham, salami & bacon	
✓ RICCO	125 135
Ricotta cheese, spinach, brinjals & sundried tomato	
MATERAZZI	140 150
Salami, peppadew, feta & avocado	
4 SEASONS	140 150
Mushroom, ham, olives & artichokes	
AMALFI	145 155
Mushroom, salami, olives & anchovies	
ARRABIATA	155 175
Bolognaise, chilli, garlic, mushroom & green pepper	
ITALIA	140 155
Bacon, feta & avocado	
SEAFOOD PIZZA	195 205
Mussels, calamari & prawns in a tomato & chilli white wine sauce	

Gourmet Pizza

One size only

✓ POSITANO	190
Artichoke, peppadew, basil pesto & feta	
VALENTINO	192
Parma ham & rocket	
RAI	180
Salami, ricotta cheese & avocado	
SHERIDINO	180
Chorizo, freshly sliced tomato, garlic & chilli	
BLUE FICO	180
Blue cheese, pepperoni & fig preserve	
✓ MICKELE	155
Cooked slices of tomato, brinjal, fresh basil & pecorino shavings	
LEVITO	160
Bacon, brie, onion marmalade & rocket	
B'BOS TROUT PIZZA	210
Fresh locally-caught trout, sliced avocado and Spanish capers finished with our secret lemon sour cream. Give it a try - you won't be disappointed.	
✓ BURRATA DI NAPOLI	210
Sliced Bella Roma tomatoes topped with creamy Italian burrata and fresh garden basil. Finished with a dash of the finest olive oil - Buon appetito.	
OSSO BUCCO PIZZA NEW	185
Our famous pasta dish but on a pizza!	

Extra Toppings

Create your own, or simply add to our selection
Price per individual selection

Chilli, egg, garlic, onion	18
Asparagus, banana, brinjals, capers, fresh basil, green pepper, olives, onion marmalade, peppadews, pizza tomato, spinach	24
Anchovy, avocado, bacon, blue cheese, brie, cherry tomato, feta, fig preserve, ham, pesto, pineapple, ricotta cheese, rocket, salami	35
Artichokes, mozzarella, mushrooms, tuna, shaved pecorino, sundried tomato	37
Chorizo, pepperoni, spicy chicken	52
Bolognaise mince	75
Free range chicken	76
Burrata cheese, fior di latte, Parma Ham, Seafood	95

* NO SHARING OF MEDIUM

15% SERVICE CHARGE ON 10 OR MORE PEOPLE.
NO EXTRAS ON PIZZA BREAD, FOCACCIA OR BIANCA
R60 MINIMUM FOOD CHARGE PER PERSON. ANY
CHANGES TO MENU ITEMS ARE SUBJECT TO
ADDITIONAL COST. NO HALF-AND-HALF PIZZAS

Dessert

There's no better way to end a meal than with loved ones and something sweet.
Buonanotte bella.

CREME CARAMEL	40	NUTELLA PANNA COTTA <i>NEW</i>	60
Traditional Bacini's family recipe.		Set in a ramikin of Nutella, cream & vanilla and topped with crunchy roasted hazelnuts	
BACINI'S CLASSIC TIRAMISU	75	CUORE CHOCOLATE FONDANT	65
Layers of creamy whipped mascarpone cheese and lady fingers soaked in coffee and liqueur.		A sensual experience of 70% Belgium dark chocolate sauce encased in a melt-in-your-mouth cake served with fresh vanilla ice cream.	
Dusted with dark cacao and love.		FERRERO ROCHE CAKE <i>NEW</i>	85
NEW YORK STYLE BAKED CHEESE CAKE	90	Light, fluffy the perfect chocolate cake. Made with Nutella buttercream and topped with roasted hazelnuts.	
Homebaked New York style cheese cake served with berry coulis and vanilla ice cream.			



We try to reduce waste by:

- recycling glass, cans, paper, plastic using recycled and biodegradable take-away/doggy bags and containers
 - buying from local suppliers, where possible
 - using free range, and hormone-free produce

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Drinks Menu

COCKTAILS

APEROL SPRITS Aperol & Cinzano Pro Spritz, soda	90
ESPRESSO MARTINI Absolut vodka, Espresso & Tia Maria	85
NEGRONI Beefeater gin, Aperol & Rosso Vermouth	80
CHILLI MARGARITA Altos Reposado, triple sec, pineapple, chilli salt & lime	90
ORANGE & THYME COLLINS Beefeater gin, lemon, orange, thyme & soda	75
DINO'S FAMOUS BLOODY MARY secret recipe	95
AMALFI SUNSET Malfy Limone, San Pellegrino Aranciata & prosecco	90
COSMOPOLITA Absolute vodka, cranberry juice, lime, sugar syrup, mint	90

SPIRITS

BEEFEATER London Dry Gin	38
INVERROCHE Classic / Amber / Verdant	55
MALFY Originale / Con Limone / Gin Rosa / Con Arancia	45
SIX DOGS Blue / Karoo / Honey Lime / Painted Pinotage	45
ABSOLUT VODKA Original / Passion Fruit	30
GREY GOOSE	50
OLMECA TEQUILA Altos Reposado / Black	40 35
DON JULIO Reposado	70
JAGERMEISTER	30
KLIPDRIFT PREMIUM	40
RICHELIEU	35

WHISKEY & BOURBONS

JAMESON	35
JAMESON Caskmates Stout / IPA	40
JAMESON SELECT RESERVE	50
JOHNNIE WALKER BLACK	38
GLENLIVET 12 YEAR	60
GLENLIVET FOUNDERS RESERVE	50
BALLANTINES	30
CHIVAS REGAL 12 YEAR	55
BELLS	30
JACK DANIELS	40

APERITIF / LIQUEURS

AMARETTO Disaronno	38
FRANGELICO	30
CAMPARI	38
AMARULA	30
KAHLUA	38
GRAPPA Antonella / Ruta	65 40
LIMONCELLO	50
DE KRANS PORT	45

BEER / CIDERS

BLACK LABEL / CASTLE LAGER / CASTLE LITE	35
CORONA	45
STELLA ARTOIS	40
WINDHOEK DRAUGHT	48
PERONI	60 70
DEVILS PEAK FIRST LIGHT GOLDEN ALE	45 60
BACINI'S LAGER	38 48
CBC LAGER	48 58
LOXTONIA CIDER	54
DRAGON GINGER BEER	55
SAVANNA Dry/ Light	40
HUNTERS DRY	35
DUTCHESS Floral/Botanical/Berry Rose	50
BECK'S NON ALCOHOLIC Blue	35
HEINEKEN 0.0	40

White Wines

CHENIN BLANC

SPIER SIGNATURE	55 180
MULDERBOSCH STEEN OP HOUT	205
VREDE EN LUST WHITE MISCHIEF	245
KLEINE ZALZE VINEYARD SELECTION	290

CHARDONNAY

HAUTE CABRIÈRE UNWOODED	210
DE WETSHOF LIMESTONE HILL UNWOODED	55 225
BOSCHENDAL 1685	65 265
HARTENBERG	345

SAUVIGNON BLANC

DIEMERSDAL ESTATE	55
DIEMERSDAL RESERVE	255
VREDE EN LUST ANNI	235
CREATION	295
IONA	350

Rosé

FRANSCHHOEK CELLAR	55 185
SARONSBERG	190
VREDE EN LUST JESS	220
WATERFORD ROSE MARY	255

Bubbles

KRONE VINTAGE CUVEE BRUT	85 395
KRONE ROSE VINTAGE CUVEE	85 395
LE LUDE BRUT ROSE	650
G H MUMM	1400
VEUVE CLICQUOT BRUT NV	1750

Red Wines

MERLOT

FRANSCHHOEK CELLAR	55 200
HPF POSTMEERSTER	245
STELLENBOSCH RESERVE	300

PINOTAGE

SPIER	195
BEYERSKLOOF	225
WARWICK THE FIRST LADY	60 245

CABERNET SAUVIGNON

KLEINE ZALZE CELLAR SELECTION	210
ERNIE ELS BIG EASY	255
WARWICK THE FIRST LADY	65 260
KANONKOP KADETTE	295

SHIRAZ

SARONSBERG PROVENANCE	255
CASA SIMELIA	65 315
VREDE EN LUST LADY J	340

PINOT NOIR

MR P	335
CREATION	460

RED BLENDS

DIEMERSDAL Cab Sauv Merlot	55 200
HARTENBERG DOORKEEPER Merlot Malbec	250
KANONKOP Kadette Cape Blend	270
BOSCHENDAL Nicolas	400
VREDE EN LUST Boet Erasmus	500
BOSCHENDAL Black Angus	770

CORKAGE: R75.00 PER BOTTLE
BUBBLES CORKAGE: R150 PER BOTTLE
(MAX 1 BOTTLE PER 4 PAX)



Bacini's

PIZZERIA & DELI
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Hot Drinks

ESPRESSO Single	30
ESPRESSO Double	40
CORTADO	35
MACCHIATO	35
CAPPUCCINO	35
AMERICANO	32
FLAT WHITE	35
LATTÉ	38
HOT CHOCOLATE	35
CHAI LATTÉ	40
ICED COFFEE (espresso, milk, vanilla and condensed milk)	40
RED CAPPUCCINO	38
PEDRO	65
IRISH	60

Tea

ORGANIC ROOIBOS TEA	25
CEYLON TEA	25
PEPPERMINT TEA	30
MIXED BERRY TEA	30

Cold Drinks

SODAS 300ML	28
Coke / Coke Zero / Cream Soda	
Fanta Orange / Sprite / Sprite Zero	
FITCH AND LEEDES MIXERS	24
Dry Lemon / Ginger Ale / Lemonade	
Tonic Water / Pink Tonic / Soda Water	
TOMATO COCKTAIL 200ml	42
RED BULL	40
APPLETIZER / GRAPETIZER	32
SAN BENEDETTO ICE TEA	40
Peach / Lemon	
SAN PELLEGRINO	40
Cherry Pomegranate / Tangerine / Lemon	
SAN PELLEGRINO SPARKLING JUICE	45
Aranciata / Limonata / Pompelmo / Melograno / Rosso Aranciata	
JUICE	40
Orange / Cranberry / Pineapple	
MOUNTAIN FALLS STILL & SPARKLING	28 48
330ml / 1L	
SAN BENEDETTO STILL & SPARKLING	35 65
250 ml / 750ml	



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