

Lievita

PIZZA E CUCINA

STARTERS

MIXED ANTIPASTI BOARD R275

Prosciutto Crudo, Coppa, Pecorino Romano & Grana Padano

CALAMARI & ZUCCHINI R140

Fried Calamari & Zucchini with Salt & Pepper. Served with Lemon wedges

BUFFALO MOZZARELLA

With Prosciutto Crudo R250
With Heirloom Tomatoes & Oregano R200

TURKEY TONNATO R185

A twist of the classic "Vitello Tonnato" - Made with thin sliced Turkey Breast, Tonnata Sauce & Capers (contains Tuna, Anchovies, Mayo & Capers)

BRESAOLA & GRANA R185

Sliced Beef Bresaola, Pears, Rocket & Grana Padano

SALADS

WALDORF R150

Cos Lettuce, Celery, Apple, Gorgonzola, Walnuts & Grapes

BUFALINA R240

Mixed leaf salad, Cherry Tomatoes, Buffalo Mozzarella, Anchovies, Olives, Capers

AL FORTE R225

Mixed Lettuce, Onions, Yellow and Red Cherry Tomatoes, Grilled Calamari, Olives, Potatoes, Chickpeas & Parsley

GRILL

FRANKIE BURGER R195

200g Grass Fed Beef Burger "Frankie Fenner", Crispy Lettuce, Tomatoes, Nduja Mayo, Smoked Provola & Crispy Bacon. Served with Chips

MILANESE BURGER 185

200g Panko Crumbed Chicken, Shredded Red Cabbage, Lettuce, Tomatoes, Crispy Bacon & Pecorino Fondue. Served with Chips

FILETTO AL PEPE VERDE R385

300g Grass-Fed Beef Fillet "Frankie Fenner" served in a traditional Green Peppercorn, Brandy and Cream Sauce. Served with Chips

PASTA

(V) GNOCCHI ALLA "ALFREDO" CON TARTUFO NERO R450

The Real Alfredo base with Butter & Parmigiano Reggiano. Topped with Imported Black Truffle

(V) CONCHIGLIONI AI 3 POMODORI & STRACCIATELLA R260

San Marzano Tomatoes, Yellow and Red Semidry Tomatoes, Stracciatella & Grana Padano

GNOCCHI AL RAGU BOLOGNESE R250

Homemade Potato Gnocchi, Beef Ragù, Basil & Grana Padano

LASAGNA BOLOGNESE R250

Traditional Lasagna. Bolognese Beef Ragù, Bechamel & Grana Padano

SPAGHETTI ALLA COLATURA DI ALICI R185

Garlic, Chilli & Butter base, Anchovies Extract & Yellow Tomato Served with Lemon Zest

SPAGHETTI ALLA PUTTANESCA E CALAMARI R245

Classic Puttanesca with Calamari Heads, San Marzano Tomatoes, Olives, Capers & Anchovies

PAPPARDELLE AL RAGU DI CARNE R200

Beef Ragù with Basil and grated Grana Padano

FUSILLI AL PESTO DI NOCI E GORGONZOLA R200

Walnut Pesto served with Gorgonzola Fondue & Grana Padano

PACCHERI ALLA CREMA DI PEPERONI E STRACCIATELLA R190

Red Peppers sauce with Chilli, Stracciatella, Basil & Grana Padano

PENNONI RIGATI SALSICCIA E PEPERONCINO R200

San Marzano tomato base with Italian Sausage, Chilli, Basil & Grana Padano

(V) PACCHERI ALLA NORMA R190

San Marzano tomato base, Brinjals, Stracciatella & Salty Ricotta

PIZZA

ROSSA

(V) BUFALA DOP R250

San Marzano Tomatoes, Buffalo Mozzarella & Parmigiano Reggiano

(V) BURRATA R230

San Marzano Tomatoes, Fior di Latte & Burrata

MELANZANA PICCANTE R230

San Marzano Tomatoes, Buffalo Mozzarella, Spicy Salami, Brinjals, Chilli & Parmigiano Reggiano Shavings

CRUDO E RUCOLA R230

San Marzano Tomatoes, Fior di Latte, Prosciutto Crudo, Parmigiano Reggiano & Rocket

CAPRICCIOSA R220

San Marzano Tomatoes, Fior di Latte, Spicy Salami, Italian Cooked ham, Olives & Mushrooms

SALAME E GORGONZOLA R220

San Marzano Tomatoes, Fior di Latte, Spicy Salami, Nduja Salami, Olives & Gorgonzola

NAPOLI & STRACCIATELLA R220

San Marzano Tomatoes, Capers, Italian Anchovies & Stracciatella

DEL MAX R200

San Marzano Tomatoes, Fior di Latte, Spicy Salami & Stracciatella

(V) ALLA NORMA R190

San Marzano Tomatoes, Fior di Latte, Brinjals & Salty Ricotta

COTTO E FUNGHI R190

San Marzano Tomatoes, Fior di Latte, Italian Cooked Ham & Mushrooms

DIAVOLA R180

San Marzano Tomatoes, Fior di Latte & Spicy Salami

(V) MARGHERITA R160

San Marzano Tomatoes, Fior di Latte & Basil

(VV) LA VEGANA R140

Tomato, Oregano, Chilli, Mushrooms, Artichokes, Basil & EVO Oil

BIANCA

(V) TARTUFATA R450

Fior di Latte, Stracciatella & Black Truffle

SALSICCIA E BUFALA R285

Yellow Semi-Dry Tomatoes, Fior Di Latte, Italian Sausage, Fresh Buffalo Mozzarella & Basil

GIALLOOROSSA R270

Buffalo Mozzarella, Yellow and Red Semi-Dry Cherry Tomatoes, Italian Sausage & Salty Ricotta

MORTADELLA E BURRATA R250

Fior di Latte, Mortadella, Burrata & Crushed Pistachios

CARCIOFI E SALAME R250

Fior di Latte, Artichokes Cream, Salame "Napoli", Artichokes & Pecorino Romano Fondue

BRESAOLA E PARMIGIANO R240

Fior di Latte, Rocket, Bresaola, Parmigiano Reggiano & Red Semi-Dry Cherry Tomatoes

FICHI E CRUDO R235

Fior di Latte, Parma Ham, Preserved Figs, Stracciatella & Walnuts

MARI E MONTI R220

Fior di Latte, Yellow Semi-Dry Cherry Tomatoes, Gorgonzola, Italian Anchovies & Oregano

(V) BOSCAIOLA R220

Fior di Latte, Roast Potatoes, Mushrooms, Stracciatella & Truffle Oil

GOLOSA R195

Fior di Latte, Gorgonzola, Pancetta, Onions & Plum Jam

GRICIA 2.0 R195

Fior Di Latte, Pecorino Romano Fondue, Guanciale & Black Pepper

(V) ANORMALE R190

Fior di Latte, Tomato Reduction, Fried Brinjals & Zucchini, Parmigiano Reggiano

DIVERSAMENTE NAPOLETANA R190

Fior di Latte, Slow Cooked Beef & Pork Ragù, Parmigiano Reggiano

buon appetito!

DESSERTS

AFFOGATO AL CAFFE' R90

GELATO R85

Hazelnut – Vanilla – Pistachio – Almond –
Coffee – Strawberry – Mango

PANNACOTTA R90

Pistachio or Mixed Berries

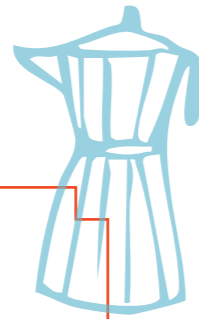
PIZZA ALLA NUTELLA R110

TIRAMISU' R90

Classic Coffee Flavour Italian Dessert.
Made with Mascarpone and Savoiardi
biscuits.

BOMBOLONE AL PISTACCHIO R90

Doughnut pastry filled with Pistachio
Gelato and topped with Crushed
Pistachio, Pistachio Paste and Nutella



amore

021 300 1514

ADMIN@LIEVITA.CO.ZA

TAG US ON INSTAGRAM
@LIEVITACPT

COME VISIT US WHEN YOU ARE
IN JOBURG!

011 083 7873 / inanda@cafe28.co.za

Find us on instagram
@cafe_28_inanda

Buono

WINE LIST

WHITE

Mullineux Kloof Street - Chenin
Blanc **R80** / R300

Idiom Bianco - Pinot Grigio
R80 / R300

Oldenburg CL - Chardonnay /
Chenin Blanc R450

Buitenverwachting-
Sauvignon Blanc R350

Ghost Corner - Sauvignon Blanc
R599

Springfield Wild Yeast -
Chardonnay R450

La Pettegola Castello Banfi -
Vermentino (Tuscany-Italy) R550

ROSE

Haute Cabriere - Pinot Noir Rose
R80 / R300

De Grendel Rose - Pinotage
R80 / R300

CIN
CIN

RED

Idiom Rosso-Sangiovese /
Barbera **R80** / R300

Glenelly- Merlot **R90** / R350

Oldenburg CL - Merlot / Cabernet
Sauvignon / Cabernet Franc
R450

Springfield Wholeberry-
Cabernet Sauvignon R450

Creation - Pinot Noir R575

Antonij Rupert Optima - Cab.
Sauvignon / Merlot / Cab.Franc /
Petit Verdot R550

Castello Banfi Rosso di
Montalcino DOC - Sangiovese
(Tuscany-Italy) R800

Amarone Docg "Pasqua" –
Corvina & Others (Veneto-Italy)
R1600

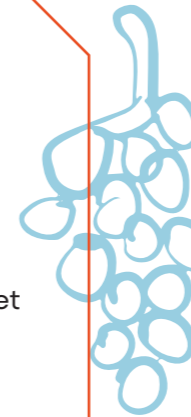
SPARKLING

Da Luca Prosecco DOC Extra Dry
- Glera (Veneto-Italy) R400

L'Ormarins Brut - Chardonnay
Pinot Noir R480

Genevieve MCC Blanc des Blanc
- Chardonnay R750

Colmant Brut Rose' - Pinot Noir /
Chardonnay R750



BEER

CORONA 355ML R50

Origin: Mexico Lager 4.5%

CASTLE LITE 330ML R50

Origin: South Africa Lager 4%

ICHNUSA NON FILTRATA 500ML R110

Origin: Sardinia-Italy Lager-Not
Filtered 5%

PERONI 330ML R65

Origin: Lazio-Italy Non Filtered
Lager 4.7%

WINDHOEK DRAUGHT 440ML R 65

Origin: South Africa Lager 4%



SPRITZ

APEROL SPRITZ R130

Aperol, Prosecco and Soda

LO SPRITZONE R130

Aperol, Campari, Prosecco
and Soda

L'ALTERNATIVE R120

Cynar, Prosecco and Soda

LIMONCELLO SPRITZ R120

Limoncello, Prosecco & Soda

L'ANALCOLICO R100

Crodino



Lievita

PIZZA E CUCINA

