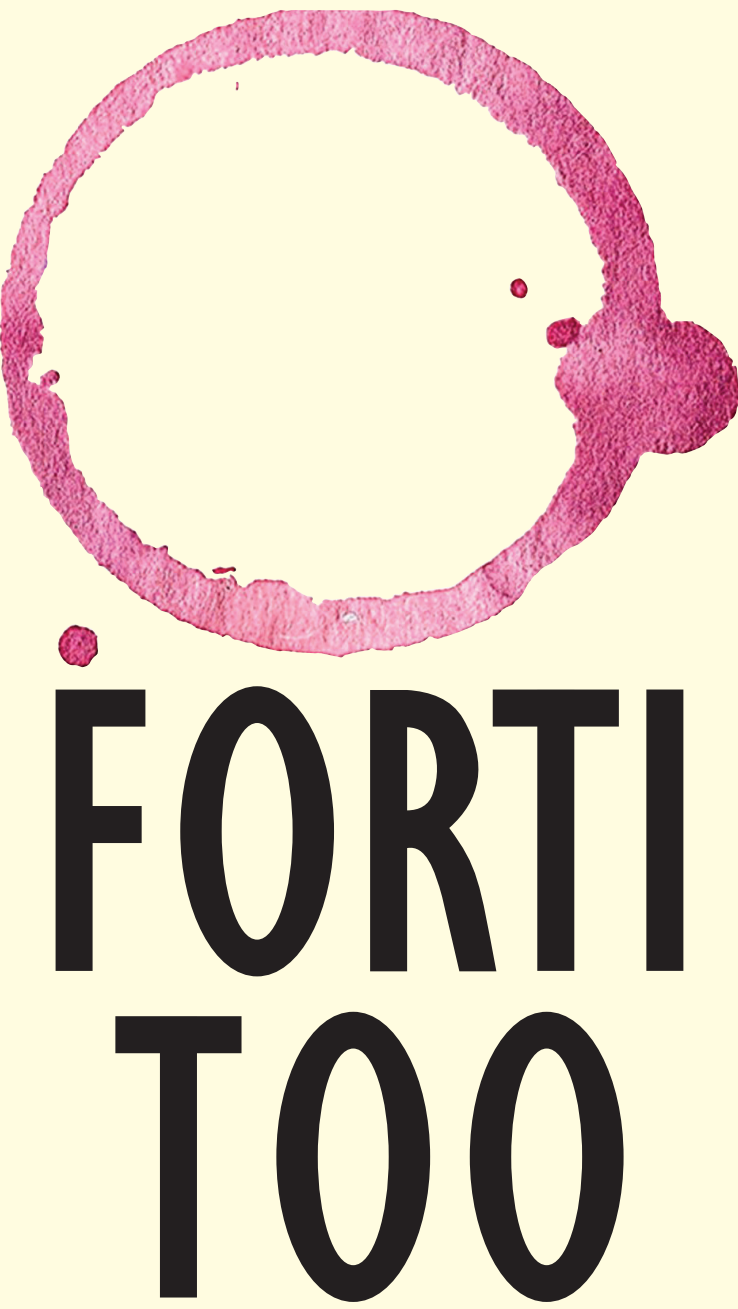


SOFT DRINKS

SOFT DRINKS AND MIXERS	38
Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Creme Soda, Soda Water, Ginger Ale, Lemonade, Tonic Light, Tonic Water, Pink Tonic, Bitter Lemon	
APPLETIZER / GRAPETIZER RED	54
MINERAL WATER 500ML (Still or Sparkling)	28
SURGIVA IMPORTED WATER IN GLASS (The Sommelier's Choice) 750ml	78
MILKSHAKE Strawberry, Chocolate, Vanilla, Coffee, Hazelnut	88
IMPORTED ITALIAN ICED TEA Peach or Lemon	48
FRUIT JUICES Orange, Mango, Fruit Cocktail	58
COFFEE FREEZO	68
DON PEDRO (Jameson Whiskey, Kahlua or Amarula)	118
HOT DRINKS	
AMERICANO	34
ESPRESSO	34
DOUBLE ESPRESSO	44
CAPPUCCINO	48
CAPPUCCINO GRANDE (Double Shot)	58
CAFFÉ LATTÉ	58
CHAI LATTÉ	58
HOT CHOCOLATE	58
POT OF TEA Ceylon, Green Tea, Peppermint, Rooibos	34
RED ESPRESSO	38
RED CAPPUCCINO	48
ALMOND MILK Option available for all warm beverages extra	10
IRISH COFFEE (Jameson Whiskey, Kahlua or Amarula)	118

BEERS / CIDER

SAVANNA LIGHT / DRY / LEMON NON-ALCOHOLIC	58
HUNTER'S DRY / GOLD	58
HUNTER'S EXTREME	58
CASTLE LITE / CASTLE	42
WINDHOEK LAGER (440ML)	54
WINDHOEK DRAUGHT (440ML)	54
HEINEKEN LAGER	48
HEINEKEN SILVER LIGHT LAGER	48
HEINEKEN 0.0% LAGER	48
HEINEKEN DRAUGHT 300ML	48
HEINEKEN DRAUGHT 500ML	68
DE POES DRAUGHT 300ML	68
DE POES DRAUGHT 500ML	88
MENABREA (ITALIAN)	88
ERDINGER (GERMAN WEISS BEER) (DUNKEL OR CLEAR)	88
CORONA	48
STELLA ARTOIS	48



Shop 6, Lynnwood Bridge Centre C/O Daventry & Lynnwood Road, Lynnwood Glen
083 467 2588 / 071 996 1708 • forti@fortitoo.co.za • www.fortitoo.co.za • 7 Days a week

*Our registered trademark is a culaccino.
Culaccino is an Italian word which means 'the ring left on a wooden surface by a cold glass or cup'.
It is symbolic of the spilled wine of a long and pleasurable meal.*

Dear Customer,
Welcome to one of our special Forti Group of Restaurants. Chef Forti Mazzone, his partners and his teams of experienced and hospitable staff invite you to enjoy our special brand of hospitality and the Forti Experience!

STARTERS / ANTIPASTI

HOUSE SOUPS Minestrone Spicy Seafood Soup (Shellfish, Line Fish, Mussels & Calamari)	R 118 R 198
CHICKEN LIVERS CALABRESE Tomato Chilli Crispy Onions	R 148
PARMIGIANA DI MELANZANE Baked Brinjal Tomato Parmesan Mozzarella	R 178
GAME CARPACCIO Pickled Mushrooms Spring Onions Crispy Capers Hummus Balsamic Glaze Parmesan Shavings	R 178
ITALIAN SALAD Mixed Leaves Robiola Cheese Tomatoes Red Onion Cucumber Olives Peppers Mixed Leaves House Dressing	R 148
FORTI SIGNATURE SALAD Toasted Walnuts Tomatoes Red Onion Avocado Cucumber Mixed Leaves Gorgonzola Dressing	R 188
CAPRESE TRICOLORE SALAD Imported Italian Mozzarella Avocado Tomato Fresh Basil Leaves Balsamic Glaze Basil Pesto	R 198
SPICY CHICKEN WINGS	R 148
SMOKED TROUT Avocado Papaya Young Leaves Horseradish Cream Spring Onions Cucumber Ribbons Quail Eggs	R 198
LAMB KIDNEYS Dijon Mustard Marsala Wine Cream	R 178
MUSSELS NAPOLETANA White Wine Garlic Herbs Tomato Optional Chilli	R 198
ANTIPASTO PLATTER Assorted Speciality Cheese Italian Charcuterie Homemade Pickled Vegetables (serves 2)	R 298
FRESH OYSTERS (When Available) 6 Oysters 3 Dressings	R 358

“A good bottle of wine
and a perfectly prepared meal
must be the height of enjoyment”

“Cooking is like love:
it should be entered into with abandon
or not at all”

PASTA / PRIMI

Your choice of Spaghetti Penne Fettuccine Gluten Free Penne R10 Extra Our Pasta is served Al Dente as is the Italian Practice. Please note that this is cooked less than the typical SA Practice and leaves the pasta firm	
NAPOLETANA ALL’ ARRABBIATA – Added fresh green Chilli Tomato Garlic Fresh Basil	R 128
CLASSIC BOLOGNAISE Beef Tomato Garlic Red Wine	R 178
CLASSIC LASAGNA Mince Mozzarella Bechamel Parmesan	R 198
AMATRICIANA ROMANA Smoked Pork Cheek Tomato Onion Garlic Green Chilli	R 198
LUMACONI (unique house specialty) Baked Beef & Mushroom Stuffed Pasta Shells Creamy Rosé Sauce Mozzarella Parmesan	R 198
ARTICHOKE AND RICOTTA RAVIOLI Cream Tomato Mushroom	R 228
PORCINI STUFFED PANZEROTTI Porcini Mushrooms Truffle Mushroom Cream	R 248
THREE CHEESE CAPPELETTI Neapolitan Salsiccia Ragù	R 248
FRUTTI DI MARE Prawns Mussels Calamari White Wine Tomato	R 278

PIZZA

All our Pizza has a Classic Mozzarella & Tomato Base with Extra Virgin Olive Oil Extra Chilli or Garlic – R10 / Other Extras – SQ	
FOCCACCIA Olive Oil Origanum	R 48
CLASSIC MARGHERITA Mozzarella Tomato Fresh Basil	R 98
REGINA Hickory Ham Mushrooms	R 158
INVERNO Hickory Ham Italian Salami Green Chilli	R 158
QUATTRO STAGIONI Hickory Ham Mushroom Olives Artichokes	R 178
VEGETARIANA Artichoke Mushrooms Green Pepper Onion Olives	R 178
FRUTTI DI MARE Prawns Mussels Calamari	R 228

MAIN COURSES / SECONDI

CALAMARI GIOVANNI Grilled Garlic Tomato Cream Parmesan Rice	R 248
SEARED SALMON Sundried Tomato Lime Cream Sauteed Spinach Parmesan Rice Basil Oil	R 398
WHOLE BABY KINGKLIP Grilled Lemon White Wine sauce Stir-fried Vegetables Parmesan Rice	R 398
GRILLED TIGER PRAWNS Parmesan Rice Our Special Sauce	R 448
DEBONED CHICKEN FORTI Citrus Honey Herb Marinade Butternut Puree Greens	R 248
FORTI WAGYU BURGER 250g Slaw Grilled Bacon Emmenthaler Cheese Fried Egg Red Onon Marmalade Whole Grain Mustard Mayo Fries	R 248
PORCHETTA ROMANA Slow Roast Roman Style Braised Cabbage Apple Purée Truffle Mash	R 298
DUCK LEG CONFIT Amarena Liqueur Cherries Mashed Potato Vegetable Julienne Red Wine Jus	R 428
OXTAIL CASSEROLE Slow Cooked Red Wine Herbs Mashed Potato	R 378
GARLIC ROSEMARY LAMB SHOULDER Slow Braised Red Wine Mint Salsa Creamy Polenta	R 398
FROM OUR GRILL / DALLA GRIGLIA One side dish of your choice included with our grills. Any other additional side dish or sauce will be charged separately	
We pride ourselves on using the finest Quality Aged Beef	
200G BEEF FILLET 300G BEEF FILLET 400G BEEF SIRLOIN 400G BEEF RIBEYE 750G BEEF T-BONE	R 298 R 398 R 398 R 448 R 498
4 x 100G LAMB LOIN CHOPS	R 398
900G ROAST MARINATED PORK RIBS	R 448

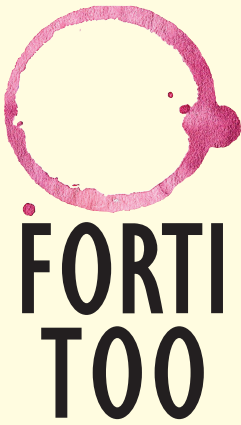
“The gentle art of gastronomy
is a friendly one.
It hurdles the language barrier,
makes friends among civilized people
and warms the heart....”

SIDES / CONTORNI – R38
Roasted Seasonal Vegetables | Thyme | Olive Oil
Parmesan Rice
Mashed Potatoes
Roast Potatoes
Mixed Side Salad
Triple Cooked Fries
Sautéed Spinach with Garlic

SAUCES / SALSE – R38
Red Wine Jus
Mushroom | Brandy
Green Peppercorn
Chimichurri
Garlic
Gorgonzola and Parmesan

SHARING PLATTERS

WINGS & LAMB RIBS FOR TWO Our Special Lamb Ribs & Spicy Chicken Wings Chips Seasonal Vegetables	R 698
FILLET RITROVO FOR TWO Our Signature “Chateaubriand Style Whole Fillet” made famous for over 30 Years Crisp Herb and Mustard Crust Seasonal Vegetables Sautéed Mushrooms Roast Potatoes Bearnaise Sauce Red Wine Jus	R 898



DESSERTS / DOLCI

TIRAMISU Coffee Marsala Mascarpone Savoiard	R 98
CRÈME BRÛLÉE	R 98
VANILLA ICE CREAM With Liqueur-Soaked Amarena Cherries	R 98
BAKED CHEESECAKE Berry Compote	R 98
CHOCOLATE FONDANT Chocolate Lava Pudding Vanilla Ice Cream	R 118
DON PEDRO Whiskey Kahlua Amarula Frangelico	R 118