



CAFÉ DEL SOL TRE

We have long been fans of Art Deco design. One minute we were admiring a black and white Art Deco coffee cup and the next we were discussing how we could celebrate the design and decor of the Twenties in a restaurant. And that is how Caf del Sol Tre was born.

The name Tre celebrates the power of three ~ three members of our family, our third restaurant, and the triangular shapes associated with Art Deco. From the menus to the staff uniforms, from the glassware and crockery to the cocktails and music, Caf del Sol Tre is putting on the Ritz for you.

Tues - Sat ~ Lunch 12.00 — 3.00pm
Tues - Sat ~ Dinner 6.00 — 9.30pm
Sunday Lunch Only 12.00 — 9.30pm

All half portions and shared meals will be charged at 75% of the full price. Menu changes will be charged on an ad hoc basis and can delay your order. All Italian ingredients are imported and of the highest quality.

Tre-mendous food takes time to prepare.

Please be patient.

 Vegetarian dishes.



CARPACCIOS

'BRIGHT YOUNG THING' 125

Smoked salmon carpaccio, red onion pickle, fresh avocado (seasonal), fresh grapefruit and orange segments, Fennel and Basil shoots, deep-fried capers, black sesame, vanilla crème fraîche and a blood orange and Campari emulsion.

 **'MAKIN' WHOOPEE' 108**
Organic beetroot carpaccio, rice vinegar pickled beet cubes, dehydrated strawberries, orange segments, toasted pistachio dust, Goat s cheese, arugula leaves served with a soy ponzu drizzle.

'JAZZ BABY' 128

Springbok carpaccio, preserved figs, fried celery, Parmesan shavings, truffle scent, beefy field mushrooms, lime foam and Wild Rocket.



STARTERS

'CHARLESTON' 120

Fresh black mussels served in a fresh, creamy garlic and Parsley sauce with crusty ciabatta.
~ when available ~

 **'BOOGIE WOOGIE' 108**
Baked heirloom tomato and Ricotta puff pastry tart, topped with fresh Mozzarella cheese and a sweet Basil dressing.

'PUTTIN' ON THE RITZ' SQ
Avo and prawn Ritz, avocado, Basil pesto, lemon panna cotta, dehydrated sundried tomato flakes and a Marie Rose cream served with a fresh Rocket salad.

'BROADWAY MELODY' 98
Organic chicken livers in a creamy Sage, mustard and balsamic sauce garnished with fried onion rings.

 **'HIGH HAT' 108**
Tempura eggplant melanzane of fresh tomato salsa, creamy rich white sauce, fresh Fior di latte Mozzarella, almond pesto, Parmesan shavings, fried Basil and herb oil.

'THE LOVE NEST' 98
3 Homemade pasta pockets with seasonal filling ~ please ask your waiter for the filling of the day ~

 **'AINT WE GOT FUN' 98**
Delicately prepared spring rolls filled with roasted butternut and Goat's cheese served with beurre blanc cream sauce and a light herb oil.



SALADS

'THIS SIDE OF PARADISE' 120

Chicken Waldorf, grilled Parmesan crusted chicken breast, fresh apple slaw, celery crisp, rehydrated raisins, walnuts, Parmesan shards, fresh Rocket and a vibrant Waldorf crème fraîche dressing.

'MY GREEN HEAVEN' 125

Caesar-style salad with cos lettuce leaf, signature crumbed egg, sundried tomato purée, lemon chicken supreme, crisp Parma ham, Parmesan shavings, anchovy dressing and croutons.

'TIN PAN ALLEY' 115

Pear and Gorgonzola salad, pea tendrils, bacon, Wild Rocket and walnut dust served with a pomegranate glaze.

'HAPPY DAYS' SQ

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.

'WILD ABOUT HARRY' 98

Seasonal organic greens and trimmings with Danish Feta cheese.
~ also available as a side salad ~



GNOCCHI

✓ 'LUCKY BOY' 125

Homemade gnocchi with a traditional Napoletana sauce, a dash of cream and sweet Basil leaves.

✓ 'HARLEM SHUFFLE' 155

Homemade gnocchi with almond Basil pesto and Ricotta cheese cream sauce topped with roasted cherry tomatoes.

'S'WONDERFUL' 180

Homemade gnocchi with roasted pulled lamb, parsnip chips and spring Chives served with a creamy lamb jus.

✓ 'LADY BE GOOD' 169

Homemade gnocchi with a decadent Dolcelatte Gorgonzola cream sauce and walnuts.



RISOTTO

'IT HAD TO BE YOU' SQ

6 Pan fried lemon butter scented prawns served with a moreish risotto filled with peppers, mushroom, garlic, onion and finished off with a creamy prawn bisque and Napoletana sauce.

✓ 'SHROOM RHAPSODY' 169

Porcini mushroom risotto ~ earthy mushrooms served with young peas and truffle-scented oil.

'LOVE FOR SALE' SQ

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

'THE GIRL FRIEND' 180

Oxtail risotto - slow cooked pulled off the bone oxtail pieces, oxtail jus and shards of crispy oxtail gently folded into a hearty mirepoix risotto.



PASTA

'DIGA DIGA DOO' SQ

The ocean's pearls, fresh calamari, prawns and mussels cooked in a white wine and Napoletana cream sauce served with spaghetti and garnished with a hint of chopped Parsley.

'GOLD DIGGER' 155

Penne with our Organic chicken thighs sautéed with green olives, coated with homemade velvety sun dried tomato Pesto cream sauce and topped with crispy deep fried capers.

'RAGUTIME' 139

Homemade tagliatelle with Nonna's secret slow cooked beef mince and pork loin ragu.

✓ 'BLACK LIGHTNING' 170

Homemade pappardelle with flambéed whiskey and Porcini mushroom cream, served with a crisp-textured forest floor, earthy mushroom powder and that secret truffle scent.

'THE BIG PARADE' 169

Homemade pappardelle pasta served with a slow cooked duck ragu and root vegetable confetti and our secret truffle scent.

'CITY LIGHTS' 135

Penne with a creamy Parmesan carbonara, served with Italian pork sausage two ways in its casing and minced, last enhanced with a gold egg.

'HOTSY TOTS' SQ

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

'RAVISH ME' 169

Homemade ravioli of the day.
~ please ask your waiter ~
10 portions of ravioli are made daily and sold on a 'first come first served basis'.



MAINS

'STAR DUST' SQ

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

'SHAKIN' THE BLUES AWAY' 175

Stuffed calamari ~ Mediterranean calamari filled with a freshly prepared stuffing of red pepper, capers, olives and fresh Ricotta cheese served with a delicate angel hair pasta, stir-fried seasonal vegetables and beurre blanc cream sauce.

'METROPOLIS' 195

Two roasted free-range chicken breasts with crispy skin, served on a bed of Porcini mushrooms (seasonal) green pea and truffle oil risotto with a Porcini mushroom cream sauce.
- One chicken breast for METROPOLIS 169

'BULL SEASON' SQ

450g Fillet on the bone oven roasted and served with a velvety black pepper and brandy cream sauce, triple cooked chips, an umami and caramelised onion reduction and a fresh green side salad.

'SIDEWALK STOMP' 175

Sous vide sliced duck breast with homemade butternut gnocchi served in Sage and citrus beurre blanc cream served with toasted pumpkin seeds and Grand Marnier caramelised orange carrots.

'FEATHER YOUR NEST' 145

Free-range chicken coated in sesame seeds served with sweet soy capellini (angel hair pasta), stir-fry vegetables, cashew nuts and our homemade peanut satay cream sauce. Oriental in flavour, but as always with a shaving of Italian Parmesan.

'HOOTIN' DE HOOT' 235

250g Grass fed Beef 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.



MAINS

'THE LAMBETH WALK' SQ

Grilled lamb cutlets, Porcini risotto, seasonal vegetables served with a lamb jus.

'QUEEN KELLY' 165

Pan fried calamari tubes served with zesty Limoncello liqueur cream sauce and hearty Parmesan and pea black rice.



DESSERTS

'BUTTERFLY BOOTS' 65

Creamy chamomile panna cotta, zesty lemon curd and honeycomb crunch.

'IT'S THE BERRIES' 80

Pavlova ~ delicate meringue dancing with berries and cream.

'SWEET GEORGIA BROWN' 70

Chocolate fondant hot pot served with a luscious peanut butter ice cream.
~ takes time to prepare ~

'QUEEN OF SHEBA' 70

A harmony of Turkish delight crème brûlée, rose gel cubes, rosewater infused crumble and frosted rose petals.

'AIN'T MISBEHAVIN' 70

Our version of Affogato - crème brûlée ice cream with smoked coffee jelly, hazelnut espresso and crunchy hazelnut dust.

'THE SHEIK' 70

Choose 3 of our homemade ice creams of the day. Please ask your waiter about flavour options.

'CAKE CRAZY' SQ

Homemade cake of the day.
~ please ask your waiter ~