



An artful collaboration  
between our passion for  
food, drink and people.

Dear Patron,

To ensure we do not disturb our guests and fellow Clarenites,  
There is no access or service on the rooftop terrace after 21h00.

A 10% service charge is not included in the bill.  
We kindly request that you tip your waiter generously if his service was good.  
If not, ask him to bring you the dammit doll.

If you are in a group of 6 people and more, and going to “split”  
the bill, please remember that the onus is on you.  
Math is not always our strong suit.

Last but not least, we do not accept American Express or  
Diners and washing dishes is not an option.

We hope you enjoy your time with us.

The Il Castello & Limoncello Team

# BREAKFAST

Breakfast is served daily between 7am & 11am

## THREE EGG OMELETTE

All Omelettes comes standard with grated Cheddar or Mozzarella cheese. Take your pick. Choose your bread, toasted brown/white/seeded/rye.

VEGETARIAN OMELETTE **R85**

Peppers, Onions, Tomato, Mushroom, Creamed Spinach

CARNIVORE OMELETTE **R115**

Choose any 3 fillings:

Ham, Bacon, Salami, Chourizo, Savoury Mince

BEST OF BOTH **R110**

Choose 2 Carnivore fillings and 2 Vegetarian fillings

## THE CONVENTIONAL BREAKFAST SELECTION

THE PERFECT ENGLISH **R110**

BREAKFAST...without the black pudding

Bacon, pork banger, baked beans, mushroom, grilled tomato, hashbrowns.

*\* If you don't like pork bangers, replace it with good old-fashioned boerewors.*

FULL MONTY **R102**

Bacon, mini cheese grillers, mushrooms, tomato relish and potato cheese shots.

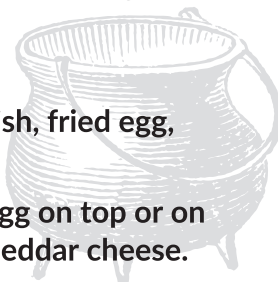
Select your eggs: Fried/Poached/Scrambled/Boiled. Don't forget the bread.

THE FARMHOUSE BREAKFAST SELECTION **R95**

Mieliepap served with...

- Boerewors tomato relish, fried egg, sauteed mushrooms.
- Savoury mince, fried egg on top or on the side with ample cheddar cheese.

Served with corn bread or toasted bread selection.



## LIMONCELLO BENEDICT

2 Poached eggs with Rocket and a Creamy Hollandaise Sauce served on an English Muffin and off course, the main ingredient that we will let you decide on.

● GYPSEY HAM **R90**

● SALMON **R120**

● SMOKED HADDOCK **R110**

## SCRAMBLED... UNDER THE SEA

SALMON SCRAMBLE **R120**

Salmon, Creamy Scrambled Eggs (capers optional), Bagel or toast selection.

SCRUMPTIOUS HADDOCK **R110**

Oven baked haddock, fresh herbs and cherry tomatoes served on a slice of your favourite toast.

*The Perfect way to start your day.*

## LIMONCELLO BREAKFAST POTJIE

Our Potjies come standard with 2 eggs and your choice of bread.

Make your selection between:

● CHORIZO, PEPPERS, RED ONION, BASIL, MOZZARELLA **R95**

● BACON, SPINACH AND FETA **R85**

● CHERRY TOMATOES, PEPPERS, MUSHROOMS, RED ONION, CHEDDAR **R90**

*...Chef then add two eggs on top of your selection, a generous helping of cheddar cheese and off to the oven it goes.*

Served with toasted brown/white/seeded/rye bread.

## BREAKFAST QUICHE

FULLY LOADED VEGETARIAN **R80**  
A flaky pastry crust filled with a creamy combination of vegetables and cheeses.

MEAT LOVERS QUICHE **R90**  
Crispy bacon bits, sausage, diced ham, green onions, and cheese creates a delightful balance of textures and flavors.

## ZESTY BREAKFAST DRINKS

MIMOSA **R65**  
This delightful drink combines the freshness of orange juice with the effervescence of sparkling wine.

FESTIVE POINSETTIA **R65**  
Enchanting as the holiday season. The perfect combination of cranberry, orange liqueur (Cointreau) and bubbles.

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## BREAKFAST ADD-ONS

BREAD WHITE/BROWN/SEEDED/  
RYE **R5**

ONIONS, PEPPERS, MUSHROOMS,  
JALAPEÑOS, HASHBROWN **R14**

EGG, CHEDDAR & MOZARELLA **R15**

POTATO CHEESE SHOTS **R20**

SALAMI, PEPPERONI, CHORIZO,  
HAM **R25**

PORK SAUSAGE, BEEF SAUSAGE,  
BOEREWORS, CHICKEN BREAST,  
SAVOURY MINCE **R34**

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## VEGAN BREAKFAST

HOME MADE OATMEAL **R50**  
Rolled oats with dried fruit and nuts, served with maple syrup and almond milk.

NUT BUTTER TOAST **R50**  
Homemade peanut butter made from Almonds, Cashews and Walnuts served on 2 slices of toast of choice.

VEGAN WAFFLES **R75**  
Made in-house to order. Topped with fresh cut fruit and maple syrup.

TOFU SCRAMBLE **R95**  
Tofu served with sauteed vegetables and toast of choice.

## HALAAL BREAKFAST

*Comes standard with 2 eggs and toast of choice.  
(please note that our kitchen is not Halaal, but the products used are and these dishes are prepared separately.)*

SUNSHINE BREAKFAST **R115**  
Chicken Sausage, Beef Sausage, Baked Beans, Mushroom, Grilled Tomato, Hashbrown.

CURRY BREAKFAST POTJIE **R95**  
Creamy chicken curry topped with two eggs served with toast of choice.

IL CASTELLO BREAKFAST **R105**  
Chicken Breast, Mushrooms, Tomato Relish and Potato Cheese Shots.

# LUNCH

Only served between **11h00 & 18h00**

## TOASTED SANDWICHES

Served with *fries or salad*.

A choice between grated cheddar or mozzarella cheese.

Cheddar Cheese & Tomato	R65
Bacon & Egg	R75
Chicken Mayo	R90
• Add Cheese	R15

## TRAMEZZINI

Saucy ground beef smothered in mozzarella	R110
Chicken Mayo with bacon & avo	R140
🍷 Halloumi, avocado, cucumber & sweet chilli	R116
🍷 Creamed spinach, feta, calamata olives & mozzarella	R95
• Add Chips	R23

## PANINI'S

HOT PASTRAMI PANINI **R120**

Thinly sliced pastrami, pickles, artisan cheese with wholegrain mustard and mayonnaise.

FABULOUS VEGGIE PANINI **R122**

Sauteed red onion, red bell pepper, mushrooms, garlic and thyme, spinach and goat cheese.

BISTRO PANINI **R115**

Crispy Bacon, smooth & creamy brie and mango chutney.

## GOURMET BURGERS

Served with *fries or salad*.

THE BEEF GOURMET **R140**

Freshly made from choice ground beef (200g), melted cheddar cheese and a delectable red onion marmalade. We suggest you add a few jalapenos.

THE CHICKEN GOURMET **R130**

Succulent grilled chicken breast, roasted pineapple, gherkins and cheese all covered in our famous tomato marmalade.

## SALADS

🍷 MYKONOS SALAD **R90**

Greek Salad

Tomatoes, cucumbers, onion, feta cheese & kalamata olives. Greek salad dressing on the side.

CHICKEN SALAD **R110**

Endive lettuce base with feta, cherry tomatoes, rocket, carrots, shallots and cucumber with our "two-chefs" dressing served on the side

Have you asked  
for the Wine List?

Because no great story  
ever started with  
someone eating a salad.

## IL CASTELLO WOK

🍷 Your choice of protein, stir-fried in a delicious Asian sauce with veg & basmati rice **R110**

ADDITIONAL ITEMS

• Grilled Chicken (200g)	R40
• Beef Fillet (200g)	R145
• Pork Fillet (200g)	R50

\*contains sesame seeds

## BUDDHA BOWL

🍷 THE CHEF'S BUDDHA BOWL **R150**

Roasted vegetables, chick peas, red kidney beans, brown lentils, red onion, mixed peppers and mushrooms topped with fried halloumi, all served on a bed of sautéed rice

# TAPAS & SHARING

Only served between **11h00 & 18h00**

**OUR TAPAS ARE MEANT FOR SHARING, LINGERING AND GOOD TIMES.**

🍷 DEEP FRIED OLIVES 8 Black olives stuffed with feta and capers	R48	🍷 CHEESE SENSATION Delicious crumbed Camembert deep fried and served with a berry compote	R80
🍷 HALLOUMI Grilled or deep fried halloumi served with sweet chilli sauce	R46	🍷 SPANISH CROQUETTES VEGAN These spinach vegan croquettes are packed with flavour (2)	R32
🍷 CAULIFLOWER BITES These crispy parmesan cauliflower bites are low in carbs, keto-friendly & gluten free	R45	🍷 ARANCINI Cheesy basmati rice balls wrapped in Italian breadcrumbs, deep fried and served with a yummy dipping sauce (6)	R60

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## CHICKEN WINGS

Served with 2 dipping sauces of your choice.

### SOUTHERN STYLE CHICKEN WINGS

These wings **are not tiny**.

- 4 Wings **R125**
- 6 Wings **R180**

### SPICY CHICKEN WINGS

Not for the faint hearted and we suggest you order 12, 6 will never be enough.

- 6 Wings **R90**
- 12 Wings **R145**

### DIPPING SAUCE SELECTION

With *Southern Wings* we suggest our:

Tennessee Bourbon, Chilli & Lime or Honey Mustard Dipping Sauce

With our *Spicy Chicken Wings* we suggest:

Cajun Remoulade and the Best Creamy Blue Cheese dip (even non blue cheese eaters love this dip)

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## CHARCUTERIE BOARDS

**ALL OUR BOARDS ARE MADE FOR 2 PEOPLE SHARING.**

### IL CASTELLO CHEESE SUPREME 🍷 **R300**

Only the finest artisan cheeses stars in this first-class cheese selection.

Honeycomb, Italian mountain cheese (rind washed with honey).

Tauwe, stretched curd cheese, matured in cherry pulp liqueur.

Saffron Manchego, smoked mozzarella, chive & garlic salate, chilli & herb salate and finally, another Italian cheese, Asiago.

To complete this world class performance, some seasonal fruit & crackers.

### SUNSET CHARCUTERIE **R230**

The perfect charcuterie board with our "Tasting Wine Platter".

Delectable cheeses, deli meat selection, fresh seasonal fruit, olives & nuts with homemade preserves and crackers.

### THE SOUTH AFRICAN **R280**

Mini cheese grillers, creamy cheese jalapeño poppers, succulent BBQ ribs, delicious chicken strips, scrumptious camembert and as an additional dipper, crisyplicious potato wedges, served with 2 dipping sauces of your choice, we suggest...

Honey Mustard, The Best Ever Blue Cheese, Tennessee Bourbon or Mediterranean dipping sauce.

## PIZZA MENU

<b>FOCACCIA 2 WAYS</b>			
🍷 • Garlic, Olive Oil & Herbs	<b>R59</b>	<b>IL CASTELLO</b>	<b>R155</b>
• Add Mediterranean dip	<b>R20</b>	Chicken, Chorizo, Feta, Red Onion, Peppers/ peppadews, Mayo, Mozzarella & Napolitana	
🍷 • Mozzarella, Garlic, Herbs	<b>R65</b>	<b>LEONARDO</b>	<b>R145</b>
		Chorizo, Sliced Avo (When Available), Feta Cheese, Mozzarella & Napolitana	
<b>MARGARITA</b>	<b>R90</b>	<b>GIOVANNI</b>	<b>R145</b>
Cheddar, Mozzarella & Napolitana		BBQ Chicken, Onion, Mushroom & Avo (when available), Mozzarella & Napolitana	
<b>POSITANO</b>	<b>R135</b>	<b>GIUSEPPE</b>	<b>R150</b>
Olives, Mushrooms, Peppers, Onion, Avo (when available), Mozzarella & Napolitana		Beef Mince, Onion, Peppers, Peppadew, Chilli, Garlic, Mozzarella & Napolitana	
<b>MONA LISA</b>	<b>R125</b>	<b>ITALIO</b>	<b>R110</b>
Ham, Pineapple, Mushroom, Mozzarella & Napolitana		Pepperoni, Mozzarella & Napolitana	
<b>GLADIATOR</b>	<b>R155</b>	<b>TOSCA</b>	<b>R135</b>
Salami, Beef Mince, Ham, Bacon, Onion, Peppers, Mozzarella & BBQ Sauce		Salami, Olives, Chilli, Garlic, Mozzarella & Napolitana.	

## PIZZA ADD-ONS

Chilli, Garlic, Onions, Peppers, Pineapple & Jalapeño	<b>R12</b>	BBQ Chicken, Bacon, Mince, Ham, Pepperoni, Chorizo, Salami	<b>R23</b>
Mushroom, Avocado, Capers, Calamata Olives, Peppadew, Parmesan Cheese, Feta, Anchovies	<b>R18</b>	Extra Mozzarella Cheese	<b>R18</b>

You better cut the pizza in four pieces because I'm not hungry enough to eat six.  
- Yogi Berra -

## COCKEREL

**BABY CHICKEN**      *Half* **R145**      *Full* **R205**

Flame grilled with lemon & herb or peri peri  
(not for the faint hearted), served with salad  
and fries or rice.

**CHICKEN SCHNITZEL**      **R150**

Tender crumbed chicken breast, served with  
fries, salad and a sauce of your choice.

*\*we suggest our blue cheese or creamy cheddar*

## UNDER THE SEA

**CALAMARI**

• Calamari rings pan fried with garlic  
& lemon. Served with rice.      **R95**

• Deep fried Calamari rings, served with  
tartare or chilli lime sauce. Served with fries.      **R97**

**TROUT**      **R175**

This delicate fish is oven baked with a Lemon Butter  
Herb Sauce and served with rice or parsley potatoes.

## LIMONCELLO CULLINARY COMPANION

*Bosman Upper Hemel en Aarde Sauvignon Blanc, a perfect companion for any seafood or chicken dish.*

**B R280**

*Our food is prepared in a kitchen that is exposed to the following allergens: Fish, shellfish, egg, tree nuts, soya, wheat/gluten & cow's milk.*

# THE MEATLOVERS

*Our Celebrity Grills do not like to share the limelight, side dishes are ordered separate.*

*You have no idea what's at steak here!*

## FLAME GRILLED

RUMP 350g **R180**

### BEEF FILLET

- 300g **R205**
- 200g **R145**

SIRLOIN 300g **R160**

### SUBLIME PORK BELLY RIBS

Slow roasted in a sweet & tangy orange, honey mustard sauce then flamed grilled.

- 400g **R120**
- 800g **R225**

**OR**

### TRADITIONAL FLAME-GRILLED BBQ SPARE RIBS

- 400g **R120**
- 800g **R225**

## FLAME GRILLED SAUCE SELECTION

THE NORM **R30**

Pepper, Cheese, Mushroom, Garlic Butter, Peri Peri

HEAVENLY SAUCES **R35**

- Creamy Garlic White wine sauce with a hint of tarragon
- The Limoncello Blue cheese sauce is sublime and compliments any of our beef cuts

## COMBO MEALS

200g FILLET & 3 QUEEN **R250**

PRAWNS

Served with rice or chips.

400g BBQ PORK BELLY RIBS **R215**  
& 6 SPICY CHICKEN WINGS

Served with chips and a dipping sauce of your choice.

*We suggest...*

*The best Creamy Blue Cheese dip or the Mediterranean.*

## SIDE DISHES

- |  |            |                    |            |
|--|------------|--------------------|------------|
| • Potato or Sweet Potato fries                           | <b>R30</b> | • Creamed Spinach  | <b>R30</b> |
| • Onion Rings  | <b>R25</b> | • Roast Vegetables | <b>R32</b> |
| • Baked Potato with sour cream or creamy Mashed Potatoes | <b>R30</b> | • Greek Side salad | <b>R50</b> |

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## LIMONCELLO STEAK DONENESS GUIDE

**BLUE** - It is for the true carnivore who wants something nearly raw but gets it cooked as little as possible. Our rare steak is warm through the center, lightly charred on the outside, browned around the sides, and bright red in the middle.

**MEDIUM RARE** - This is the recommended level of doneness for our steaks. Our medium rare steak is warm through the middle with most of the center pink in color with a hint of red. The sides are well browned, the top and bottom caramelized to a dark brown color with good grill marks.

**MEDIUM** - Our medium-cooked steaks have a thick band of light pink through the middle but have more browned meat than pink overall. The sides is a rich brown color and the top and bottom charred darkly (but not black). *Kindly note: we do not recommend medium well or well done grilled steak.*

**MEDIUM WELL** - The steak will just have a hint of pink in the very middle of the steak with a dark brown surface and good charring on the top and bottom. The steak will be very stiff but still have a little squish in the center.

**WELL DONE** - There is not the faintest hint of pink in the middle, it is browned through.

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*The only time to eat diet food is while you're waiting for the steak to cook.  
- Julia Child -*

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# SWEET DELIGHTS

VANILLA ICE CREAM SERVED  
WITH CHOCOLATE OR  
CARAMEL SAUCE

**R50**

APPLE CRUMBLE

**R70**

Granny Smith apples stewed with cinnamon and raisins, layered over a crumbed biscuit base with a dollop of French custard, served with whipped cream

CHOCOLATE VOLCANO

**R85**

A rich chocolate flavoured dessert with a molten center, baked to perfection. Each little eruption contains half a slab of chocolate... mmm!

PANNA COTTA

**R70**

Traditional Italian "cooked cream" dessert, topped with hot fudge sauce and fresh strawberries

MALVA PUDDING

**R65**

Served with custard and ice cream or whipped cream

STICKY TOFFEE PUDDING

**R85**

A dark, dense sponge cake made with chopped dates, topped with a sweet toffee sauce. Served with custard or ice cream.

## TABLE SIDE DESSERT SELECTION (During Peak Periods Only)

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# LIQUID DELIGHTS

DON PEDRO

SNGL **R58** DBL **R83**

Paddy's, Kahlúa, Amarula, Baileys, Frangelico

LIQUEUR COFFEE

SNGL **R45** DBL **R70**

Kahlúa or Frangelico

IRISH COFFEE

Jamesons

SNGL **R55** DBL **R90**

Paddy's

SNGL **R45** DBL **R80**

BAILEYS COFFEE

SNGL **R46** DBL **R72**

