



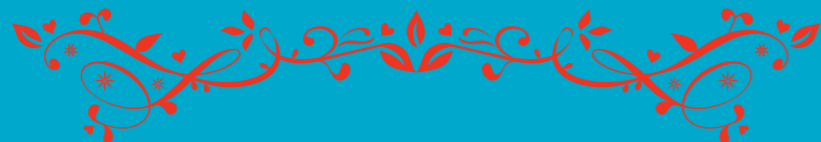
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asa Labia is the original home of Prince Natale Labia, the first Italian Ambassador to South Africa. A man as passionate about his homeland Italy as he was about South Africa, the country of his wife and children. We at Casa Labia Café have combined the best of Italy's cuisine with the best of South Africa's produce and passion... The concept was born from a collaboration between Antonia Labia Hardres-Williams (Director - Casa Labia) and well-known Capetonian foodie, Judy Badenhorst. Judy works closely with the café, changing the menus seasonally and using fresh, organic produce, some even from Clyfford's vegetable garden at Casa Labia. Chef Kate Marek has drawn on her vast experience and also added her creative flair to this summer's menu.

Casa Labia Café is committed to sustainable business practices, quality organic meat, fresh seasonal fruit and vegetables, home-baked breads and cakes, and to providing visitors with an inspiring experience. Growing on the slopes behind the house is a small vineyard and olive grove, the fruit of which we look forward to sharing with you soon.

We invite you to relax and enjoy and remind you that whilst we do our best in the kitchen to get your lunch out quickly, sometimes good food is worth a little wait...

With best wishes from the Casa Labia Café team...



Casa Labia

CULTURAL CENTRE

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Casa Labia

CAFÉ



SUMMER MENU

BRUNCH & TEA

(10:00 - 16:00 Tuesday - Thursday / 9:00 - 16:00 Friday - Sunday)

A Homemade Scone with jam, cheese & whipped cream R26

A Homemade Muffin served with jam & cheese R26

Cake of the Day SQ

Toasted Sweet Potato Bread with cheese & tomato
(extra: white anchovies) R32/R56

Caramelized Banana Pancakes with crème fraiche & blueberries R38

Grilled Portobellini Mushrooms with baby spinach,
thyme & fontina cheese on toasted sweet potato bread R42

Greek Yoghurt Panacotta with fresh fruit & homemade granola R46

Toasted Croissant with scrambled egg,
baby tomatoes & pancetta or smoked salmon trout R56

Savoury Tart of the Day served with a small green salad R56

Eggs Pavarotti with poached eggs,
spinach, pancetta & a red pepper hollandaise on sweet potato toast R76



ITALIAN LUNCH MENU

(12:00 - 15:00 Tuesday - Sunday)

STARTERS

Soup of the Day R45

Prawn and Chilli Linguini served with our homemade tomato sauce R64

Caramelized Onion, Gorgonzola & Spinach Tart
with homemade tomato chilli jam & a green side salad R66

Fresh Asparagus
served with a red pepper hollandaise sauce & Parmesan shavings R72

Prosciutto with seasonal fruit R78

Bresaolo with fresh marinated mushrooms
in lemon & wholegrain mustard R88

SANDWICHES

Open Vegetable Sandwich with roasted red & yellow peppers,
grilled tomato & aubergine served with a tomato salsa & caper mayonnaise.
Accompanied by a small green salad R45

Casa Labia Club Sandwich on homemade toasted sweet potato toast
with free range chicken breast, fontina cheese, caramelized onions,
salami, avocado (when in season) & fresh tomato.
Accompanied by a small green salad R85

SALADS

Green Side Salad with cherry tomatoes, cucumber, sesame seeds,
pumpkin seeds, Parmesan shavings and lemon olive oil dressing R28

Panzanella - Italian Bread & Tomato Salad with fresh basil & olives R42

Beetroot Carpaccio Salad
with baby beetroot, goat's cheese, fennel & rocket R66

Classic Caesar Salad with a poached egg, crispy pancetta, grilled free range
chicken breast, homemade Caesar dressing & white anchovies on the side
with crispy garlic croutons R115



MAINS

Pasta of the Day SQ

Mediterranean Vegetable Stack with goat's cheese,
homemade basil pesto & reduced balsamic R70

Risotto Primavera with peas, courgettes, asparagus,
lemon zest, parsley & Parmesan R72

Spinach & Ricotta Pancakes
with a gorgonzola sauce & roasted pine nuts R76

Sicilian Meatballs in a rich homemade tomato sauce with farfalle pasta R76

Pork Belly with homemade gnocchi,
caramelized apples & fine green beans R105

Sirloin Steak served with garlic & rosemary butter,
potato wedges & a rocket & parmesan salad R110

Casa Labia Frutti Del Mare with calamari, prawns, line fish & mussels
in a white wine, cream & herb sauce served on spaghetti,
with garlic bruschetta and chilli on the side R115

Antipasti Platter; a selection of cured Italian meats,
marinated aubergines, caponata & cheeses R120



DESSERT

Greek Yoghurt Panacotta with fresh fruit R42

Belgian Chocolate Brownies with yoghurt sorbet & fresh raspberries R48

Raspberry & Limoncello Tiramisu R52

Croissant & Butter Pudding with Amaretti ice cream R52

Espresso Affogato with a shot of Amaretto liqueur & a honey biscuit R62

— Please respect other diners and exercise discretion when using your cell phone in the café —
No Split bills

DRINKS MENU

COLD BEVERAGES:

Coke/Coke Light/Lemonade/Ginger Ale/Soda Water/Tonic Water	R13
Fruit Juice	R13
Passion Fruit with Soda/Lemonade	R16
Kola Tonic with Soda/Lemonade	R16
Lime Cordial with Soda/Lemonade	R16
Lemon/Peach Ice Tea	R16
Appletiser/Grapetiser	R17
Orangina	R18

HOT DRINKS

Selection of Teas	R14
Ceylon, Rooibos, Earl Grey, French Vanilla Rose, Peppermint, Green Chamomile & Ginger Peach	R14
Espresso	R15
Macchiato	R15
Americano	R15
Cappuccino	R16
Hot Chocolate	R16
Café Latte	R17
Irish Coffee	R25
Frangelico Coffee	R25
Amaretto Coffee	R30

WINE

	Glass	Bottle
Casa Bianco (White)	R28	R86
Waterford Rosemarie (Rosé)	R39	R118
Casa Rosso (Red)	R40	R120
Kleinood Syrah 2007 (Red)	-	R210

 See blackboard for wine specials!

BUBBLY

Villiera Tradition Brut	R34	R165
Villiera Tradition Brut Rosé	R34	R165

BEER

Peroni	R18
Jack Black	R18
Castle Lite	R18

OTHER

Amaretto	R15	Grappa	R24
Frangelico	R15	Gin & Tonic	R20
KWV 5 Year	R15	Rock Shandy	R25
Johnnie Walker Red	R15	Spritzer	R28

COCKTAILS

Casa Labia Blooming Good Fruit Punch	R22
Cranberry Juice, Soda Water, Lemonade, Orange & Strawberry pieces with fresh mint	R22
Casa Labia In Bloom Cocktail	R30
Rum, Grenadine, Blue Curacao & Lemonade	R30
Casa Labia Cranberry Kiss	R38
Amaretto, Vodka & Cranberry Juice	R38
Casa Labia Rose Cocktail	R40
Villiera Bubbly with Rose Syrup & a twist of a lemon	R40