

FUNCTION MENU 2024

STARTERS

Please note all prices below are based on our large platters which feed between 7 and 10 people. We can half the platters to a medium that would feed 4-5 people.

SALAD BOWLS

Mixed green salad		R320
Insalata Calabrese		R320
<i>Chopped tomatoes, red onion, oregano and fresh chillies</i>		
Caprese salad with Fior di Latte mozzarella		R780
Insalata della Nonna		R440
<i>A mix of green leaves with artichokes robiola, rocket and cherry tomatoes</i>		
Radicchio e Finocchio (When Available)		R460
<i>Leafy red radicchio combined with fennel, cherry tomatoes, olives & shavings of parmigiano</i>		
Antipasto Platter	Large – R780	Medium - R480
<i>A selection of our favourite Italian cold meats, cheeses, olives, grilled peppers, and pickled brinjals</i>		
Springbok Carpaccio Platter	Large – R1300	Medium – R900
<i>Thinly sliced Springbok carpaccio, drizzled with olive oil, balsamic reduction and parmesan shavings</i>		
Cheese Platter	Large – R660	Medium – R330
<i>Assorted cheeses mozzarella, bocconcini, grana padana & gorgonzola, served with crackers</i>		

SETTEBELLO COCKTAIL MENU

Our cocktail menu can be included in any event as a starter or included on a harvest table. Prices below are per portion.

Italian Panini	R55
<ul style="list-style-type: none"> Assorted mini panini filled with Italian cold meats and cheeses or grilled vegetables. Parma Ham, Mortadella, Salame Rustico, Salame Calabrese, Coppa, Cooked Ham Mozzarella, Provolone, Emmental 	
Settebello Neapolitan Breadsticks (10 in a portion)	R60
Mini Beef / Chicken Sliders	R45
<i>Grilled chicken or beef served on our in-house bun with a rich creamy slaw</i>	
Bruschetta	
<i>Grilled zucchini</i>	R18
<i>Parma ham</i>	R25
<i>Tomato and onion</i>	R18
<i>Salmon & Ricotta</i>	R30
Arancini	R30
<ul style="list-style-type: none"> Risotto balls filled with Bolognese sauce, mozzarella, cooked ham and peas, crumbed and fried Braised Beef 	
Polpette di Carne (Beef meatballs)	R60
<i>Traditional Italian meatballs 3 meatballs on a skewer</i>	
Caprese Skewers (mini)	R20
<i>Bocconcini, rosa tomatoes and basil skewers</i>	
Crumbed Chicken Drumstick	R28
<i>Delicious, Juicy crumbed fried drumstick</i>	

Prawn Skewers <i>3 x Q grilled prawns</i>	R48
Involtini di Melanzane <i>Rolled brinjal slices filled with mozzarella and served on a bed of Neapolitana sauce</i>	R18
Suppli di riso <i>Mozzarella and tomato rice croquettes</i>	R25

MAINS & SIDES

PASTA BOWLS

Pasta bowls feed 12 to 15 people the prices below are based on our large bowl, our medium bowl will be half the size and price and would feed 6 to 8 people, all sauces can be served with Spaghetti, Penne, Fusilli, Linguini or Rigatoni pasta unless specified below.

Napoletana	R740
Bolognese <i>Tomato and beef mince sauce</i>	R890
Arabiatta <i>Spicy tomato sauce with chilli and garlic</i>	R740
Salsiccia <i>Creamy tomato based sauce with Italian sausage and a hint of chilli</i>	R940
Spaghetti ai Gamberi <i>Fresh prawn meat, cherry tomatoes, garlic, and a touch of chilli and cream</i>	R1180
Rigatoni alla Norma <i>Rigatoni pasta, melanzane, sugo Napoletana and salted ricotta</i>	R980
Rigatoni con Poplette al Ragù <i>Rigatoni pasta in a rich meaty ragu with our traditional meat balls</i>	R990
Filetto con Tagliatelle <i>Homemade egg tagliatelle with fillet in a creamy mushroom sauce with truffle</i>	R1300
Fusilli Gremolata con Pollo <i>Fusilli pasta in our Gremolata Pesto (basil, parsley and mint pesto) topped with grilled deboned chicken thigh.</i>	R1250

Right of admission reserved. Ingredients may vary subject to availability and seasonality. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. All extras will be charged, and a surcharge may apply for any substitutions, Portion weights are raw weights, T&C apply. Should you wish to bring your own cake, a R10 cackage will be applied per person.

Aaglio e Oglio e Pepperoncino with grilled prawns	R1100
Beef Lasagna <i>Baked pasta sheets, layered with Bolognese sauce, parmigiano and bechamel sauce</i>	R1250
Veg Lasagna <i>Baked pasta sheets, layered with Napoletana sauce, parmigiano and bechamel sauce</i>	R1200
Parmigiana Di Melanzane <i>Baked aubergine, layered with Napoletana sauce, parmigiano and mozzarella</i>	R1200
Penne Alfredo <i>Cream based sauce with ham and mushroom</i>	R990
Linguini con Crema Settebello e Gamberi <i>Cream based sauce with ham and mushroom</i>	R1380
Calamarata Gamberi e Calamari <i>Calamarata pasta with de-shelled prawns and calamari, cherry tomatoes, garlic and a touch of Napoletana sauce</i>	R1540

MAINS PLATTERS

All our platters feed 10 guests. These dishes can also be halved to a medium platter.

Grilled Prawn Platter	R1500
<i>Can be ordered Lemon & Butter or Peri Peri</i>	
West Coast Sole Platter	R1520
Calamari Platter	R1240
<i>Can be ordered Lemon & Butter or Peri Peri</i>	
Prawn, Calamari & Hake Platter	R1700
Baked Hake Platter	R1150
Grilled Chicken Platter	R980
<i>Can be ordered Lemon & Herb or Peri Peri</i>	
Settebello Fried Chicken Burgers 10 per platter	R900
Settebello Meat Burgers 10 per platter	R950
Vitello al Limone	R1500
<i>Pan fried veal cutlet al limone</i>	
Oven Roasted Pork Neck	R980
Coda Di Manzo in umido ubriaco	R1480
<i>Slow cooked Settebello style oxtail served with polenta</i>	
Ossobuco alla Milanese	R1380
<i>Ossobuco served with polenta</i>	
Deboned chicken thigh platter (served lemon & herb, or spicy)	R1280

Grilled Fillet Steak Platter	R1850
Oven Roasted Lamb	R1900
Chicken Strips with Honey Mustard	R780
Tagliata di Manzo	R1850
Chicken Schnitzel	R990
Settebello Grilled Prawns	R1650
Pollo Parmigiano <i>Crumbed chicken breast covered in Neapolitan sauce, mozzarella and parmesan, then baked in the oven</i>	R1480
Costolette di Maiale in Agrodolce <i>Sticky, slow-cooked barbecue pork ribs</i>	R2360
Scaloppine di Vitello <i>Veal cutlets, parma ham, mozzarella and Neapolitan sauce fried and then baked in the oven</i>	R1980
Fiorentina alla griglia <i>4 x 1.2kg grilled T-Bone steak platter</i>	R2100
Roast Beef platter	R1250

SIDES

All our sides feed between 7 and 10 people, we can halve the side to a medium platter.

Roast Potato Bowl	R300
Polenta	R300
Savoury Rice	R300
Roast Butternut Wedges	R350
Stuffed Peppers With Rice And Veg	R420
Green Beans, Tomato and Potatoes	R320
Seasonal mixed veg	R350
Settebello Spinach	R350
Mash Potato's	R320
Chips	R300

SAUCES

All our sides feed between 7 and 10 people, we can halve the side to a medium platter.

Mushroom Sauce	(L) R250 (M) R150
Cheese Sauce	(L) R280 (M) R150
Pepper Sauce	(L) R250 (M) R150
Lemon Butter	(L) R75 (M) R60
Peri Peri	(L) R75 (M) R60
Lemon and Herb	(L) R75 (M) R60

PIZZA TRAYS

Our pizza trays are cut into 24 Pieces, recommended to feed 2-3 slices for the ladies, and 4-5 slices for the men. Prices are per tray.

Margherita (v)	R380
<i>San Marzano tomatoes, Fior di latte mozzarella & basil</i>	
Hawaiian	R450
<i>San Marzano tomatoes, Fior di latte mozzarella, cooked ham, and pineapple</i>	
Salami	R450
<i>San Marzano tomatoes, Fior di latte mozzarella and salame rustico</i>	
Vegetarian (v)	R520
<i>San Marzano tomatoes, Fior di latte mozzarella, brinjals, baby marrow, olives & artichokes</i>	
Regina	R480
<i>San Marzano tomatoes, Fior di latte mozzarella, mushrooms & Italian cooked ham</i>	
Marinara	R330
<i>San Marzano tomatoes, oregano & garlic oil</i>	
Napoli	R490
<i>San Marzano tomatoes, Fior di latte mozzarella, anchovies, capers & olives</i>	
Settebello Diavola	R580
<i>San Marzano tomatoes, Fior di latte mozzarella, salsiccia (Italian fennel Sausage), rosa tomatoes & chili</i>	
Quattro Stagioni	R560
<i>San Marzano tomatoes, Fior di latte mozzarella, olives, artichokes, mushrooms & Italian cooked ham</i>	
Messicana	R560
<i>San Marzano tomatoes, Fior di latte mozzarella, bolognese sauce, onions & peppers (chilli optional)</i>	

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Quattro Formaggi	R550
<i>San Marzano tomatoes, fior di latte mozzarella, gorgonzola, fontina & parmigiano (can be ordered without the tomato base as a bianca)</i>	
Crudo e Rucola	R650
<i>San Marzano tomatoes, Fior di latte mozzarella, parma ham, rocket & parmesan shavings</i>	
Calabrese	R550
<i>San Marzano tomatoes, Fior di latte mozzarella, spicy calabrese salami, olives & red onions</i>	
Boscaiola	R550
<i>Fior di latte mozzarella, mushrooms & Italian sausage</i>	
Pancetta e Carciofi	R550
<i>Tomato, mozzarella, pancetta & artichokes</i>	
La Spagnola	R500
<i>San Marzano tomatoes, Fior di latte mozzarella, Spanish chorizo, pepperoni sott'olio (grilled peppers)</i>	
Puttanesca	R500
<i>San Marzano tomatoes, Fior di latte mozzarella, anchovies, olives, fresh garlic & oregano</i>	
Vegana (vegan)	R500
<i>San Marzano tomatoes, zucchini, artichokes, red & yellow peppers, mushrooms, cherry tomatoes, basil. NO CHEESE</i>	
Bianca	R350
<i>Focaccia with mozzarella</i>	
Schiacciata	R65
<i>Traditional flat Italian bread</i>	
Porchetta	R550
<i>Bianca with porchetta slices, roast potatoes and rosemary</i>	

DESSERTS

Prices are for an individual serving.

Cannoli Siciliani	R45
Mini Cannoli	R28
Bigne	R40
Mini Bigne	R18
Mini Tiramisu	R28
Mini Custard Tarts	R30
Mini Milk Tarts	R28
Mini Layered Chocolate Mousse	R30
Mini Pavlova	R28
Mini Baked Cheesecake	R30
Crostoli / Frappe (500g)	R200
Malva And Custard Tray	R800
Macarons	R30
Sfogliatelle	R40
Bomboloni	R55
Gelato (Various flavours per scoop)	R40