

Antipasti

STARTERS

Affettati Misti

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*

Vegetarian Platter

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

Crostini Mix

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

**Add truffle option*

Impepata di Cozze

Peppered mussels served with crostini.

Beef Carpaccio

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

Insalate - Salads

Caprese Salad

Nodini mozzarella with parma ham, figs, and balsamic vinegar reduction

Pere e Gorgonzola salad

Rocket, caramelized pear, gorgonzola & pecan nut.

Insalata Mista

Lettuce, tomato, cucumber, olives

The Cousins Salad

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

A selection of cheese served with honey & fig preserves.

Bowl of Olives

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.

Produced locally by



Pasta artigianale

HANDMADE PASTA

Tagliolini

LONG, FLAT & THIN PASTA

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

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

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

Tagliolini all'arrabbiata
Garlic sautéed in olive oil, dried chilli, tomato sauce and parsley

Lasagne

Spinach pasta dough with ragu alla bolognese, besciamella sauce & parmesan.

Tagliatelle

LONG, FLAT & THICK PASTA

S  **Tagliatella Della Tina (Ragu Alla Bolognese)** Our Grandmother's original Bolognese sauce.

S  **Tagliatella Porcini**
Porcini mushroom, red wine & garlic, and butter.

S  **Tagliatella Carbonara**
Egg, pecorino cheese & Guanciale (Cured pork cheeks).

Ravioli

FILLED PASTA PILLOWS

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

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

Risotto

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

V **Risotto Ai Porcini**
in a butter sauce

Strozzapreti

HAND TWISTED PASTA (AL DENTE)
with no yolk

S **Strozzapreti Al Pesto**
Basil, pine nuts, parmesan, garlic & extra virgin olive oil

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

Gnocchi

CUBED MASH POTATO PASTA

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

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

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

Cappalletti

HAT SHAPED FILLED PASTA

 **Cappalletti (Ragu Alla Bolognese)** **NEW**
Nutmeg, parmesan cheese, ricotta cheese, with our original ragu alla bolognese sauce
Option with Butter and sage sauce

Bambino Corner

 **Tagliolini Pomodoro**
Tagliolini Bolognese

GF Gluten free pasta option

S Extra sauce

Extra Parmesan

**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 Cillo 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 (500g) / Filetto (300g)

THE WAY I LIKE IT

step 1

CHOOSE YOUR STEAK

**T-bone (500g)
Filetto (300g)**

step 2

CHOOSE YOUR SIDES

**Salad
Creamed Spinach
Roasted Potato
Grilled Vegetables
Green Beans with Tomato & Garlic**

step 3

CHOOSE YOUR SAUCE

**Classic (Olive oil, salt & rosemary)
Pepper Sauce
Mushroom Sauce
Cheese Sauce
Porcini / Truffle Sauce**

Pollo

Polletto / Baby Chicken

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

Choose your side dish from above.

Veg

Melanzane Alla Parmigiana

Over layered fried aubergine slices with tomato sauce, mozzarella cheese, parmesan, basil - oven baked

Choose your side dish from above.

Pescato

Kingklip

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

Choose your side dish from above.

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 Tiramì-sù

**no alcohol*

Tiramì-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

Hand-made, softly set "cooked cream" pudding, served with strawberry coulis, mixed berries and hot chocolate.

Torta dei Cugini

NEW

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

Sorbetto al Limone

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

Affogato al Caffè

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

Add Disaronno liquor

Add Amarula liquor

Chocolate Temptation

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

Aperol, Sparkling Wine & Soda.

Negroni

Martini Rosso, Campari & Hendricks Gin.

Old Fashion

NEW

Woodford, Angostura Bitters, granulated sugar, garnished with orange twist

Espresso Martini

NEW

Vodka, espresso coffee, Kahlua coffee liqueur.

Italian Liqueurs

Digestivo

The Italian way to end dinner

Limoncello

Amaretto Disaronno

Grappa Nonnino

Grappa Bottega Bianca

Grappa Bottega Barrique

Classic Cocktails

The Cousins G&T

Hendricks Gin, tonic water, rosemary thyme & elderflower.

"The God Father"

Jack Daniel's, Amaretto Disaronno & candied cherries.

Long Island

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

Italian Ice Tea

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

Margarita

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

Cosmopolitan

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

The Virgin Cocktail

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

The Cousins Mocktail

Peach or Apricot nectar, cranberry syrup, lemonade & soda water

Beer and ciders

Black Label / Castle Lager/ Castle Light

Peroni

Windhoek Draught

Savanna Light / Dry

Heiniken 0

Heineken



DISCLAIMERS

Group Bookings For 4 guests, a non-refundable deposit is required within 24 hours. **Gratuity** 10% service charge applies to tables of 6 or more.

Corkage R125 per bottle (1 bottle per couple). No bottles from our wine list permitted. Corkage not allowed for groups of 9 or more guests.

Salute

CHEERS

Cold beverages

Coke/Coke Zero
Appletiser/Red Grapetiser (300 ml)
Ice Tea Peach/Lemon
Soda water/Tonic water/Lemonade (220 ml)
Still/Sparkling water *filtered (750ml)
Acqua Panna (Imported still water)
San Pelligrino Sparkling water (Imported)
Orange soda
Lemon soda
Zuegg Fruit Nectar (peach or apricot)

Whiskey selection

Scottish

Monkey Shoulder
Glenmorangie 10y
Bell's
Johnnie Walker Red
Johnnie Walker Black
J&B

Irish

Tullamore Dew
Jameson

American

Woodford Reserve Bourbon
Jack Daniel's Tennessee

Hot beverages

Espresso Single
Espresso Double
Espresso Decaf
Cappuccino
Decaf Cappuccino
Cafe Americano
Decaf Americano

Spirits

Absolut Vodka
Smirno~ Vodka
Sailor Jerry Rum
Captain Morgan Rum
Hendricks Gin
Gordon's Gin
Klipdrift Brandy
Richelieu Brandy
Amarula
Jagermeister
Hennessy Cognac

Tequila

El Jimador Tequila
Jose Cuervo Tequila

NEW

Tequila Don Julio Reposado

