

Antipasti

STARTERS

Affettati Misti 295

A board of selected sliced cold meats: Parma ham, salame, bresaola & coppa (meats may vary) served with our hand-made gnocco fritto bread.

**With Cheeses* 355

Vegetarian Platter 160

Grilled aubergine, baby marrow, grilled tomatoes & creamed spinach, prepared in the Italian way.

Crostini Mix 180

Five slices of Italian bread, grilled and topped with five delicious toppings.

**Add truffle option* 60

Impepata di Cozze 180

Peppered mussels served with crostini.

Beef Carpaccio 170

Thinly sliced beef served on rocket, topped with parmesan cheese shavings.

Insalate - Salads

Involto Di Mozzarella & Prosciutto 165

Mozzarella sheet rolled with parma ham & rocket

Pere e Gorgonzola salad 160

Rocket, caramelized pear, gorgonzola & pecan nut.

Insalata Mista 95

Lettuce, tomato, cucumber, olives

The Cousins Salad 155

Baby spinach, red cabbage, red & yellow peppers, green beans, cherry tomato, cucumber, grilled baby marrow, red onion & parmesan shavings.

APERITIF COMBO

Order two
Aperol Spritz &
get a **FREE** bowl
of olives



NEW

Cheese Platter for 2 190

A selection of cheese served with honey & fig preserves.

Bowl of Olives 55



MOST POPULAR

Burrata al Tartufo

Indulge in this delicate authentic blend and experience the essence of a sophisticated, handcrafted cheese. Italian made mozzarella, filled with stracciatella cheese & truffle pate.

210

Produced locally by



Pasta artigianale

HANDMADE PASTA

Tagliolini

LONG, FLAT & THIN PASTA

- S**  **The Cousins Pasta** 210
Our famous signature dish. Tagliolini served with cream, mushroom & thyme, tossed in a wheel of Grana Padano cheese.
*Add truffle oil 50

- S**  **Tagliolini Alla Puttanesca** 185
Tomato base, kalamata olives, capers, anchovies & chilli.

- S**  **Black Tagliolini Allo Scoglio Seafood Pasta** 265
Black pasta (infused with squid ink) combined with prawns, mussels, calamari & chilli

Tagliolini Langostine 255
Langostines infused in butter, cream and limoncello, with a sprinkle of lemon zest

Lasagne

205

 Spinach pasta dough with bolognese, besciamella sauce & parmesan.

Tagliatelle

LONG, FLAT & THICK PASTA

- S**  **Tagliatella Della Tina (Bolognese)** 190
Our Grandmother's original Bolognese sauce.

- S**  **Tagliatella Porcini** 205
Porcini mushroom, red wine & garlic.

- S**  **Tagliatella Carbonara** 195
Egg, parmesan cheese & Guanciale (Cured pork cheeks).

Ravioli

FILLED PASTA PILLOWS

-  **Ravioli Burro Salvia** 205
Pasta filled with Ricotta cheese, spinach & pecan nuts, served in a butter & sage sauce.

- S**  **Ravioli Pomodorino** 195
Pasta filled with Ricotta cheese, spinach & pecan nuts, served with cherry tomato, chilli & garlic sauce.

Risotto

Risotto of the Day SQ

- V** **Risotto Vegan** 170
Grilled veg, cherry tomato & salsa verde (Basil, mint, parsley & capers)

Strozzapreti

HAND TWISTED PASTA (AL DENTE)

- S** **Strozzapreti Al Pesto** 190
Basil, pine nuts, parmesan & garlic

-  **S**  **Strozzapreti All' Amatriciana** 195
S Tomato sauce, guanciale (Cured pork cheeks) garlic, pecorino cheese, wine & chilli.

Gnocchi

CUBED MASH POTATO PASTA

- S** **Truffle Ricotta Gnocchi** 270
Porcini mushroom, red wine & garlic.

- S**  **Gnocchi Gorgonzola** 195
Gorgonzola cheese, cream & chopped pecan nuts.

- S**  **Gnocchi all'Agnello (Lamb Ragu)** 210
Original lamb Ragu recipe.

Cappaletti

HAT SHAPED FILLED PASTA

-  **Cappelletti Al Ragu** 240 **NEW**
Nutmeg, parmesan cheese, ricotta cheese, with our original bolognese sauce

Bambino Corner

-  **Tagliolini Pomodoro** 75
Tagliolini Bolognese 80

GF Gluten free pasta option 30 **S** Extra sauce 45 Extra Parmesan 45

*our food is prepared in a kitchen that uses nuts, wheat, gluten, shellfish, seeds, lactose & eggs. Please note not all ingredients are listed. Our olives may contain pips



The Cousins Pasta

Enjoy a taste of Italy with our indulgent Grana Padano cheese-wheeled pasta, a mouthwatering dish that's sure to transport you to the heart of Italian cuisine

Truffle Ricotta Gnocchi

Embark on a flavorsome journey with truffle ricotta Gnocchi pasta. Delicate truffle notes meld harmoniously with creamy gnocchi, while porcini and red wine sauce adds a rich, earthy tang. A culinary masterpiece awaits.



Black Tagliolini Allo Scoglio

Fresh seafood flavours perfectly combined to transport you to the ocean to experience its potent taste.



Bistecca alle griglio

GRILLED STEAK

Our Quality Promise
Our beef is top quality "A grade"
& 100% locally sourced

Highly recommended

Italian Style Tagliata

Succulent steak cut in thin slices, served on a bed of rocket, parmesan shavings & balsamic reduction.

T-bone (400g) 275 / **Filetto (250g)** 350

THE WAY I LIKE IT

step 1

CHOOSE YOUR STEAK

T-bone (400g) 225

Filetto (250g) 285

step 2

CHOOSE YOUR SIDES

Salad 50

Creamed Spinach 60

Roasted Potato 45

Grilled Vegetables 50

Green Beans with Tomato & Garlic 55

step 3

CHOOSE YOUR SAUCE

Classic (Olive oil, salt & rosemary)

Pepper Sauce 45

Mushroom Sauce 45

Cheese Sauce 50

Porcini / Truffle Sauce 65

Dollo

Polletto / Baby Chicken 260

Infused with butter, white wine, rosemary, chilli and honey,
served with a baked potato.

Add creamed spinach 60 **Add side salad** 50

Pescato

Kingklip 245

Pan fried Kingklip fillet served with a lemon & butter
cream sauce

Add creamed spinach 60 **Add side salad** 50

We recommend
THE ELEGANT
GLENMORANGIE
SINGLE MALT
SCOTCH WHISKY

Italian style Tagliata

When a great cut of South African meat encounters our Italian style,
the result is SUPERB!



Dolce

DESSERT

Our Tiramisi-sù 95

**no alcohol*
Tiramisi-sù means "pick me up" and that is exactly what it does! Hand-made biscuits (ciambella) dipped in coffee layered with sweet, creamy mascarpone cheese.

Panna Cotta 85

Hand-made, softly set "cooked cream" pudding, served with strawberry coulis.

Torta dei Cugini 160

Speciality cake with mascarpone and white chocolate, layered with homemade Pan di spagna (sponge cake) dipped in strawberry and rum coulis. Sublime.

NEW

NEW

Tortino Al Pistacchio 145

Pistacchio fondant served with berry coulis & fresh strawberries

Sorbetto al Limone 75

A creamy lemon sorbet: an elegant way to end your dinner.
(Contains a shot of Vodka)

Affogato al Caffè 85

3 scoops of handmade vanilla pod ice cream with a shot of hot espresso poured over it

Add Disaronno liquor 30

Chocolate Temptation 190

A beignet filled with home-made citrus cream & drowned in a pot of creamy melted chocolate... Need we say more? ... (Ideal to share)



Salute

CHEERS

Italian Cocktails

Spritz Aperol 115

Aperol, Sparkling Wine & Soda.

Negroni 125

Martini Rosso, Campari & **Hendricks Gin**.

Negroni "Lo Sbagliato" 115

Martini Rosso, Campari & sparkling wine

Espresso Martini 120 **NEW**

Vodka, espresso coffee, Kahlua coffee liqueur.

Italian Liquors

Digestivo

The Italian way to end dinner

Limoncello 75

Amaretto Disaronno 60

Grappa Nonnino 85

Grappa Bottega Bianca 80

Grappa Bottega Barrique 85

DISCLAIMERS

Group Bookings For 10+ guests, a non-refundable deposit of R100pp is required within 24 hours. **Gratuïty** 10% service charge applies to tables of 6 or more.

Corkage R110 per bottle (1 bottle per couple). No bottles from our wine list permitted. Corkage not allowed for groups of 9 or more guests.

Classic Cocktails

The Cousins G&T 135

Hendricks Gin, tonic water, rosemary thyme & elderflower.

"The God Father" 115

Jack Daniel's, **Amaretto Disaronno** & candied cherries.

Long Island 125

Hendricks Gin, Sailor Jerry Rum, Triple Sec, AbsolutVodka, Sour Mix & Coke.

Italian Ice Tea 115

Hendricks Gin, Salior Jerry Rum, **Amaretto Disaronno**, Absolut Vodka, Sour Mix & Lemon.

Margarita 110

El Jimador Tequila, Triple Sec, Lemon Juice & Salt.

Cosmopolitan 110

Absolut Vodka, Triple Sec, Fresh Lemon Juice & Cranberry Juice.

The Virgin Cocktail 70

Lemon Soda, sweet & sour mix, strawberry and fresh mint

Beer and ciders

Black Label / Castle Lager/ Castle Light 40

Peroni 50

Windhoek Draught 48

Savanna Light / Dry 47

Hunters Dry 45

Heiniken 0 45

Heineken 45



Salute

CHEERS

Cold beverages

Coke/Coke Zero	35
Appletiser/Red Grapetiser (300 ml)	35
Ice Tea Peach/Lemon	40
Soda water/Tonic water/Lemonade (220 ml)	23
Still/Sparkling water *filtered (750ml)	40
Acqua Panna (Imported still water)	80
San Pelligrino Sparkling water (Imported)	80
Orange soda	40
Lemon soda	40

Whiskey selection

Scottish

Monkey Shoulder	60
Glenmorangie 10y	70
Bell's	45
Jonnie Walker Red	50
Jonnie Walker Black	60
J&B	50

Irish

Tullamore Dew	44
Jameson	49

American

Woodford Reserve Bourbon	75
Jack Daniel's Tennessee	52

Hot beverages

Espresso Single	36
Espresso Double	39
Espresso Decaf	39
Cappuccino	39
Decaf Cappuccino	40
Cafe Americano	38
Decaf Americano	40

Spirits

Absolut Vodka	60
Smirnoff Vodka	30
Sailor Jerry Rum	35
Captain Morgan Rum	35
Hendricks Gin	60
Gordon's Gin	42
Klipdrift Brandy	35
Richelieu Brandy	40
Amarula	32
Jagermeister	33
Hennessy Cognac	52

Tequila

El Jimador Tequila	49
Jose Cuervo Tequila	50

NEW

Tequila Don Julio Reposado 115

