

il Contadino

Il Contadino Main Menu Served

Tuesday - Sunday 12:00pm til 21:30pm

Deli

Tuesday - Sunday 08:00am til 16:00pm

Breakfast

Friday - Sunday 08:00am til 12:00pm

Light Breakfast R65

Eggs (Scrambled or fried) on toast

Mince on toast : Grass fed beef bolognese served on a slice of your choice (ciabatta / rye) toast add an egg: R 10

Freshly baked (ciabatta / rye) served with grated Mozzarella , fig jam and farm churned butter

Brightside wild boar bacon toasted sarmie served with tomato chutney and your choice of either rye or ciabatta

Day Breakfast R80

Il Contadino Breakfast: Eggs, pork banger, bacon, cherry tomatoes and toast

Chicken livers with tomato and red onion served with herbed eggs and toast

20cm Pizza base served with bacon, tomatoes and mozzarella topped with an egg

Il Contadino Sandwich: Oven roast tomato relish, crispy bacon, pork banger, eggs and cheese

Muesli breakfast: home-made granola (rolled oats, nuts, seeds, farm dried fruits , honey) served with yoghurt seasonal fruit and a drizzle of honey

Eggs Florentine: farm fresh poached eggs served a -top of (rye or ciabatta) (toast) pan wilted organic spinach and dressed with a tangy hollandaise sauce

Nutella french toast : Slices of ciabatta topped with vanilla custard, pan fried and served with nutella, seasonal berries and some whipped cream

Brightside roast pumpkin pancake: A fluffy wood oven roasted pancake topped with maple syrup served with farm preserves and whipped cream on the side

All products served on our menu are artisanal and locally sourced using the best organic produce from our farm and small ethical producers

Omelette R80

Brightside farm omelette: Three beautiful fluffy whipped farm eggs served with a choice of three fillings

- Bacon
- Mozzarella
- Mushroom
- Basil pesto
- Chopped heirloom tomato
- Chorizo
- Pork sausage
- Mince
- Caramelised leeks

Vegetarian Breakfast Pan R80

Vegetarian Breakfast Pan: 3 scrambled eggs served with pan fried heirloom tomatoes , mushrooms, ripped mozzarella, caramelised leeks and fresh basil pesto

Add to any breakfast:

- Pan fried tomato
- Pan fried mushroom
- Bacon
- Mince

R 15
R 15
R 30
R 30



Il Contadino Freshly Pressed Veggie Juice R40

Orange, Carrot, Ginger

Beetroot, Apple, Ginger

Cucumber, Mint, Celery, Spinach, Kale, Apple

Ginger Vital Shot - Ginger, Turmeric, Cayenne, Apple Cider Vinegar, Black Pepper

Doctor Green Thumb Shot - Parsley, Celery, Kale, Freshly pressed Lemon Juice,
Moringa

Organic Smoothies R55

Berry - Mixed berries, Banana, Almond Milk, Chia Seeds

Tropical - Mango, Banana, Almond Milk, Moringa

CBPB - Peanut Butter, Banana, Cocoa Nibs, Almond Milk, Oats

Boost your smoothie with a Vegan or Whey Protein Scoop R 20



Virgin Cocktails R70

Scarlott Letter - Mulberry shrub, Cranberry Juice, Lemon & a Splash of Soda

Surfin Crush - Pineapple chilli puree, basil reduction, fresh lime & charged with Ginger-Ale

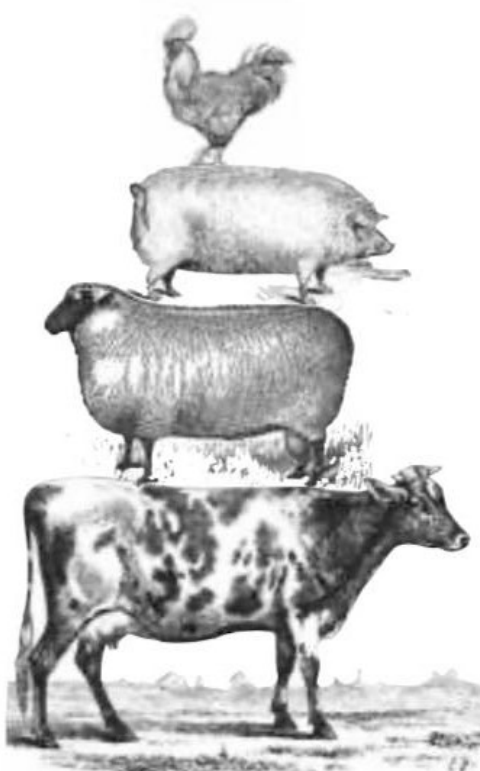
Tangerine Dream Baby - Orange, Rooibos reduction, Lemon Juice & Egg White

Virgin Spritzers R55

Some like it Tart - Cranberry, Lemon, Mint Reduction charged with Soda & Lemon

Earl of Orange - Orange, Earl Grey Reduction, Lemon charged with Soda & Lemonade

Harvest Moon - Apple, Cinnamon Reduction, Lemon charged with Soda & Ginger-Ale



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Starters

Chicken liver pate served with farm bread, homemade chutney and a truffle dressed micro salad **85**

Grass fed carpaccio served with freshly sliced radish, crumbed Parmesan, baby cress, rocket leaves and a rosemary and lemon dressing **85**

Coal roasted beetroot carpaccio served with basil , goats cheese, fresh figs and a balsamic reduction **85**

Magalies Trout fishcakes served with citrus salsa, radish and a herb micro salad **105**

Free range ostrich carpaccio served with sweet melon, rocket and Parmesan shavings **125**

Farmers Platter: Liver pate, salami, Mortadella, artichokes and freshly baked ciabatta **105**

Caprese -Roasted plum tomatoes ,dehydrated cherry tomatoes, slices of fresh tomato tossed in fragrant olive oil, fresh pulled mozzarella and a touch of aged balsamic **100**

Roasted pumpkin and feta arancini served with basil dressing **75**

Salads (Family Size Salads Are Available)

Panzanella: assorted organic tomatoes, cubed bread, crispy capers, Robiola and a pesto vinaigrette **110**

il Contadino house salad : Fennel, shallots, edible flowers, radish, shaved carrots, Parmesan and a herbed olive oil **105**

Olive oil and herb roasted pumpkin served with rocket micro greens, thinly sliced red shallots, roasted pumpkin seeds, goats feta dressed with a thyme vinaigrette **105**

Caesar salad : Wild boar bacon, cherry tomatoes, boiled egg, Parmesan shavings served with an anchovy dressing **110**

Whole grain mustard grilled chicken : salad leaves, shaved carrots, cherry tomato, mint and honey mustard vinaigrette **105**

Roasted artichoke and goats cheese salad served with figs, walnuts and a herb dressing **120**

Pasta

Freshly made napolitana served with fettuccini	95
Garlic, parsley, olive oil and a touch of chilli served with fettuccini	100
Duck ravioli served with a lemon thyme creme	130
Organic spinach and homemade ricotta ravioli served with napolitana or a truffle crème	135
Acorn fed wild boar ragu served with hand cut pappardelle	145
Baked chorizo and Mozzarella gnocchi served in a creamy napoli sauce topped with fresh basil	170
Beef bolognese served with tagliatelle and Parmesan shavings	120
Risotto of the day	135
il Contadino Alfredo: Chicken or bacon, Parmesan crème served with homemade fettuccini	145
Pulled pork, brown sage butter, spring onion and roasted pecan nuts with farfalle	125
Farm pesto chicken with a touch of cream and fettuccini	120
Traditional homemade duck lasagne	145
Roasted artichoke, truffle and parmesan crème served with fresh cut tagliatelle	140
Oven roasted pumpkin risotto served with pumpkin seeds , crushed walnuts and fennel	135
Trout ravioli served in a peperonata sauce ,fresh basil and parmesan shavings	135

Pizza - All pizzas can be cal-zoned for **R 30** extra

Tomato, basil and pulled mozzarella	130
Pulled BBQ pork pizza, coriander, fennel, spring onion	140
Wild boar bacon with mushroom, cherry tomatoes and rocket	140
Roast farm pumpkin, red onion, pecorino, sage	135

Pizza

Pizza Bianco (no napoli sauce) with crispy bacon, marinated artichokes & ricotta	135
Slow cooked free range beef, fresh mozzarella, red onions and fresh rocket	135
Ricotta, baby spinach, sun-dried tomatoes and pesto marinated green olives	135
Salami, chorizo, red pepper, feta, spring onion with fresh mozzarella	150
Tuscan roast chicken with sticky leeks and robiola	150
Traditional Mexicana pizza with peppers, mozzarella, garlic, red onion and a touch chilli	145
Tuscana: Grape, red onion, blue cheese & rosemary focaccia	85
Herb & Garlic focaccia	80

Mains

Oven baked handmade duck-pie served with seasonal vegetables	135
Parmesan crusted pork schnitzel served with seasonal vegetables	205
Grass fed sirloin (300 g Thick Cut) served with green beans, roast baby onions and hand cut chips with a spicy napoli sauce	265
A tranche of coal roasted heirloom pumpkin, pan fried mushroom, red onion, tabbouleh, sautéed spinach and a parsley crème	170
Oven baked Italian sausage served with creamy polenta and a leek and onion sherry jus	135
Cured duck breast served with sweet potato cubes, long stem broccoli, roasted apple puree and an orange glaze	245
Rolled pork belly served on slow roasted cannellini beans, marrow spaghetti, cherry tomatoes, crackling and a whole grain mustard jus	245
Brightside chicken cassoulet served with slow braised butter beans, roasted baby potatoes, pulled confit chicken, a braised leg and a herb micro salad	210
Reconstructed melenazane: Whole aubergine, coal roasted over night served with a plum tomato jus a, bulgar wheat and crunchy red onion tabbouleh	120

Desserts R80

Orange marmalade cheesecake with fig ice cream and fresh mint

Chocolate Gateaux garnished with chocolate crumble, fresh berries, dates and chocolate mouse

Lemon tart topped with burnt meringue and frozen vanilla yoghurt

Vanilla Creme Brûlée, mixed berry coulis and fresh berries served with a butterscotch ice cream, vanilla crumble & sugar nest

Soft Drinks

Coca cola, Coke zero, Coke light, Tab **30**

Sprite, Sprite zero **30**

Appletiser, Grapetiser **35**

Bos lemon, peach **35**



010 900 1363 · ilcontadino@coobs.co.za



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