



Nourished by nature, *made with love*

Eat, drink, be inspired!



The family
Luciana, Chiara
and Ryan



The seed of
Café Del Sol Classico
was planted in our
home in 2007, when
urged by admiring
friends and family to
**Open a restaurant.
Please!**

**Benvenuto!
Welcome!**

At Café del Sol we are passionate about our customers, food and service. We take great pride in what we present on our plates.

Not satisfied with your meal? Or the service? Please let us know *subito (straight away)* so that we can do our best to ensure you leave happy!

The Point of Power is in the present moment ~ Louise L Hay

Buon appetito!

Our philosophy, is what made us famous!



Parmigiano
Fully imported and
made according to
Italian D.O.C.
(Denominazione di
Origine Controllata)

Homemade
We stir love, the most
important ingredient,
into every dish!



Grass fed beef, organic
poultry, and SASSI
certified fish

Sourced from farmers practicing
sustainable methods, and free of
harmful hormones and toxins

Made
with
Love!



**Organic
fruit &
vegetables**
Sourced from local
farmers, and free of
harmful pesticides

Umami
The perfectly balanced
pleasant savoury taste



Farm to Plate
Guaranteeing only the
freshest, most delicious
food is on your plate

Food for mind, body and soul

“ We loved the love, and
we loved the laughter! ”

“We listen to the Secrets of Nature”

Botanico is a sister to the famous Café Del Sol Classico in Olivedale, and is by no means a franchise. Our family values nurture each plant we grow



Italian Culinary Institute
Our contemporary Italian dishes are inspired by the advanced culinary skills we learned at the Italian Culinary Institute



Pizza is new to our menu! We make our pizza the authentic Italian way! The way we learnt at the Italian Culinary Institute



Josper

We cook with flame, in a charcoal fire oven, for a delicious taste!

Sous Vide

Slow cooked food for locked in goodness



Express Cooking

All food is made to order. Please be patient because freshly cooked food takes time to prepare

“Please don’t change.”

*Be kind to our chefs!
Dish modifications wreck their flow!*

Nature is growth, and Botanico blossomed in November 2014



Inspired by Nature”

Irresistible Appetite Whetters

Angel hair wrapped prawns SQ
Gamberi con i capelli dell'angelo
 Angel hair wrapped prawns with delicate strawberry and Organic beetroot tartar, served with fresh citrus homemade mayonnaise and Wild Rocket

Deep fried calamari squid heads | *Teste di calamari fritti* 92
 Crispy salt & pepper squid heads served with our homemade Chive & lime garlic mayonnaise ~ *subject to availability* ~

Fresh black mussels | *Cozze* 115
 Locally sourced fresh mussels in their shells cooked in a Fennel, garlic, Parsley & white wine cream sauce and served with crispy ciabatta ~ *subject to availability* ~

Bruschetta 98
 Café del Sol's bruschetta prepared to order and topped with a cherry tomato, garlic, chilli and Basil salsa, smoked salmon and cream cheese, cré me fraiche and sherry mushrooms, olive tapenade and Gorgonzola with strawberry

Ravioli of the day | *Ravioli di giorno* 120
 3 Homemade pasta pockets with seasonal filling
 ~ *please ask your waiter for the filling of the day* ~

Italian inspired spring rolls of the day 95
Involtini primavera del giorno
 Springroll pastry wrapped around Italian inspired filling of the day served with a white wine and cream sauce
 ~ *please ask your waiter* ~

Smoked Salmon carpaccio | *Carpaccio di Salmone* 120
 Smoked salmon carpaccio, red onion pickle, avocado mousse, fresh grapefruit and orange segments, Fennel and Basil shoots, deep fried capers, black sesame, vanilla crè me fraiche and a blood orange and Campari emulsion

Italian style chicken livers | *Fegatini Italiano* 95
 Organic chicken livers in a creamy Sage, mustard and balsamic sauce garnished with crispy onions rings

Beef carpaccio | *Carpaccio di manzo* 120
 Café del Sol's thinly sliced beef fillet carpaccio garnished with earthy mushrooms, crispy celery, Rocket & Grana Padano Parmesan shavings

Duck spring rolls | *Involtini primavera di anatra* 96
 Delicately prepared spring rolls filled with slow cooked confit style duck, carrots, cabbage & spring onion and served with our sweet plum sauce

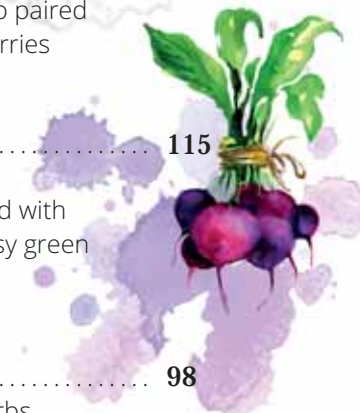
Halloumi stack | *Halloumi fritti con agrumi* 95
 Halloumi cheese fried until golden and served with crispy pancetta, avocado citrus salsa and our homemade sweet chilli sauce

Organic Beetroot carpaccio | *Carpaccio di barbabietole* 105
 Fresh & cool thinly sliced Organic beetroot Carpaccio paired with DolceLatte Gorgonzola, deliciously ripe strawberries & oranges and finished with a pomegranate drizzle

Caprese Salad | *Caprese Moderna* 115
 Our modern take on a Caprese salad.
 A soft pillow of Fior di Latte Mozzarella cheese served with a fresh tomato heirloom salad, fresh torn Basil, grassy green extra virgin olive oil and aged balsamic reduction
 ~ *made for two to share* ~

Mixed Organic salad | *Insalata Mista* 98
 Freshly prepared salad made with mixed organic herbs & lettuce, avocado, tomatoes, carrots, cucumber, olives and Danish feta with Italian olive oil & balsamic vinegar on the side
 ~ *made for two to share* ~

Village salad | *Sala di villaggio* 88
 Italian village salad with Robiola cheese, cucumber, onion and heirloom tomatoes



~ Fresh Colourful Salads ~

~ served at lunch only ~



All our salads come already dressed with the most beautiful home made vinaigrettes. Should you wish, you may ask for your salad to be undressed.

Smoked salmon salad 140

Insalata con salmone

Delicately smoked salmon, freshly sliced apple, celery, avocado and red onion and garnished with crunchy roasted pecan nuts

Parmesan crusted chicken salad 120

Insalata mista con petti di pollo inpanati in Parmigiano

Mixed Organic salad with Organic chicken fillets in a Parmesan crust

Dolcelatte Gorgonzola, bacon and pear salad 155

Insalata con gorgonzola, bacon e pere

Creamy Gorgonzola, streaky bacon, sliced pears, celery, Fennel, baby spinach, and garnished with our homemade walnut brittle

Roasted butternut and goats cheese salad 110

Insalata con zuccha, tartufo e formaggio di capri

Organic greens with oven roasted butternut and Chevin Goat's cheese topped with toasted seeds and a delicate truffle oil dressing

Beef fillet and brown mushroom salad SQ

Insalata con filetto e funghi

Freshly prepared salad made with mixed Organic lettuce, Rocket and baby spinach, topped with oven roasted beef fillet, brown mushrooms and dressed with a light balsamic emulsion



Hearty Homemade Steaming Pasta

All the plain and coloured tagliatelle, tagliolini and ravioli are homemade for you with love

Lamb and beetroot tagliatelle 150

Tagliatelle di barbabietole con agnello

Vibrant beetroot tagliatelle served in a rich sauce made with slow cooked lamb, lamb jus and garnished with fresh peppery Rocket

Spaghetti puttanesca 135

Traditional spaghetti puttanesca made with anchovies, capers, garlic, Kalamata & green olives prepared in our Neapolitan sauce

Seafood pasta with black tagliolini SQ

Tagliolini di seppia con frutti di mare

Sepia (black) tagliolini pasta served in a decadent sparkling wine, Fennel, garlic & Parsley cream sauce with the freshest prawns, mussels and calamari

Penne with spicy beef fillet | Penne al filetto piccante 175

Penne served in a hearty sauce made with cubed beef fillet, Kalamata olives, red peppers, garlic, a touch of chilli and fresh Basil in our Neapolitan sauce

Home made tagliatelle with Basil pesto 140

Tagliatelle con pesto di basilico

Our homemade pasta served with our almond Basil pesto, sweet cherry tomatoes and fresh Fior di Latte Mozzarella

Beetroot tagliatelle with smoked salmon cream 155

Tagliatelle barbabietole con salmone e panna

Vibrant beetroot tagliatelle, vodka flambé ed smoked salmon and baby spinach finished in a Neapolitan cream sauce

Creamy chicken pasta | Penne con polio 148

Penne and our Organic chicken thighs sauté ed with capers & green olives and coated with a velvety sun dried tomato pesto cream sauce

Beef and pork bolognese 140

Tagliatelle ragu della Nonna

Tagliatelle served in our Nonna's traditional, slow cooked beef mince and pork ragu

Alfredo with Italian pork sausage, portobello mushrooms and Rosemary | Salsiccia Alfredo 165

Penne with Rosemary infused creamy portobello mushroom and Italian pork sausage sauce

Fusilli served with brinjals and olives | Pasta siciliana 125

Fusilli served in a sauce of brinjals, olives, fresh Basil and creamy Neapolitan

Ravioli of the day | Ravioli del giorno 160

Delicately prepared pasta pockets with seasonal fillings

Fragrant Risotto

Caf del Sol's risottos are made to order using an Italian risotto rice we trust and love and only the freshest ingredients

TAKES TIME TO PREPARE

speciality

Seafood risotto SQ

Risotto con frutti di mare

Our classic seafood risotto is made using a rich and silky turmeric infused vegetable stock, garlic, red peppers, mushrooms & white wine and an assortment of fresh seafood including calamari, prawns and smoked salmon

Porcini and pea risotto 165

Risotto con porcini e piselli

Our Porcini mushroom & pea risotto is made using a delicately prepared vegetable stock, garlic & white wine and is finished with Parmesan cheese and a decadent truffle oil giving it a creamy richness

Prawn and chorizo risotto SQ

Risotto con gamberi e salsiccia spagnolo

Our risotto with vodka flambé ed prawn and chorizo finished off with delicate sauce of cream and our homemade Neapolitan

Springbok risotto 185

Risotto con carne di Springbok

Springbok shank pieces, slow cooked and pulled off the bone served in a hearty mirepoix and springbok jus risotto

Artisinal Italian Gnocchi

We make our gnocchi daily using traditional Italian methods

choose one of these sauces to accompany the little potato dumplings

Beef and pork bolognese 155

Gnocchi della Nonna

Nonna's traditional and wholesome beef mince and pork ragu

Gnocchi aurora 120

Aurora is a silky smooth Neapolitan, cream and Basil sauce

Gnocchi con panna, Gorgonzola e noci 163

A creamy sauce made with Gorgonzola, walnuts and sweet buttery diced pears

Gnocchi with duck ragu 165

Gnocchi con ragu d'anatra

Slow cooked duck confit ragu served with Fennel jam

gnocchi recipe



All half portions are charged at 75% of the full portion price

Decadent Delicious Mains

~ Please note that all changes to menu items will be surcharged ~



Lamb rack with Porcini risotto SQ

Carre di agnello con Porcini risotto

~ one of our best sellers! ~

400g of French trimmed lamb rack served with our earthy Porcini mushroom & pea risotto and a rich and delicious red wine jus



Wellington con pancetta 245

Our Beef Wellington has an Italian twist as the 200g Grass fed beef fillet is wrapped in pancetta and smothered in our mushroom sauce. This is then wrapped in buttery puff pastry and baked until medium and accompanied by herby mashed potato and a red wine jus

TAKES TIME  TO PREPARE

Black sesame crusted Scottish salmon SQ

Salmone fresco incrostato in sesamo nero

200g Fresh Scottish salmon seared with a black sesame crust and served with a zesty mashed avocado, fresh grapefruit and a drizzle of our homemade sweet chilli sauce

Parma ham wrapped salmon SQ

Salmone con prosciutto crudo di Parma

200g Scottish salmon wrapped in Parma ham and served with our homemade sparkling wine & strawberry risotto and garnished with fresh strawberries and Basil

our famous calamari!



Stuffed calamari 168

Calamari ripieni

Our famous Mediterranean calamari is filled with a freshly prepared stuffing of red pepper, capers, olives and fresh Ricotta cheese and served with delicate angel hair pasta & stir fried seasonal vegetables in a silky beurre blanc sauce

Decadent Delicious Mains

We source all of our beef, chicken and seafood from certified suppliers using animal friendly and sustainable rearing techniques

Brandy peppercorn fillet 240

Filetto con brandy e pepe

250g Grass fed beef fillet oven roasted and served with velvet brandy and black peppercorn cream sauce, triple cooked chips, an umami and caramelised onion reduction and a fresh green side salad

Balsamic beef fillet 220

Filetto balsamico

250g Grass fed fillet accompanied by spring onion mashed potato, roasted cherry tomatoes and garnished with shavings of fresh Parmesan cheese, fresh peppery Rocket and a drizzle of our homemade balsamic vinegar and port reduction

TAKES TIME TO PREPARE



Porcini roasted chicken

Supremo filetti di pollo con risotto ai Porcini

Organic chicken supreme - French trimmed chicken breast on the bone - served with an earthy Porcini mushroom and pea risotto and a velvety Porcini mushroom cream sauce

~ with one chicken breast ~ 165

~ with two chicken breasts ~ 189

contorni | sides

Patate fritte 45

Café del Sol's handcut, triple cooked potato chips

Polenta frita 59

Homemade polenta chips

Purè 45

Creamy mashed potato

Verdura del giorno 45

Buttery seasonal vegetables

Piccola insalata 75

Café del Sol's side salad made with organic lettuce, fresh tomatoes, cucumber, red onion, avocado and Danish Feta



Authentic Italian Pizza

*We make our pizza bases using a traditional Italian recipe.
Our toppings are created using the freshest ingredients*

traditional tomato & mozzarella base topped with:

- Pizza moderno - modern style pizza** 145
Soft halloumi, avocado, sun dried tomatoes and streaky bacon pizza finished with caramelised onions
- Pizza quattro stagioni** 165
Gypsy ham, artichokes, Kalamata olives, earthy portobello mushrooms and fresh Parsley
- Pizza con chorizo** 160
Spicy chorizo sausage, Peppadews™, spring onion and fresh avocado
- Pizza salame pepperoni** 160
Italian salami, oven roasted red and yellow peppers, Kalamata olives, homemade sweet caramelised onions and fresh Basil
- Pizza con salsiccia** 155
Italian Fennel sausage, fresh chillies and Fennel seeds
- Pizza Parma** 170
Parma ham, truffle oil and Rocket ~ *simply superb* ~
- Pizza Greca - Greek style pizza** 140
Earthy baby spinach with caramelised onions, creamy Danish feta cheese and Kalamata olives
- Pizza con zucca tartufo** 140
Oven roasted butternut, three cheeses, crispy Sage and decadent truffle oil
- Pizza margherita con Mozzarella Fior di latte** 125
Fresh Fior di Latte Mozzarella, tomato and Basil
~ *an Italian classic* ~

- Pizza con Gorgonzola e pere** 145
Creamy, rich Gorgonzola, buttery pear, walnuts and fresh peppery Rocket
- Pizza con pollo e funghi** 155
Thinly sliced chicken breast, earthy forest mushrooms, duo of Fontina cheese & Mozzarella cheese rested on our famous polpa sauce

traditional bianca base topped with:

- Focaccia con carpaccio di filetto** 125
Café del Sol's thinly sliced fillet beef carpaccio, earthy portobello mushrooms, celery, Parmesan shavings, Rocket, drizzled with a balsamic Reduction
- Focaccia Parma** 145
Parma ham, chopped fresh tomatoes and Basil with a drizzle of balsamic reduction
- Focaccia tradizionale** 85
Traditional Focaccia with Rosemary and Parmesan shavings
- Focaccia con formaggio** 98
Focaccia base topped with melted Mozzarella cheese and Oreganum

La Dolce Vita

All our puddings, pastries and ice-creams are homemade using only the finest and freshest ingredients

Milk tart panna cotta 60

Panna cotta alla cannella

Milk tart panna cotta - like us this traditional Italian panna cotta takes on a warm and wholesome South African twist

Berry pavlova 75

Pavlova con frutti di Bosco

A Caf del Sol star dish!

Sticky, sweet pavlova meringue served with fresh Chantilly cream, seasonal berries and a mixed berry coulis

Drowned ice cream 65

Affogato

Crè me brûlé e flavoured ice cream served with a shot of Italian espresso, topped with our Almond brittle and crushed Amaretti biscuits

Home made ice cream 65

Gelato artigianale

Three scoops of our homemade ice-cream (ask about the flavours available)

Tiramisu semifreddo 65

A semi frozen slice of heavenly Tiramisu lovingly made with a hint of Kahlua liqueur

Chocolate tart 75

Torta al cioccolato

Silky chocolate ganache tart garnished with our finely crushed salted macadamia brittle and served with a delicately flavoured pink rose & raspberry ice cream

TAKES TIME TO PREPARE



Chocolate fondant 65

Fondente al cioccolato

Our molten dark chocolate fondant is oven baked to order and served with a deliciously sweet & salty peanut butter ice cream (Please allow approximately 15 minutes for preparation)

Coffee cré me brûlé e 65

Cré me brûlé e al caffè

Creamy coffee cré me brûlé e served with a daring salted caramel ice cream

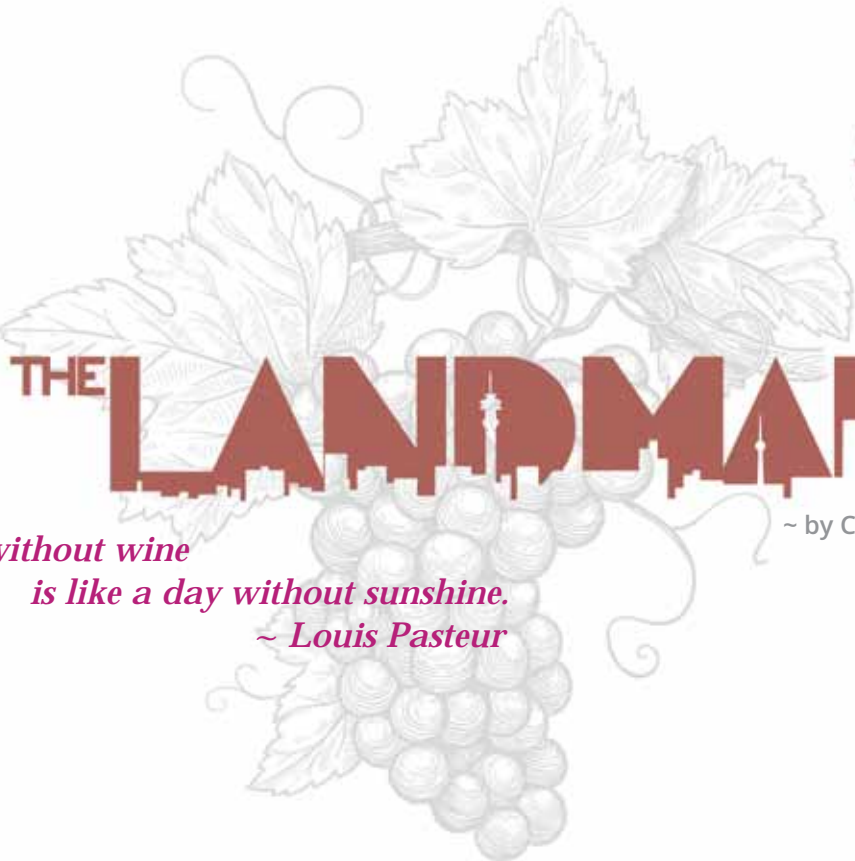
Vanilla panna cotta 60

Panna cotta alla vaniglia

Classic Italian vanilla panna cotta served with fresh strawberries, a mixed berry coulis and refreshing mint

Torta del Giorno! SQ

Please ask you waiter about our freshly baked cakes of the day!



THE LANDMARK

~ by Café Del Sol ~



*A meal without wine
is like a day without sunshine.
~ Louis Pasteur*



Botanico Products. Take a bit of Botanico home with you.
Fragrant aromatherapy soy candles, hand washes and hand lotions to continue the experience.