

# 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

- BACINI'S BREAKFAST..... 115**  
A hearty breakfast with streaky bacon, eggs, beef sausage, portabellini mushrooms, roasted tomato, and toasted sourdough.
- BENNY ON KLOOF..... 90**  
A classic Eggs Benedict featuring English muffin, streaky bacon, poached eggs, and tarragon hollandaise.
- ✓ **GRANOLA..... 78**  
A delightful blend of homemade granola, double cream Greek yoghurt, fresh seasonal fruit, and a drizzle of fynbos honey.
- SALMON BAGEL..... 135**  
Indulge in smoked salmon, crème fraiche, cucumber, capers, red onion, Mediterranean dressing, and fresh dill on a butter-toasted bagel.
- ✓ **BUTTERMILK FLAPJACKS..... 115**  
Fluffy flapjacks served with fresh blueberries, Greek yoghurt, ricotta cheese, maple syrup, and milk jam.
- ✓ **HOT OATS..... 75**  
Creamy banana and poppy seed oats topped with toasted almond flakes for a warm and satisfying breakfast option.
- OPEN OMELETTE**
- Plain Cheese (closed).....40  
Caprese.....90  
Chorizo, Bell Peppers, Roasted Tomato..... 110  
Salmon, Avo, Crème Fraiche..... 135



# Antipasti

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.

**BEEF CARPACCIO.....90**

Thinly sliced beef fillet drizzled with balsamic, mustard, and lemon vinaigrette. Topped with crispy capers, wild rocket, and Parmigiano-Reggiano.

**PATAGONIAN OLIVE & CAPER CALAMARI.....130**

Tender calamari paired with a zesty blend of green olives, capers, roasted peppers, red onion, parsley, and a drizzle of olive oil.

**ANTIPASTO PLATTER.....250**

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 with seasonal mushroom ragu, truffle oil, and Parmesan, fried to crispy perfection, served with basil pesto sauce.

✓ **ZUCCHINI FRIES.....65**

Thinly sliced zucchini crusted with panko crumbs and fried until golden. Served with a homemade basil aioli..

**PRAWN STARTER.....155**

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

**OYSTERS.....1 FOR 35, 4 FOR 120**

Local West Coast Oysters topped with a zesty dressing of red onion, red wine vinegar, lemon, and a sprinkle of parsley.



# Insalata

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.

- BURRATA SALAD .....230**  
Creamy Burrata mozzarella nestled in fresh basil, Parma ham, Roma tomatoes, and thinly sliced red onion. Drizzled with balsamic Modena and olive oil.
- CAESAR SALAD.....156**  
A bed of fresh cos lettuce topped with crispy prosciutto, free-range chicken, crunchy Italian croutons and a crumbed boiled egg. Topped with generous shavings of parmesan and finished with a dressing of anchovy, mustard, lemon, garlic and olive oil.
- ✓ **GREEK SALAD.....135**  
A traditional Greek village salad of Bella Roma tomatoes, green pepper, sweet red onion and cucumber with Kalamata olives and creamy feta cheese.
- ✓ **CAPRESE SALAD.....160**  
Fresh tomatoes layered with creamy fior di latte mozzarella, house-made basil pesto, a sweet Mòdena balsamic reduction and fresh basil.
- CRISPY CHICKEN SALAD.....165**  
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.
- NICOISE SALAD.....145**  
Imported Italian Tuna, soft baby potatoes, green beans, kalamata olives, Bella Roma tomatoes & red onion on a crunchy bed of gem lettuce. Finished off with an authentic Italian dressing, micro herbs, chives and a free range boiled egg.

“Mangia bene, ridi spesso ama molto” – Eat well, laugh often, love much.





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.

- NONO'S CARBONARA.....135**  
Traditionally made, spaghetti coated in a velvety blend of eggs, Pecorino Romano cheese, pancetta, and black pepper-a timeless Roman delight.
- ✓ **PENNE AL POMODO.....130**  
Penne pasta with roasted Bella Roma tomatoes, fragrant rosemary, and a rich mascarpone sauce, finished with Parmigiano-Reggiano.
- ✓ **SPINACH AND RICOTTA RAVIOLI.....150**  
Parcels of ravioli filled with homegrown spinach and creamy ricotta cheese, served in a Harissa butternut cream sauce. Topped with roasted almonds and fresh chives.
- SEAFOOD.....200**  
Fresh west-coast mussels, calamari and prawns in a tomato, chilli and white wine sauce. Garnished with Italian cheese.
- BOLOGNESE.....155**  
Delicious prime minced beef in a rich and herby tomato ragu, spun through al dente pasta of your choice. Garnished with Italian cheese.
- LA NOSTRA LASAGNE.....180**  
Slow-cooked free-range beef mince in house-made Neapolitan sauce, layered with fresh pasta and creamy béchamel, topped with mozzarella, and baked to perfection.
- ✓ **GNOCCHI ALLA FUNGHI.....135**  
Soft potato gnocchi with savoury mushrooms, rosemary, garlic, and white wine, topped with parsley, creamy Danish feta, and Italian cheese.
- ✓ **NAPOLETANA.....120**  
An authentic taste of Napoli - a family favourite. Kalamata olives, capers and fresh basil in a tomato sauce. Topped with Italian cheese.
- ✓ **PESTO PASTA.....160**  
Homemade creamy basil pesto sauce with sundried tomatoes. Topped with Italian cheese.  
**Add free range chicken 78**
- OSSO BUCO RAGU.....195**  
Indulge in our famous beef knuckle ragu, slow-cooked in a secret sauce, tossed with Rigatoni pasta, and finished with Parmigiano and fresh basil.
- TRICOLORE TAGLIATELLE.....195**  
Garlic, chilli and Bella Roma tomatoes tossed together with Neapolitan sauce prawns, baby spinach & white wine. Perfetto!
- ✓ **MUSHROOM RISOTTO.....185**  
A flavourful medley of Arborio rice, mixed mushrooms including porcini, sautéed with onion and garlic with a splash of white wine and cream. Crowned with a sprinkle of Parmigiano.
- .....
- Choose between either fresh or dry:  
- Fresh: Pappardelle  
- Dry: Penne / Spaghetti / Tagliatelle  
\*Gluten free options available +R60  
\*Vegan Cheese available +R45
- .....



# Carne

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.....	60	Traditional Greek salad.....	60
Crispy potato chips.....	35	Sweet potato fries.....	35

### BEEF SCALLOPINE .....245

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 PARMIGIANA.....175

Grana padano-breaded free range chicken breasts covered in napolitana sauce and mozzarella.

### BISTECCA ALLA

### FIorentina.....260

Bistecca alla Fiorentina Aged Rib-eye steak grilled to perfection, infused with mint, basil, garlic and olive oil served with pickled baby onions.

### CHICKEN A LA

### LIMONE.....190

Traditional Italian free-range chicken breast in a zesty lemon, butter and parsley sauce.

**Add pasta 20**

# Pescato

### FRESH MUSSELS.....110

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

### LINE FISH OF THE DAY.....SQ

The chefs selection of line caught fish accompanied by your choice of vegetables, chips or side salad.

### GRILLED PRAWNS.....280

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

### GRILLED SMOKED PAPRIKA CALAMARI.....210

Succulent baby calamari tubes and tentacles, pan-fried in sweet smoked paprika. Served with cumin infused Jasmin rice.



# Pizza

All served with pizza tomato, mozzarella & oregano. Any changes are subject to additional costs. Gluten-free bases & vegan cheese available.

✓ <b>MARGHERITA</b> .....	90		100
Mozzeralla, pizza tomato & oregano			
<b>TROPICAL</b> .....	115		125
Ham & pineapple			
<b>REGINA</b> .....	135		150
Ham & mushroom			
<b>ZOLA</b> .....	120		130
Bacon & banana			
✓ <b>SALERNO</b> .....	120		130
Spinach & feta			
✓ <b>NAPOLI</b> .....	125		140
Anchovies & olives			
<b>GALLINA</b> .....	145		160
Marinated chicken & mushroom			
<b>BAGGIO</b> .....	130		140
Salami, green pepper & onion			
✓ <b>VEGETARIAN</b> .....	145		155
Asparagus, mushroom, onion & green pepper			
<b>MANCINI</b> .....	145		160
Spicy chicken, onion & green pepper			
<b>BARESI</b> .....	150		165
Ham, salami & bacon			
✓ <b>RICCO</b> .....	130		140
Ricotta cheese, spinach, brinjals & sundried tomato			
<b>MATERAZZI</b> .....	155		165
Salami, peppadew, feta & avocado			
<b>4 SEASONS</b> .....	160		170
Mushroom, ham, olives & artichokes			
<b>AMALFI</b> .....	160		170
Mushroom, salami, olives & anchovies			
<b>ARRABIATA</b> .....	175		195
Bolognese, chilli, garlic, mushroom & green pepper			
<b>ITALIA</b> .....	150		165
Bacon, feta & avocado			
<b>SEAFOOD PIZZA</b> .....	200		210
Mussels, calamari & prawns in a tomato & chilli white wine sauce			

# Gourmet Pizza

One size only

✓	<b>POSITANO</b> .....	<b>195</b>
	Artichoke, peppadew, basil pesto & feta	
	<b>VALENTINO</b> .....	<b>200</b>
	Parma ham & rocket	
	<b>RAI</b> .....	<b>185</b>
	Salami, ricotta cheese & avocado	
	<b>SHERIDINO</b> .....	<b>185</b>
	Chorizo, freshly sliced tomato, garlic & chilli	
	<b>BLUE FICO</b> .....	<b>195</b>
	Blue cheese, pepperoni & fig preserve	
✓	<b>MICKELE</b> .....	<b>165</b>
	Cooked slices of tomato, brinjal, fresh basil & pecorino shavings	
	<b>LEVITO</b> .....	<b>170</b>
	Bacon, brie, onion marmalade & rocket	
✓	<b>B' BOS TROUT PIZZA</b> .....	<b>220</b>
	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.	
	<b>BURRATA DI NAPOLI</b> .....	<b>215</b>
	Sliced Bella Roma tomatoes topped with creamy Italian burrata and fresh garden basil. Finished with a dash of the finest olive oil - Buon appetito.	

## Extra Toppings

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

Chilli, egg, garlic, onion.....	<b>20</b>
Asparagus, banana, brinjals, capers, fresh basil, green pepper, olives, onion marmalade, peppadews, pizza tomato, spinach .....	<b>24</b>
Artichokes, mozzarella, mushrooms, tuna, shaved pecorino, sundried tomato, bacon, cherry tomato, feta, ham, pesto, pineapple, salami .....	<b>38</b>
Anchovy, avocado, blue cheese, brie, fig preserve, ricotta cheese, rocket.....	<b>45</b>
Chorizo, fior di latte, pepperoni, spicy chicken.....	<b>54</b>
Bolognese mince.....	<b>75</b>
Free range chicken.....	<b>78</b>
Burrata cheese, Parma Ham, Seafood.....	<b>95</b>

.....  
 No sharing of medium. 15% service charge on 10 or more. 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.  
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# Dessert

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

**CREME CARAMEL..... 40**  
Traditional Bacini's family recipe.

**BACINI'S CLASSIC TIRAMISU..... 80**  
Layers of creamy whipped mascarpone cheese and lady fingers soaked in coffee and liqueur. Dusted with dark cacao and love.

**NEW YORK STYLE BAKED  
CHEESE CAKE..... 90**  
Homebaked New York style cheese cake served with berry coulis and vanilla ice cream.

**PISTACHIO PANNA COTTA..... 85**  
Coconut infused panna cotta served with pistachio and caramel brittle.

**CUORE CHOCOLATE FONDANT..... 80**  
A sensual experience of 70% Belgium dark chocolate sauce encased in a melt-in-your-mouth cake served with fresh vanilla ice cream.

**CRÈME BRULEE..... 90**  
Lemongrass Vanilla Creme Brulee: Creamy custard infused with lemongrass, vanilla, and a touch of lemon zest, topped with a caramelized sugar crust







# Cocktails

**Aperol Sprits**..... 95

Aperol & Cinzano Pro Spritz, soda

**Espresso Martini**..... 90

Absolut vodka, Espresso & Tia Maria

**Negroni**..... 85

Beefeater gin, Aperol & Rosso Vermouth

**Chilli Margarita**..... 90

Olmeca, triple sec, pineapple, chilli salt & lime

**Orange & Thyme Collins**..... 80

Beefeater gin, lemon, orange, thyme & soda

**Dino's Famous Bloody Mary**.... 95

Secret recipe

**Amalfi Sunset**..... 105

Malfy Limone, San Pellegrino Aranciata & prosecco

**Cosmopolitan**..... 95

Absolut vodka, cranberry juice, lime, sugar syrup, mint



# Whiskey & Bourbons

**Jameson**..... 35

**Jameson**..... 40

Caskmates Stout /IPA

**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**..... 38

Disaronno

**Frangelico**..... 45

**Campari**..... 38

**Amarula**..... 30

**Kahlua**..... 38

**Grappa**..... 65|40

Antonella / Ruta

**Limoncello**..... 50

**De Krans Port**..... 45

# Beers & 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.....	55 190
Mulderbosch Steen Op Hout.....	225
Vrede En Lust White Mischief...	265
Ken Forrester Old Vine Reserve.....	340

### CHARDONNAY

Haute Cabrière Unwooded.....	225
De Wetshof Limestone Hill Unwooded.....	60 240
Boschendal 1685.....	65 280
Hartenberg.....	350

### SAUVIGNON BLANC

Diemersdal Estate.....	55 265
Vrede en Lust Anni.....	245
Creation.....	70 305
Iona.....	360

## Rosé

Franschhoek Cellar.....	55 190
Saronsberg Shiraz.....	200
Leeuwenkuil.....	220
Vrede en Lust Jess.....	235

## Bubbles

Krone Vintage Cuvee Brut...	90 405
Krone Rose Vintage Cuvee...	90 405
Le Lude Brut Rose.....	680
GH Mumm.....	1650
Veuve Clicquot Brut NV.....	1750

## Red Wines

### MERLOT

Franschhoek Cellar.....	55 200
HPF Postmeerster.....	250
Rustenberg.....	275
Stellenbosch Reserve.....	340

### PINOTAGE

Beyerskoof.....	230
Warwick The First Lady... 60	250
Leopards Leap Special Edition.....	255

### CABERNET SAUVIGNON

Kleine Zalze Cellar Selection..	215
Ernie Els Big Easy .....	255
Warwick the First Lady.....	65 265
Kanonkop Kadette.....	300

### SHIRAZ

Saronsberg Provenance.....	65 265
Tokara Premium.....	290
Casa Simelia .....	315
Vrede en Lust Lady J.....	360

### PINOT NOIR

Mr P.....	340
Creation.....	465

### RED BLENDS

Diemersdal Cab Sauv Merlot.....	55 210
Hartenberg Doorkeeper Merlot Malbec.....	255
Kanonkop Kadette Cape Blend.....	295
Boschendal Nicolas.....	400
Anthoni Rupert Optima.....	500
Vrede en Lust Boet Erasmus .....	520
Boschendal Black Angus.....	770

CORKAGE: R85.00 PER BOTTLE  
BUBBLES CORKAGE: R150 per bottle  
(MAX 1 BOTTLE PER 4 PAX)



## 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.....	40
(espresso, milk, vanilla and condensed milk)	
Red Cappuccino.....	38
PEDRO.....	65
IRISH.....	60

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## Tea

Organic Rooibos Tea.....	25
Ceylon Tea.....	25
Peppermint Tea.....	30
Chamomile Tea.....	35

## Cold Drinks

Sodas 300ml.....	28
Coke / Coke Zero / Cream Soda	
Fanta Orange / Sprite / Sprite Zero	
Fitch and Leeds Mixers .....	24
Dry Lemon / Ginger Ale / Lemonade	
Tonic Water / Pink Tonic / Soda Water	
Tomato cocktail 200ml.....	42
Red Bull.....	40
Appletizer / Grapetizer.....	35
San Benedetto Ice Tea.....	42
Peach / Lemon	
San Pellegrino.....	42
Cherry Pomegranate / Tangerine / Lemon	
San Pellegrino Sparkling Juice.....	45
Aranciata / Limonata / Pompelmo /	
Melograno / Rosso Aranciata	
Juice.....	45
Orange / Cranberry / Pineapple	
Mountain Falls Still & Sparkling 330ml/1L.....	28 42
San Benedetto Still & Sparkling 250 ml/750ml.....	35 65

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