



SMALL PLATES	
CHICKEN LIVERS CALABRESE Tomato Chilli Crispy Onions	R 140
PARMIGIANA DI MELANZANE  Baked Brinjal Tomato Parmesan Mozzarella	R 180
GAME CARPACCIO Pickled Mushrooms Spring Onions Crispy Capers Chickpea Drizzle Balsamic Glaze Parmesan Shavings	R 190
FRESH OYSTERS (When Available) 6 Oysters Mignonette Sesame Lemon Ponzu	R 360
INSALATA TRICOLORE  Imported Italian Mozzarella Avocado* Tomato Fresh Basil Leaves Balsamic Glaze Basil Pesto	R 180
HOUSE SOUPS	
Minestrone 	R 120
Spicy Seafood Chowder (Shellfish, Line Fish, Mussels & Calamari)	R 190
SMOKED TROUT Avocado* Papaya Young Leaves Horseradish Cream Spring Onions Cucumber Ribbons Quail Egg	R 220
LAMB KIDNEYS Dijon Mustard Spring Onion Sherry Cream	R 180
MUSSELS NAPOLETANA White Wine Garlic Herbs Tomato Optional Chilli	R 190
SPICY CHICKEN WINGS Barbeque Chilli	R 150
ANTIPASTO PLATTER Assorted Speciality Cheese Charcuterie In House Pickled Vegetables	R300

TABLE SALAD	
FORTI SIGNATURE SALAD  Toasted Walnuts Cherry Tomatoes Red Onion Avocado* Cucumber Mixed Leaves Creamy Gorgonzola Dressing	
Regular	R 190
Large	R 380
ITALIAN SALAD  Mixed Leaves Robiola Cheese Cherry Tomatoes Red Onion Cucumber Olives Peppers Mixed Leaves House Dressing	
Regular	R 180
Large	R 360
FORTI'S FAMILY SALAD Cashew Nuts Salami Olives Bocconcini Red Onion Chickpeas Fresh Basil Cucumber Cherry Tomatoes Mixed Leaves Balsamic Vinegar Extra Virgin Olive Oil	
Regular	R 180
Large	R 360




BIG PLATES	
SALMON Sundried Tomato Lime Cream Sautéed Spinach Parmesan Rice Basil Oil	R 390
OXTAIL Slow Cooked Red Wine Herbs Mashed Potato	R 360
GRILLED TIGER PRAWNS Parmesan Rice Our Special Sauce	R 450
TUSCAN CHICKEN THIGHS Fresh Basil Sun Dried Tomato Garlic White Wine Cream Creamy Polenta	R 220
DUCK CONFIT Amarena Cherries Gratin Potato Vegetable Julienne Red Wine Jus	R 390
PORCHETTA Slow Roasted Roman Style Braised Cumin Cabbage Apple Compote Gratin Potatoes	R 280
KINGKLIP Harissa Spice Chive Butter Cauliflower Puree Crispy Capers Potato Croquettes Onion Chutney	R 360
CALAMARI GIOVANNI Grilled Garlic Tomato Cream Parmesan Rice	R 250
GARLIC ROSEMARY LAMB SHOULDER Slow Braised Red Wine Mint Salsa Creamy Polenta	R 390
CHICKEN FORTI Citrus Honey Herb Marinade Butternut Puree Basil Pesto Gratin Potatoes	R 220
SOLE AVELLINO STYLE Mushrooms Cherry Tomatoes White Wine Parsley Butter Croquette Potatoes	R 390
FORTI WAGYU BURGER 250g Tomato Slaw Grilled Bacon Emmenthaler Cheese Fried Egg Red Onion Marmalade Special Mayo Fries	R 240

SHARING PLATTERS	
FILLET RITROVO FOR TWO Our signature "Chateaubriand Style Whole Fillet" made famous for over 30 Years Seasonal Vegetables Sauteed Mushrooms Roast Potatoes Bearnaise Sauce Red Wine Jus	R900
NETTUNO SEAFOOD FEAST Salmon Kingklip Calamari 6 Prawns Seasonal Vegetables Parmesan Rice Croquette Potatoes Sauces	R1450



"Cooking is like love; it should be entered into with abandon or not at all"

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

PASTA	
Choice of Spaghetti Penne Gnocchi Fettuccine Gluten Free Penne R10 Extra Our Pasta is served Al Dente as is the Italian Practice. Please note that this means it is cooked less than the typical SA Practice and leaves the pasta firm	
FRUTTI DI MARE Prawns Mussels Calamari White Wine Tomato	R 280
CLASSIC LASAGNE Mince Mozzarella Bechamel Parmesan	R 200
NAPOLETANA  Tomato Garlic Fresh Basil	R 140
PORCINI STUFFED PANZEROTTI  Porcini Mushrooms Mushroom Cream Truffle	R 250
ARRABBIATA  Tomato Garlic Fresh Basil Green Chilli	R 150
AMATRICIANA Guanciale Tomato Onion Garlic Green Chilli	R 200
CREMONA  Seasonal Mushrooms* Creamy Rosé Sauce	R 200
CLASSIC BOLOGNESE Beef Tomato Garlic Red Wine	R 180
LUMACONI Baked Beef & Mushroom Stuffed Pasta Shells Creamy Rosé Sauce Mozzarella Parmesan	R 220

THE GRILL	
We pride ourselves on using the finest Quality and Aged Meat on our Menu	
200G BEEF FILLET	R 295
300G BEEF FILLET	R 395
400G BEEF RIBEYE	R 450
750G BEEF T-BONE	R 590
1.4KG BEEF T-BONE FOR TWO	R 990
4 x 100G LAMB LOIN CHOPS	R 395
900G MARINATED PORK RIBS	R 450
One side dish of your choice included. All other side dishes are charged separately.	

SIDES - R40	
Gratin Potatoes (Patate Gratinato)	
Roasted Seasonal Vegetables Thyme Olive Oil	
Potato Croquettes	
Parmesan Rice	
Mashed Potatoes	
Roast Potatoes	
Mixed Side Salad	
Triple Cooked Fries	

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 50
CLASSIC MARGHERITA  Mozzarella Tomato Fresh Basil	R 120
MARINARA Tomato Garlic Anchovies (No Cheese)	R 120
FRUTTI DI MARE Prawns Mussels Calamari	R 250
QUATTRO STAGIONI Ham Mushroom Olives Artichokes	R 180
VEGETARIANA  Artichoke Mushrooms Green Pepper Onion Olives	R 180
NAPOLETANA Anchovies Garlic Olives	R 180
INVERNO Ham Salami Green Chilli	R 160
CAPRI  Mushrooms Garlic	R 150
REGINA Hickory Ham Mushrooms	R 160

SOMETHING SWEET	
CLASSIC TIRAMISU Coffee Marsala Mascarpone Savoirdi Cake	R 120
CRÈME BRÛLÉE	R 100
VANILLA ICE CREAM With Liqueur-Soaked Amarena Cherries	R 120
CHOCOLATE FONDANT Chocolate Lava Pudding Vanilla Ice Cream	R 120
BAKED CHEESECAKE Berry Compote	R 120
DON PEDRO Whiskey Kahlua Amarula Frangelico	R 120

SAUCES – R40	
Red Wine Jus	
Mushroom Brandy	
Lemon Chive Butter	
Green Peppercorn	
Chimichurri	
Onion Chutney	
Garlic	
Chilli Tomato	

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