



INFLUENCED BY OUR TRAVELS AND THE FANTASTIC FOODS OF THE WORLD, WE BRING YOU A SEASONAL MENU THAT OFFERS YOU A VARIETY OF DISHES FROM VARIOUS CONTINENTS, TO ENSURE A SUBLIME LIMONCELLO EXPERIENCE.

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

STARTERS

SOUP OF THE DAY

Ask your waitron what we have freshly prepared for today

R70

GARLIC SNAILS

Snails with a rich, creamy white wine sauce and a touch of blue cheese

R80

CALAMARI

- Calamari rings pan fried with garlic & lemon
- Deep fried Calamari rings, served with tartare or chilli lime sauce

R98

R98

PERI PERI CHICKEN LIVERS

This is a spicy but succulent dish with a rich gravy

R80

GARLIC ROLL

A crisp ciabatta roasted in the oven with garlic butter & herbs and smothered in cheese (mozzarella or cheddar)

R65

CREAMY JALAPEÑO ROLL

Ciabatta covered in cream cheese, feta and jalapeño

R75

MUSSELS

Full and half shell mussels in a creamy white wine garlic sauce

R95

**We can guarantee that you will ask for more rolls to get to all the sauce in this magnificent mussel pot.*

DEEP FRIED CAMEMBERT

Rich & creamy, crispy on the outside and gooey on the inside. Served with a red berry compote.

R70

IL CASTELLO WOK

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

R110

ADDITIONAL ITEMS

- Grilled Chicken (200g)
- Beef Fillet (200g)
- Pork Fillet (200g)

R40

R145

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

UNDER THE SEA

BEURRE BLANC KINGKLIP

R255

Luscious Kingklip poached in a creamy shallot and white wine sauce served with sauteed rice or roast potato and seasonal vegetable

PRAWNS

R275

6 Succulent Argentinian Prawns served with garlic lemon butter or peri-peri on a bed of rice

- Additional per Prawn

R35

TROUT

R175

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

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 ROULADE

R155

Grilled chicken breast with peppadews, feta and basil pesto, served with roast vegetables and Arancini

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*

Ⓢ Meals suitable for vegetarians

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PASTA

Your choice of *penne, fettucini, spaghetti or linguine.*

PASTA CARBONARA

R120

Luscious and wonderfully indulgent. The ingredients are simple - bacon, eggs, Parmesan a little olive oil, salt and pepper

CHICKEN POLLO

R150

Pan fried chicken breast, bacon and mushroom tossed with a tangy white wine cream sauce and steamed broccoli

ITALIAN PORK FILLET

R155

Pork fillet thinly sliced, with peppers & Peppadews in a creamy sun-dried tomato sauce

SPAGHETTI AGLIO E OLIO

R90

A traditional Italian dish from Naples. Garlic, a dash of chilli, fresh herbs and olive oil
**For a good giggle, ask your waiter to pronounce it*

*Spaghetti can be eaten most successfully if you inhale it like a vacuum cleaner.
- Sophia Loren -*

PIZZA MENU

FOCACCIA 2 WAYS

- Garlic, Olive Oil & Herbs
- Add Mediterranean dip
- Mozzarella, Garlic, Herbs

R59

R20

R65

MARGARITA

Cheddar, Mozzarella & Napolitana

R90

POSITANO

Olives, Mushrooms, Peppers, Onion, Avo (when available), Mozzarella & Napolitana

R135

MONA LISA

Ham, Pineapple, Mushroom, Mozzarella & Napolitana

R125

GLADIATOR

Salami, Beef Mince, Ham, Bacon, Onion, Peppers, Mozzarella & BBQ Sauce

R155

IL CASTELLO

Chicken, Chorizo, Feta, Red Onion, Peppers/peppadews, Mayo, Mozzarella & Napolitana

R155

LEONARDO

Chorizo, Sliced Avo (When Available), Feta Cheese, Mozzarella & Napolitana

R145

GIOVANNI

BBQ Chicken, Onion, Mushroom & Avo (when available), Mozzarella & Napolitana

R145

GIUSEPPE

Beef Mince, Onion, Peppers, Peppadew, Chilli, Garlic, Mozzarella & Napolitana

R150

ITALIO

Pepperoni, Mozzarella & Napolitana

R110

TOSCA

Salami, Olives, Chilli, Garlic, Mozzarella & Napolitana.

R135

PIZZA ADD-ONS

Chilli, Garlic, Onions, Peppers, Pineapple & Jalapeño

R12

Mushroom, Avocado, Capers, Calamata Olives, Peppadew, Parmesan Cheese, Feta, Anchovies

R18

BBQ Chicken, Bacon, Mince, Ham, Pepperoni, Chorizo, Salami

R23

Extra Mozzarella Cheese

R18

LIMONCELLO CULLINARY COMPANION

Chicken Pollo Pasta & De Wetshof Limestone Hill Unwooded

B R230

Italian Pork Fillet Pasta & Cederburg Chenin Blanc

G R60

B R230

Thelema Mountain Red pairs particularly well with Pizza

B R230

Leopard's Leap Pinotage is a good companion for any Italian dish

G R45

B R165

🍷 Meals suitable for vegetarians

THE MEATLOVERS

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

FLAME GRILLED

RUMP 350g **R180**

BEEF FILLET **R205**

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

SIRLOIN 300g **R160**

RIB-EYE ON THE BONE 600g **R340**
A beautiful, complex beef steak. Moist and juicy, grilled with sea salt and black pepper only.

BLACK BEAST **R250**
300g Beef Fillet, flambéed with pepper corns and brandy. When the flames die out, we let the Beast rest and create a rich creamy sauce from the juices

SUBLIME PORK BELLY RIBS **R120**
Slow roasted in a sweet & tangy orange, honey mustard sauce then flamed grilled.

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

OR

TRADITIONAL FLAME-GRILLED BBQ SPARE RIBS **R120**

- 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

SIDE DISHES

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

*I don't eat red meat, but sometimes a man needs a steak.
- Gwyneth Paltrow -*

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.

LIMONCELLO CULLINARY COMPANION

Haute Cabriere Pinot Noir Unwooded, served chilled is a superb combination with any blue or medium rare steak. **G R60 B R320**

Tokara Cabernet Sauvignon. The winemaker said this wine pairs well with fantastic steaks and one never argues with the winemaker. **G R75 B R290**

Sutherland Shiraz is a must have with our thick cut juicy lamb chops. **B R345**

BOISTEROUS MEALS

BEEF OSSO BUCO **R215**

Ossobuco is a delicious tender, flavourful braised beef shank, slow cooked on the bone. Served with sautéed rice and roast vegetables. The perfect evening meal for any occasion.

LAMB SHANK **R260**

Mouth watering shank (500g) roasted for 8 hours in red wine and a special fresh herb ensemble served with creamy mashed potato or sautéed rice and roasted vegetables. This is our star performer.

PORK BELLY **R235**

Pork belly slowly roasted with green apple and mint. Served with blaukraut and dauphinoise (the french way). Rated the best dish in town.

LAMB CHOPS (2) **R240**

Thick cut, juicy lamb chops, infused with fresh rosemary and thyme, is a Limoncello speciality. Served with roast Greek potatoes and seasonal vegetables. A meal hard to forget.

KANONKOP KADETTE PINOTAGE **B R240**

The perfect dinner combination...our slowly roasted pork belly and Kadette Pinotage.

CURRY

LAMB CURRY **R205**

Tender deboned lamb, slowly infused with just the right amount of spice, served with fried rice, tomato salsa, chutney and coconut flakes

THAI GREEN CHICKEN CURRY **R145**

Chicken breast fillets in a aromatic blend of coconut cream and zesty spice served on basmati rice.

COMBO MEALS

200g FILLET & 3 QUEEN PRAWNS **R250**

Served with rice or chips.

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

Served with chips and a dipping sauce of your choice.

We suggest...

The best Creamy Blue Cheese dip or the Mediterranean.

SWEET DELIGHTS

VANILLA ICE CREAM SERVED WITH CHOCOLATE OR CARAMEL SAUCE **R50**

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!

MALVA PUDDING **R65**

Served with custard and ice cream or whipped cream

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

PANNA COTTA **R70**

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

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)

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 **SNGL R55 DBL R90**

Jamesons

SNGL R55 DBL R90

Paddy's

SNGL R45 DBL R80

BAILEYS COFFEE **SNGL R46 DBL R72**

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