

## APÉRITIF & COCKTAILS

Espresso Martini	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 Lupoli	65
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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
Amaro del Capo	45

## DIGESTIFS

CAPE TOWN

2023

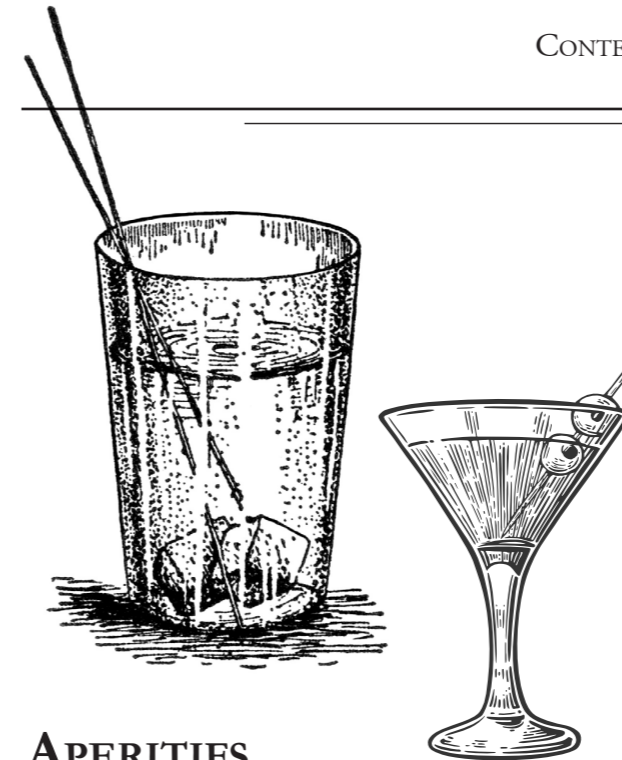


# EST. 2021 Pizza connection

113 ROODEBLOEM RD,  
WOODSTOCK - CAPE TOWN

072 1942581  
@pizzaconnectionct

CONTEMPORARY ITALIAN



## STARTERS

### Crispy Trio Delight 130

Potato Croquette with Anchovy and Lemon Zest, Lamb Ragu Suppli with Acquerello Rice, 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.

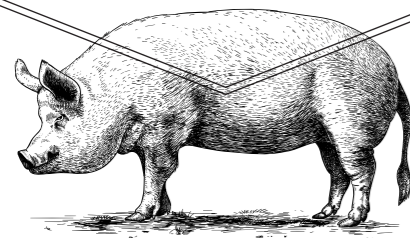
### Negroni 100

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.



FRESH INGREDIENTS

**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.

**Italian Truffle Focaccia** 350  
Our Puffy Focaccia cooked with Fresh Ricotta, topped with Parma Ham and finished with Grated Imported Fresh Italian Black Truffle and White Truffle EVO Oil.

**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 Napolitan 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** 140  
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** 170  
San Marzano Tomato, Fior Di Latte, Anchovies, Olives, Capers, and EVO Oil.

**Funghi & Prosciutto** 175  
San Marzano Tomato, Fior Di Latte, Mushrooms, Parma Ham, and EVO Oil.

**Capricciosa** 200  
San Marzano Tomato, Fior Di Latte, Mushrooms, Artichokes, Parma Ham, Olives, Bismarck Egg, and EVO Oil.

**Parmigiana** 190  
San Marzano Tomato, Smoked Fior Di Latte, Basil Essence, Deep Fried Aubergine, Parmigiano Cheese Shavings, Aubergine Chips, Confit Cherry Tomatoes, and EVO Oil.

**Boscaiola** 170  
Fior Di Latte, Home-made Italian Sausage, Mushrooms, and EVO Oil.

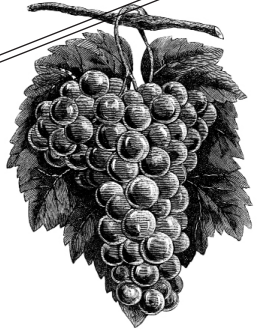
**Ortolana** 160  
Fior Di Latte, Zucchini, Aubergine, Mushrooms, Confit Cherry Tomatoes, and EVO Oil.

**Amatriciana** 160  
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

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### Private Cellar Wines

<i>Amarone, Zenato – Veneto, Italy</i>	1500
<i>Brunnelo 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 &amp; 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

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Corkage fee R 95 per bottle.
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## WHITE WINES

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### Pinot Grigio / Pinot Blanc

<i>Bianco di Stellenbosch, Idiom, Stellenbosch, SA</i>	270
<i>Pinot Blanc, Nomoya, Voor Paardeberg, SA</i>	380

### Vermentino / Sauvignon Blanc

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

### Chenin Blanc / Pecorino / Trebbiano

<i>Mielie Green Ch. Blanc, Testalonga, SA</i>	320
<i>Steen Fledge &amp; Co, Swartland, SA</i>	270
<i>Chenin Blanc, Nomoya, Swartland, SA</i>	270
<i>Pecorino Bio, Vola Vole, Abruzzo, Italy</i>	350
<i>Brognoligo Soave, Cecilia Beretta, Veneto, Italy</i>	400

### Grenache Blanc

<i>Grenache Blanc, Nomoya, Swartland, SA</i>	450
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### Chardonnay

<i>Chardonnay, Dalla Cia, Stellenbosch, SA</i>	360
<i>Unwooded Chardonnay, Weltevrede, SA</i>	330

## SPARKLING WINES

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### Prosecco

<i>Giusti, 'Graziana' - Asolo, Veneto, Italy</i>	780
<i>Feudi San Gregorio - Campania, Italy</i>	560
<i>Vignetti - Friuli-Venezia Giulia, Italy</i>	360

### Methode Cap Classique

<i>Pieter Ferreira, 'Bird song' - Western Cape</i>	650
<i>Genevieve Rosé - Overberg</i>	475

### South African Charmant

<i>Dalla Cia, 'Bullicante' - Stellenbosch, SA</i>	335
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### Champagne

<i>Veuve Cliquot, 'Yellow Label' - Champagne, France</i>	
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