

400 at Clico

NEAPOLITAN STYLE PIZZA

Fermented dough

MARGHARITA R 140

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, fresh basil

VERDURE VERDE R 190

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, zucchini, spinach, artichokes, fennel, scallions, Parmesan and arugula

VERDURE ROSSE R 210

Fior di latte and provola, San Marzano tomato, olive oil, roasted red peppers, sun dried tomato, red onion, red chilli, grilled vine tomatoes, Muhammara paste, Parmesan

LOMBARDIA R 260

Fior di latte and provola, San Marzano tomato, olive oil, prosciutto, Gorgonzola, pears, honey, arugula

SALAMI ET CETERA R 210

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, Neapolitan salami, capers, olives, mushrooms, pesto, pecorino

SALSICCE DI SPAGNA R 210

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, chorizo, red onion / olives, chilli, mascarpone, harissa

FUNGHI R 190

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, exotic mushrooms, garlic, parmesan

CAPRICCIOSA R 220

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, salami, ham, olives, mushrooms, basil

CALABRESE R 260

Fior di latte and provola, San Marzano tomato, olive oil, coppa, asparagus, arugula

SALMONE R 220

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, smoked salmon, mascarpone, fennel, capers, caramelised onion

SICILIANA R 220

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, anchovy, olives, capers, red onions

PORCHETTA R 250

Fior di latte and hard mozzarella, San Marzano tomato, olive oil, roasted pork belly, guanciale, gremolata

AMERICAN STYLE PIZZA

Thin base, flat crust, non fermented dough

All pizzas have a base of grated mozzarella and tomato sauce.

Gluten free options available in the below pizzas.

MARGHARITA R 70

Base, topping of cheese and tomato only

LA REGINA R 95

Base, ham, mushrooms

TROPICANA R 95

Base, ham, pineapple

BBQ CHICKEN R 115

Base, BBQ chicken, feta, bacon, pesto

MESSICANA R 115

Base, bolognaise, peppadews, red onion, chilli

QUATTRO R 125

Base, ham, mushroom, olives, artichokes

MEAT FESTA R 135

Base, ham, bacon, salami, roasted pork belly

TORRE DEL GRECO R 135

Base, bacon, feta, avocado

LA CONTADINA R 125

Base, peppers, mushrooms, zucchini, brinjal, garlic

FRUTTI DI MARE R 155

Base, mussels, prawns, calamari, garlic, parsley

GAMBERI R 145

Base, shrimps, prawns, roasted peppers, basil

CAPRICCIOSA R 125

Base, salami, olives, artichokes

LA BOSCA R 115

Base, mushrooms, garlic, olives, parmesan

VEGETERIANA R 135

Base, olives, brinjal, zucchini, artichokes, avocado

Disclaimer: Whilst every care is taken in the preparation of our food we cannot guarantee against cross contamination. Please ensure you advise us of any life-threatening allergies beforehand.

RISOTTO

Our risotto is made with Acquerello (meaning water coloured) rice which is aged for seven years in silos in Piedmont to produce the best risotto rice. It is carnaroli rice rather than arborio rice.

Mushroom, Truffle and Parmesan R 190

Scallop, Garlic and Chive with Poached Egg R 230

Green Pea, Pancetta and Leek R 190

Prawn, Tomato and Roasted Pepper R 210

Singapore Chilli Crab and Scallion R 220

PASTA

Our pastas are coated in sauce in the traditional way, not swimming in the sauce. Sugo is the Italian word for sauce.

RIGATONI CON SUGO ALLA GENOVESE R 165

Large macaroni style pasta noodles, slow cooked onion and beef sauce

PENETTE BOSCAROLA R 175

Thin penne style noodles, assorted mushrooms, roasted baby onions, cream, tomatoes, guanciale (Pork cheek bacon)

ORRECHIETTE GORGONZOLA E VERDURE R 165

Little ear shaped pasta, broccoli, spinach, calabrese peppers, creamy blue cheese, walnuts

SPAGHETTINI PESTO R 165

Basil pesto with nuts, grilled vine tomatoes, roasted peppers, olives, fior di latte mozzarella, parmesan

GNOCCHI CON GULASH TRIESTINO R 175

Potato dumplings, beef stew, tomato, sweet and smoked paprika, red wine, bayleaves

RIGATONI ANATRA R 210

Large macaroni style pasta noodles, sliced grilled duck breast, truffles, jus, grilled exotic mushrooms

PASTA RIPIENI

Filled, stuffed pasta shapes

PANZEROTTI DI ZUCCA R 165

Piedmont inspired pasta pockets, butternut, ricotta, nutmeg, sage butter, toasted almonds, parmesan

AGNOLOTTI DI MISTO MARE R 220

Round pasta pockets, mixed seafood filling, creamy prawn and tomato bisque, tulbachia

MEAT RAVIOLI R 190

Square pasta pockets, jus, grilled vine tomatoes, mascarpone