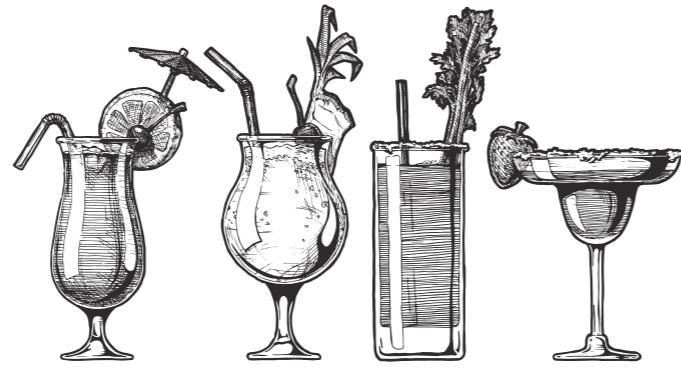


APÉRITIF & COCKTAILS

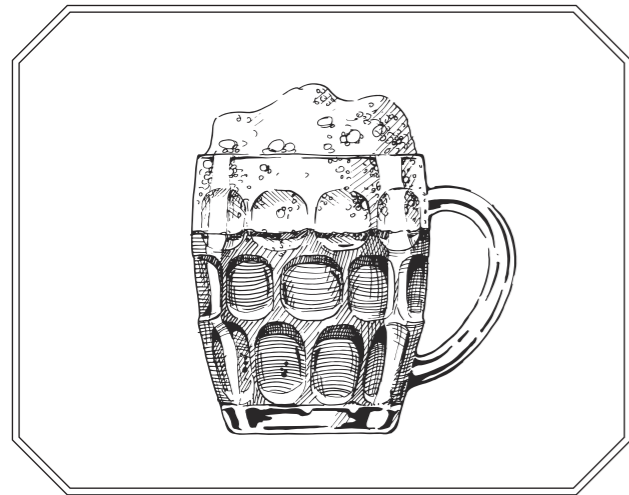
| | |
|-----------------|-----|
| Espresso Martin | 110 |
| Martini | 110 |
| Negroni | 100 |
| White Negroni | 110 |
| Al Mare Spritz | 75 |
| Aperol Spritz | 100 |



BEERS

| | |
|---------------------------|----|
| CBC Lite Lager Draught L | 55 |
| CBC Lite Lager Draught S | 35 |
| Savanna Dry | 40 |
| Stella Artois - 330ml | 45 |
| Devils Peak Hero -330ml | 40 |
| CBC Krystal Weiss - 340ml | 55 |
| Windhoek Draught - 440ml | 55 |

| | |
|-------------------------|----|
| Italian | |
| Poretti Quattro Luppoli | 65 |



| | |
|---------------------------------|----|
| Chinotto San Pellegrino | 45 |
| Chinotto Tomarchino | 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 |
| Grappa Dalla Cia Pinot Noir Chardonnay | 60 |
| Grappa Dalla Cia Cabernet Sauvignon | 60 |
| Limoncello | 45 |
| Mirto | 45 |

DIGESTIFS

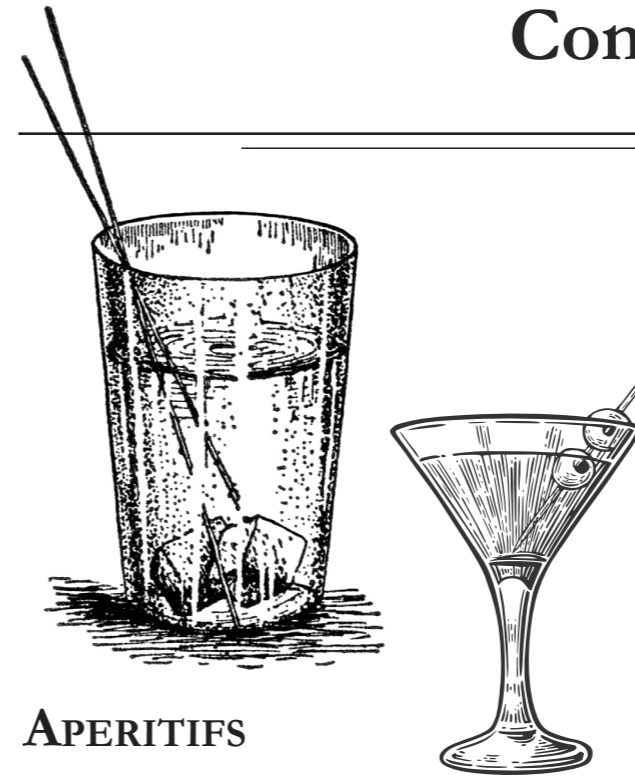


Pizza Connection

072 1942581
@pizzaconnectionct

113 ROODEBLOEM RD,
WOODSTOCK - CAPE TOWN

EST. 2021



STARTERS

Bruschetta Al Pomodoro 65

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

Octopus Carpaccio 135

Thinly sliced Octopus Carpaccio with Greens, and Lemon Vinaigrette.

Beef Carpaccio 125

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.

Italian Cold Meat Platter for 2 220

Smoked Ham, Bresaola, Salami, Coppa, Guanciale, Olives, and Artichokes.

APERITIFS

Ron Collins 100

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

Negroni 100

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

Spritz Hugo 110

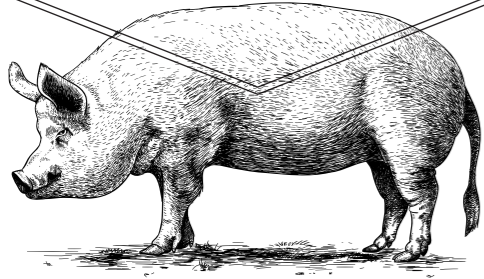
Elderflower, and Prosecco garnished with a slice of Lemon.

Martini 110

Preferably stirred but can be shaken: SKY Vodka or Bombay Gin garnished with Lemon twist.



GOURMET PIZZAS



Margherita with Oxtail "alla Vaccinara" 235

Traditional Roman slow cooked Oxtail recipe, Fior di Latte, Basil, and EVO Oil. Oxtail from Ryan Boon Speciality Meats.

Jonny Love 195

Parma Ham, Fresh Burrata, and EVO Oil.

Alice 165

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

Burratina 245

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

Super Margherita 230

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

ADD ON YOUR FAVOURITE PIZZA:

Burrata 95

Gorgonzola cheese 55

Ricotta cheese filled crust 55

Enricos 195

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

Sheena the Punk Rocker 145

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

Sheena the Punk Rocker Vegan 145

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



FRESH INGREDIENTS

Di Mare 280

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

The Carnivore 215

San Marzano Tomato, Fior Di Latte, Red Onion, Roasted Peppers, Italian Sausage Home-made with Ryan Boon Speciality Meats, 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). Bring 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.

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

Fusilloni Calamari Ragù 210

Religiously "Al Dente" Pastificio Mancini Fusilloni with our very slow cooked Calamari Ragù.

Paccheri Genovese Napoletana 195

Religiously "Al Dente" Pastificio Mancini Paccheri with Traditional Napolitan Slow cooked Onion and Beef Shin sauce made with Ryan Boon Specialty Meats.

Deep Fried Prawns and Calamari (Gluten Free) 325

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

TRADITIONAL PIZZAS

Margherita 135

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

Provola e Pepe 140

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.

150/160

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 205/215



Napoli Plus 155

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

Funghi & Prosciutto 165

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

Capricciosa 190

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

Parmigiana 185

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

Boscaiola 155

Fior Di Latte, Italian Sausage Home-made with Ryan Boon Speciality Meats, Mushrooms, and EVO Oil.

Ortolana 155

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

Amatriciana 155

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).



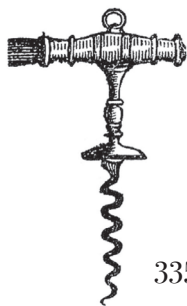
WINE LIST

RED WINES

| | |
|---|------|
| Amarone della Valpolicella DOCG <i>Famiglia Pasqua - Veneto, Italy</i> | 1350 |
| Barolo DOCG (CAVIOT) <i>Cà Viola - Piedmont, Italy</i> | 1400 |
| Brunello di Montalcino DOCG <i>Banfi - Tuscany, Italy</i> | 1450 |
| Chianti DOCG (Sangiovese blend) <i>Castello Banfi - Toscana, Italy</i> | 400 |
| Chocolate Block (Shiraz blend) <i>Boekenhoutskloof - Swartland, SA</i> | 475 |
| Cinsault <i>Nomoya - Swartland, SA</i> | 270 |
| Classico (Cabernet Sauvignon) <i>Dalla Cia - Stellenbosch, SA</i> | 395 |
| Grenache Noir <i>Nomoya - Swartland, SA</i> | 280 |
| Idiom Rosso (Sangiovese) <i>Idiom - Stellenbosch, SA</i> | 270 |
| Merlot <i>Lanzerac - Stellenbosch, SA</i> | 395 |
| Montepulciano d'Abruzzo <i>Vola Volè - Abruzzo, Italy</i> | 395 |
| Pinot Noir <i>Creation - Cape South Coast, SA</i> | 450 |
| Provenance Shiraz <i>Saronsberg, Western Cape, SA</i> | 300 |
| Salina Rosso (Cappuccio & Nerello Mascalese) <i>Colosi, Sicily, Italy</i> | 500 |

Corkage fee R 95 per bottle.

WHITE WINES



Cerasuolo Rosè

Vola Volè - Abruzzo, Italy

335

Chardonnay

Dalla Cia - Stellenbosch, SA

360

Chenin blanc

Nomoya - Swartland, SA

270

Grenache blanc

Nomoya - Swartland, SA

250

Idiom bianco (Pinot grigio)

Idiom - Stellenbosch, SA

270

Pecorino

Vola Vole - Abruzzo, Italy

350

Pinot Blanc

Nomoya - Voor Aarderberg, SA

380

Sauvignon blanc

Bidoli - Friulia V.G., Italy

360

Sauvignon blanc

Creation - Cape South Coast, SA

295

Sauvignon blanc

Whalehaven - Cape South Coast, SA

295

Soave Classico

Brognoligo - Cecilia Beretta - Veneto, Italy

400

Vermentino

Nomoya - Paarl, SA

300

SPARKLING WINES



Bullicante (Pinot grigio)

Dalla Cia - Western Cape, SA

335

Genevieve NV Rosé MCC (100% Shiraz)

Genevieve - Overberg, SA

475

Falanghina Brut

Feudi Di San Gregorio - Campania, Italy

560

Pieter Ferreira 'Birdsong' Extra Brut

Pieter Ferreira - Franschhoek, SA

650

Prosecco D.O.C.

Vigneti - La Delizia - Friuli V.G., Italy

360

Prosecco Superiore 'Graziana' Extra Brut

Giusti - Veneto, Italy

780