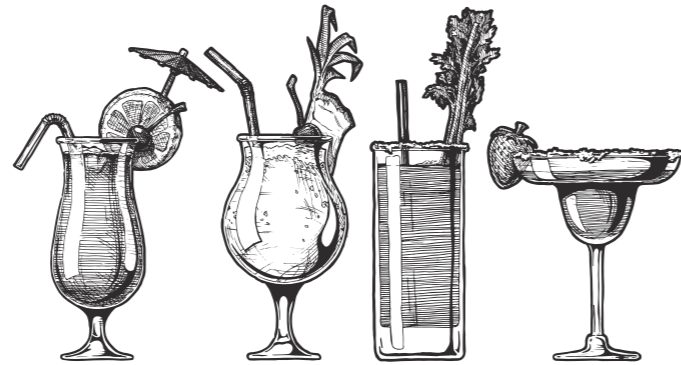


APÉRITIF & COCKTAILS

Espresso Martini	110
Martini	110
Negroni	100
White Negroni	110
Al Mare Spritz	75
Aperol Spritz	100



BEERS

Shackleton Golden Ale Draught Beer 500ml	60
Savanna Dry	40
Stella Artois - 330ml	45
Devils Peak Hero - 330ml	40
Heineken ZERO - 330ml	40
CBC Krystal Weiss - 340ml	55
Windhoek Draught - 440ml	55
Super Bock Mini- 250ml	45

Italian

Poretti Quattro Luppoli	65
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Chinotto San Pellegrino	45
Sprite/Fanta Orange 300ml	30
Coke/Coke Zero	30
San Pellegrino Juice 330ml	35
Rock Shandy	60
Lemonade/Soda/Tonic/Ginger Ale	25
Large Che Bello Sparkling Water	40
Large Che Bello Still Water	40

COOL DRINKS

Grappa Marzadro Diciotto lune	75
Grappa Marzadro Diciotto Lune Whisky Barrel	85
Grappa Marzadro Moscato	70
Grappa Bianca Anfora	65
Limoncello	45
Mirto	45
Amaro del Capo	45

DIGESTIFS

CAPE TOWN

2023

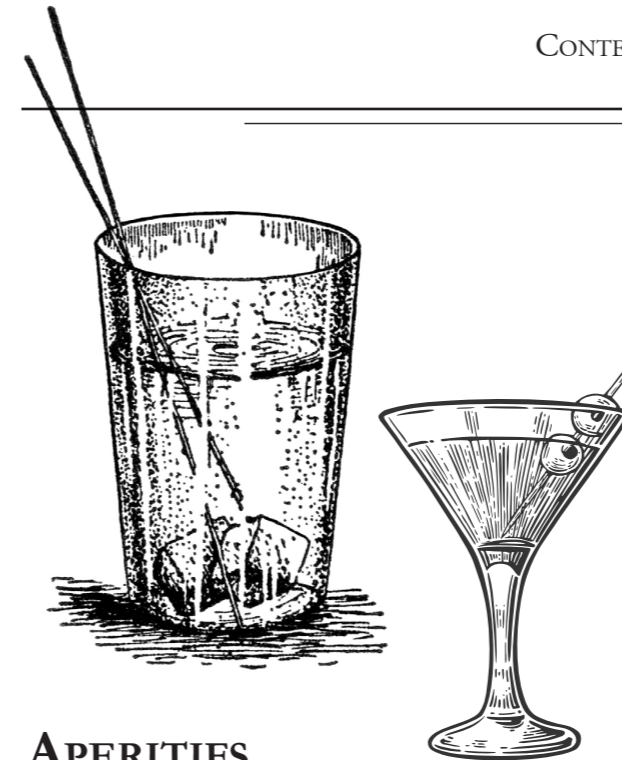


EST. 2021 Pizza connection

113 ROODEBLOEM RD,
WOODSTOCK - CAPE TOWN

072 1942581
@pizzaconnectionct

CONTEMPORARY ITALIAN



STARTERS

Crispy Trio Delight 130

Potato Croquette with Anchovy and Lemon Zest, Deep fried Lamb Ragu Lasagna, and Mediterranean spiced Chicken croquette.

Bruschetta Al Pomodoro 70

Home-Made Bread toasted in our Oven rubbed with Garlic and topped with chopped Tomatoes, Basil, and EVO Oil.

Octopus Carpaccio 140

Thinly sliced Octopus Carpaccio with Greens, and Lemon Vinaigrette.

Beef Carpaccio 135

Thinly sliced Beef Carpaccio with Greens, Parmigiano Shaves, and Lemon Vinaigrette.

Octopus Salad 140

A tasty salad with tender Grilled Octopus, Olives, Capers, and Cherry Tomatoes.

Burrata Caprese 135

Burrata, Cherry Tomatoes, Basil Essence, and Basil Leaves all dressed with EVO Oil.

APERITIFS

Connection White Russian 120

Freshly brewed double espresso, Kahlua, Skyy Vodka, and a delicate layer of fresh cream.

Ron Collins 100

Havana 3 Gold Rum, Demerara Syrup, Lemon juice, and topped up with Soda.

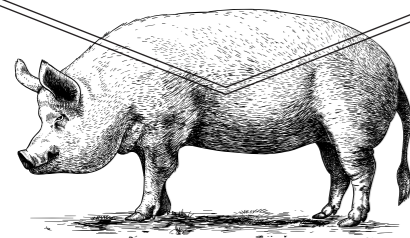
Negroni 100

Campari, Red Vermouth, and Gin garnished with a slice of Orange.

Spritz Hugo 110

Elderflower, and Prosecco garnished with a slice of Lemon.

GOURMET PIZZAS



Enricos 195

San Marzano Tomato, Fior Di Latte, Levoni Truffle Mortadella, and White Truffle EVO Oil.

Sheena the Punk Rocker 155

San Marzano Tomato, Anchovies, Capers, Confit Cherry Tomatoes, Pecorino Romano, Basil Essence, and EVO Oil (No Fior Di Latte).

Sheena the Punk Rocker Vegan 155

San Marzano Tomato, Roasted Peppers, Olives, Capers, Confit Cherry Tomatoes, Lemon Zest, Basil Essence, and EVO Oil.



Di Mare 295

San Marzano Tomato, Fior Di Latte, Baby Patagonia Calamari, Prawns, Garlic, Anchovies in our Parsley Mild Spicy Sauce, and EVO Oil.

The Carnivore 225

San Marzano Tomato, Fior Di Latte, Red Onion, Roasted Peppers, Home-made Italian Sausage, Pancetta, and EVO Oil.

The Capetonian 195

San Marzano Tomato, Fior Di Latte, Pancetta, Red Onion, Avocado, and EVO Oil.

Restaurant policy:

A 10% tip is applied on the final bill to tables from 6 people up.

Changes, additions or substitutions to the menu are subject to kitchen, may delay orders and may be charged for.

We offer cake service if planned in advance (at least 48 hours). Bringing your own cake is allowed only for cakes from Professional Bakery/Patisserie, and a cake fee of R50 per person is applied. No home made cakes allowed for food safety reasons.

Margherita with Oxtail "alla Vaccinara" 245

Traditional Roman slow cooked Oxtail recipe, Fior di Latte, Basil, and EVO Oil.

Vale on the Beach - Focaccia 260

Our Puffy Focaccia filled with diced Datterino and Yellow Vine Tomatoes, Rocket, Tuna, Japanese Mayo, and a hint of Basil essence.

Alice 175

San Marzano Tomato, Smoked Fior Di Latte, Fresh Yellow and Confit Cherry Tomatoes, Roasted Peppers, Anchovies, Oregano, and Garlic Infused EVO Oil.

Jonny Love 210

Parma Ham, Fresh Burrata, and EVO Oil.

Burratina 245

Fior di Latte, Pistacchio Mortadella, Cherry Tomatoes, Burrata, Avocado, and EVO Oil.

Super Margherita 240

San Marzano Tomato, Fior Di Latte, Basil Essence, Cherry Tomatoes, Burrata, and EVO Oil

ADD ON YOUR FAVOURITE PIZZA:

- Burrata 95
- Fresh Italian Truffle Shavings 200
- Gorgonzola cheese 55
- Ricotta cheese filled crust 55

LE BACIATE

THE KISSES

Folded over & puffed up Pizza Bianca filled with heaven. You can have them as a starter to share or as a main.

Roman's Dream 235/245

Pistacchio or Truffle Mortadella, and fresh Burrata.

Jonny's Kiss 235

Parma Ham, and fresh Burrata.

Valtellina's Cloud 210

Bresaola, Rocket, and Cherry Tomato.

SOMETHING DIFFERENT

Paccheri Lamb Ragù 215

Religiously "Al Dente" Pastificio Rummo Paccheri with our slow cooked Lamb Ragù.

Paccheri Genovese Napoletana 195

Religiously "Al Dente" Pastificio Rummo Paccheri with Traditional Neapolitan Slow cooked Onion and Beef Shin sauce.

Deep Fried Prawns and Calamari (Gluten Free) 325

Rice flour dusted deep fried Calamari (300g) and 6 Argentinian Large Prawns.

TRADITIONAL PIZZAS

Margherita 145

San Marzano Tomato, Fior Di Latte, Basil, and EVO Oil.

Provola e Pepe 150

San Marzano Tomato, Fior Di Latte, Smoked Fior di Latte, Toasted Black Pepper, Basil, and EVO Oil.

Diavola

San Marzano Tomato, Fior Di Latte, Spicy Salami (Pork or Beef Wagyu Salami), and EVO Oil.

160/170

Diavola Plus

San Marzano Tomato, Smoked Fior Di Latte, Spicy Salami (Pork or Beef Wagyu Salami), Confit Cherry Tomatoes, Roasted Peppers, and Fermented Chili Sauce

210/220

Napoli Plus 175

San Marzano Tomato, Fior Di Latte, Anchovies, Olives, Capers, and EVO Oil.

Funghi & Prosciutto 180

San Marzano Tomato, Fior Di Latte, Mushrooms, Parma Ham, and EVO Oil.

Capricciosa 210

San Marzano Tomato, Fior Di Latte, Mushrooms, Artichokes, Parma Ham, Olives, Bismarck Egg, and EVO Oil.

Parmigiana 195

San Marzano Tomato, Smoked Fior Di Latte, Basil Essence, Deep Fried Aubergine, Parmigiano Cheese Shavings, Aubergine Chips, Confit Cherry Tomatoes, and EVO Oil.

Boscaiola 175

Fior Di Latte, Home-made Italian Sausage, Mushrooms, and EVO Oil.

Ortolana 160

Fior Di Latte, Zucchini, Aubergine, Mushrooms, Confit Cherry Tomatoes, and EVO Oil.

Amatriciana 165

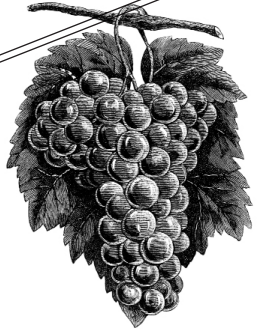
San Marzano Tomato, Fior Di Latte, Guanciale, Pecorino Romano Cheese, Toasted Black Pepper, and EVO Oil.

Marinara 110

San Marzano Tomato, Garlic, Oregano, and EVO Oil (No Fior di Latte).



WINE LIST



RED WINES

Private Cellar Wines

<i>Amarone, Zenato – Veneto, Italy</i>	1500
<i>Brunello di Montalcino, Banfi – Toscana, Italy</i>	1450
<i>Barolo, Ca'Viola – Piedmont, Italy</i>	1400
<i>Nebbiolo Perbacco, Vietti, Piemonte, Italy</i>	900

Sangiovese

<i>Chianti, Oro dei Sani, Toscana, Italy</i>	380
<i>Rosso di Stellenbosch, Idiom, Stellenbosch, SA</i>	270

Pinot Noir / Nerello Mascalese

<i>Pinot Noir, Hamilton Russell, SA</i>	1450
<i>Salina Rosso, Colosi, Sicilia, Italy</i>	500

Grenache Noir / Cinsault

<i>Magenta Grenache Noir, Testalonga, SA</i>	320
<i>Grenache Noir, Nomoya, Swartland, SA</i>	280
<i>Cinsault, Natte Valleij Stellenbosch, SA</i>	350
<i>Cinsault, Nomoya, Swartland, SA</i>	270

Primitivo

<i>Zin-Desire & Lush, Pasqua, Puglia, Italy</i>	450
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Merlot / Montepulciano

<i>Merlot, Lanzerac, Stellenbosch, SA</i>	400
<i>Montepulciano, Masciarelli, Abruzzo, Italy</i>	420

Cabernet Sauvignon

<i>Classico, Dalla Cia, Stellenbosch, SA</i>	400
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Shiraz

<i>Provenance, Saronsberg, Tulbagh, SA</i>	300
<i>Chocolate Block, Boukenhouts kloof, SA</i>	475

Corkage fee R 110 per bottle.



WHITE WINES

Pinot Grigio / Pinot Blanc

- Bianco di Stellenbosch, Idiom, Stellenbosch, SA* 270
Pinot Blanc, Nomoya, Voor Paardeberg, SA 380

Vermentino / Sauvignon Blanc

- La Pettegola Vermentino, Banfi, Toscana, Italy* 450
Vespri Vermentino, Morgenster, SA 300
Vermentino, Nomoya, Paarl, SA 300
Sauvignon, Bidoli, Friuli, Italy 360
Sauvignon Blanc, Creation, Walker Bay, SA 300
Fountain of Youth S. Blanc, Oak Valley, SA 280

Chenin Blanc / Pecorino / Trebbiano

- Mielie Green Ch. Blanc, Testalonga, SA* 320
Steen Fledge & Co, Swartland, SA 270
Chenin Blanc, Nomoya, Swartland, SA 270
Pecorino Bio, Vola Vole, Abruzzo, Italy 350
Brognoligo Soave, Cecilia Beretta, Veneto, Italy 400

Grenache Blanc

- Grenache Blanc, Nomoya, Swartland, SA* 450

Chardonnay

- Chardonnay, Dalla Cia, Stellenbosch, SA* 360
Unwooded Chardonnay, Weltevrede, SA 330

SPARKLING WINES



Prosecco

- Giusti, 'Graziana' - Asolo, Veneto, Italy* 780
Feudi San Gregorio - Campania, Italy 560
Vignetti - Friuli-Venezia Giulia, Italy 360

Method Cap Classique

- Pieter Ferreira, 'Bird song' - Western Cape* 650
Genevieve Rosé - Overberg 475

South African Charmant

- Dalla Cia, 'Bullicante' - Stellenbosch, SA* 335

Champagne

- Veuve Cliquot, 'Yellow Label' - Champagne, France*