

BAMBINI

I DOLCI

CAFFE’ETC.

Pastina <i>Small pasta cooked in a light broth with butter & a hint of parmesan cheese</i>	R 45
Pasta (kids portion) <i>Napoletana</i>	R 57
<i>Bolognese</i>	R 71
<i>Alfredo</i>	R 71
Chicken Strips <i>Chicken strips, crumbed & served with chips</i>	R 70

LA NOSTRA VISIONE

Capturing the rich history and food culture of Italy, Settebello stands for authenticity, flavours of home and food for the soul. Our philosophy is about bringing friends and families together to enjoy quality home cooked food in an informal setting with love and laughter.

Let us show you “Our Italy” and what it means to us.



“Aperol was created in 1919 by two incredible humans called the Barbieri Brothers, a delightful product that took 7 years of secret agent style creating to make. In true Italian fashion, as Aperol is from the Padova Valley in the heart of Italy, this recipe is kept as secret as their great grandmothers delicious homemade lasagna. All we know with the recipe is that we have alcohol, some herbs and botanicals for that bitter, and our beloved oranges for that sweet.

Aperol as a bitter sweet aperitif was enjoyed by itself for a long time. The Spritz culture then came along in the 1950’s for people to enjoy their wine (Sprints) or bubbles (Spritz) with some soda water. As with all cocktails, and now the Spritz, we like to upgrade them by adding bitters, syrups or cordials to the standard Spritz. Bring in the Aperol and suddenly you have the perfect Spritz - The Aperol Spritz. Italy’s number one cocktail. Selling on average 300 000 per day. A true icon! A beloved history. An amazing Orange Wave - Aperol Spritz.”

DON’T FORGET TO ASK
YOUR WAITER OR CHECK
THE BOARD FOR OUR
WEEKLY SPECIALS

LEARN THE BIRTHDAY SONG

Bigné <i>An Italian profiterole filled with either a lemon, chocolate or vanilla flavoured custard</i>	R 18
Cannoli <i>Tubed shaped pastry, deep fried with a creamy ricotta cheese filling</i>	R 35
Tiramisú <i>Layers of savoiardi biscuits soaked in espresso coffee and liqueur with powdered chocolate and mascarpone cheese</i>	R 45
Coppa di Gelato <i>A choice of two flavours of our imported Italian ice-cream served in a bowl</i>	R 60
Affogato <i>Italian dessert consisting of Italian gelato topped with a shot of espresso coffee</i>	R 50
Panna Cotta <i>A creamy vanilla Italian pudding</i>	R 50
Crème Brulee <i>A custard based dessert topped with a layer of hardened caramelized sugar</i>	R 45
Torta del Giorno <i>Ask your waiter what fresh cake is available</i>	

CELEBRATING A BIRTHDAY?

Settebello does birthdays with an Italian twist. Learn the words so you can sing along!

OI VITA MIA
(original - as we sing it)

Staje luntana da stu core,
a te volo cu ‘o penziero,
niente voglio e niente spero
ca tenerte sempe a fianco a me!
Si’ sicura ‘e chist’ammore
comm’i’ so’ sicuro ‘e te?

Oje vita, oje vita mia,
oje core ‘e chistu core,
si’ stata ‘o primmo ammore,
e ‘o primmo e ll’ùrdemo sarraje pe’ me!

Quanta notte nun te veco,
nun te sento ‘int’a sti bbracce,
nun te vaso chesta faccia,
nun t’astregno forte ‘mbraccio a me?
Ma, scetánnome ‘a sti suonne,
mme faje chiagnere pe’ te!

Oje vita, oje vita mia,
oje core ‘e chistu core,
si’ stata ‘o primmo ammore,
e ‘o primmo e ll’ùrdemo sarraje pe’ me!

Scrive sempe e sta’ cuntenta,
io nun penzo che a te sola,
nu penziero mme cunzola,
ca tu pienze sulamente a me!
‘A cchiù bella ‘e tutte bbelle,
nun è maje cchiù bella ‘e te!

Oje vita, oje vita mia,
oje core ‘e chistu core,
si’ stata ‘o primmo ammore,
e ‘o primmo e ll’ùrdemo sarraje pe’ me!

Tea	R 20
Rooibos	R 20
Speciality Teas ask your waiter for selection	R 25
Americano / Decaf	R 22 / R 26
Cappuccino / Decaf	R 25 / R 28
Espresso Single or Double	R 20 / R 28
Decaf Espresso Single	R 22
Macchiato	R 22
Hot Chocolate	R 24
Crema Caffe	R 25
Kahlua coffee	R 45
Irish Coffee	R 50
Don Pedro	R 55

NOW OPEN FOR BREAKFAST Tues - Fri: 8am - 11:30am		
OPERATING HOURS	Mon:	Closed
	Tue:	12pm – 9pm
	Wed:	12pm – 9pm
	Thu:	12pm – 9pm
	Fri:	12pm – 10pm
	Sat:	12pm – 10pm
	Sun:	12pm – 5pm

THE ENAMOURED SOLDIER
(translation - so you know what you’re singing)

You’re far away from this heart,
I’m flying to you in my thought,
I don’t want and don’t hope anything more
than having you always sheltered in me!
Are you sure about this love
as sure as I am about yours?

Oh yes life, oh yes life of mine
oh yes heart of my heart,
you were the first love,
and you’ll be for me the first and last!

How many nights I didn’t see you,
I didn’t feel you in these arms,
I didn’t kiss you with this kisser,
I didn’t squeeze you tight in my bossom?
But, as I wake up from these dreams,
it makes me cry over you!

Oh yes life, oh yes life of mine
oh yes heart of my heart,
you were the first love,
and you’ll be for me the first and last!

Always write to me you are content,
I can not think none other than you alone,
just one thought consoles me,
that you think solely of me!
The most beautiful of all beauties,
isn’t by any chance more beautiful than you!

Oh yes life, oh yes life of mine
oh yes heart of my heart,
you were the first love,
and you’ll be for me the first and last!

LOVING OUR MUSIC?
Check out our Spotify:



FREE WIFI
ask the manager
for the details
to join

TERZA EDIZIONE

LA GAZZETTA

SETTEBELLO

DELI • CUCINA • VINOTECA

CONTACT US FOR BOOKINGS AND EVENTS • 010 035 5207 • EAT@SETTEBELLO.CO.ZA • EVENTS@SETTEBELLO.CO.ZA

SETTEBELLO BABBI

Introducing our newest and sweetest family member, Babbi.

Babbi Confectionery Industry founded by Attilio Babbi in 1952 in the heart of Romagna specializes in the production of ingredients, cones and wafers for gelato producers worldwide.

Babbi infuses family, passion, tradition, artisanal techniques and the finest ingredients to create their globally acclaimed specialties.

Settebello and Babbi’s combine our understanding and love of quality ingredients and Italian tradition to create the best confectionery for our customers. All gelato served at Settebello is made in-house using only Babbi ingredients, techniques and... passione.

Settebello and Babbi making life sweeter.



LA PIZZA NAPOLETANA

YOU HAVEN'T HAD PIZZA UNTIL YOU'VE TRIED SETTEBELLO'S NAPOLETANA PIZZA!

Our dough is made using only four ingredients, Caputo flour, fresh yeast, salt and water, and we allow our dough to mature over 3 days before serving, all our toppings are sourced from artisanal suppliers, from the Fior’ di latte mozzarella to the home made Italian sausage.

Available in large (12”) and gigante (17”).

Focaccia <i>Olive oil and rosemary (garlic optional)</i>	R 50 / R 100
Bianca <i>Focaccia with mozzarella</i>	R 60 / R 120
Marinara <i>San Marzano tomatoes, oregano & garlic oil</i>	R 65 / R 130
Margherita <i>San Marzano tomatoes, fior di latte mozzarella & basil</i>	R 80 / R 160
Napoli <i>San Marzano tomatoes, fior di latte mozzarella, anchovies, capers & olives</i>	R 110 / R 200
Prosciutto Cotto e Funghi <i>San Marzano tomatoes, fior di latte mozzarella, mushrooms & cooked ham</i>	R 100 / R 200
Aurora <i>Tomato, mozzarella, cream, mushroom & cooked ham</i>	R 100 / R 200
Mortadella <i>Focaccia with mozzarella & uncooked mortadella</i>	R 90 / R 180
Settebello Diavola <i>San Marzano tomatoes, fior di latte mozzarella, salsiccia (Italian fennel Sausage), rosa tomatoes & chili</i>	R 120 / R 240
Quattro Stagioni <i>San Marzano tomatoes, fior di latte mozzarella, olives, artichokes, cooked ham & mushrooms</i>	R 120 / R 240
Messicana <i>San Marzano tomatoes, fior di latte mozzarella, Bolognese sauce, onions & peppers (chilli optional)</i>	R 120 / R 240
Quattro Formaggi <i>San Marzano tomatoes, fior di latte mozzarella, gorgonzola, fontina & parmigiano (can be ordered without the tomato base as a bianca)</i>	R 120 / R 240
Crudo e Rucola <i>San Marzano tomatoes, fior di latte mozzarella, parma ham, rocket & parmesan shavings</i>	R 150 / R 300
Calabrese <i>San Marzano tomatoes, fior di latte mozzarella, spicy calabrese salami, olives & red onions</i>	R 130 / R 260
Ortolana <i>San Marzano Tomatoes, fior di latte mozzarella, brinjals, baby marrow, olives & artichokes</i>	R 130 / R 260
Pancetta & Carciofi <i>Tomato, mozzarella, pancetta & artichokes</i>	R 130 / R 260
Mamaluke <i>Tomato, mozzarella, Sette-fries & Holstein Bokwurst</i>	R 130 / R 260
La Spagnola <i>San Marzano tomatoes, Fior di latte mozzarella, Spanish chorizo, pepperoni sot oglio</i>	R 130 / R 260
Boscaiola <i>Fior di latte mozzarella, mushrooms & Italian sausage</i>	R 120 / R 240
Porchetta <i>Fior di latte mozzarella, Settebello porchetta, rosemary and cherry tomatoes</i>	R 130 / R 260
EXTRAS <i>Chilli, garlic, onions, oregano</i>	R 10 / R 20
<i>Capers, rocket, pineapple, fresh tomato</i>	R 15 / R 30
<i>Anchovies, artichokes, mushrooms, olives, peppers, avocado</i>	R 20 / R 40
<i>Gorgonzola, parmesan, robiola, spicy salami, salsiccia, pancetta</i>	R 35 / R 70
<i>Parma ham</i>	R 45 / R 90
<i>Fior di latte 125g ball</i>	R 80 / R 120
<i>Bocconcini x 4</i>	R 30 / R 60
<i>Burrata</i>	R 110 / R 220

TUESDAY PASTA SPECIAL

Order any pasta and get a FREE 400ml draught of Menabrea beer



GLI ANTIPASTI

Zucchini Fritti <i>Fried strips of baby marrow</i>	R 45
Burrata <i>A creamy Italian cheese with an outer shell of mozzarella, containing stracciatella and cream, served with chopped tomatoes</i>	R 120
EXTRA <i>Parma ham</i>	R 45
Arancini (2 in a portion) <i>Balls of rice with Bolognese, mozzarella, ham and peas crumbed and deep fried until golden brown</i>	R 60
Ciuffetti di Calamari Fritti <i>Deep fried squid heads</i>	R 70
Tagliata di Calamari Fritti <i>Calamari steaks cut into strips, crumbed fried and served with a sweet chilli sauce</i>	R 70
Crocchette di Patate <i>Crispy deep fried mashed potatoes</i>	R 60
Tris di Bruschetta <i>Grilled ciabatta breads rubbed with garlic, olive oil and salt, then topped with tomato and onion, parma ham and grilled zucchini</i>	R 45
Sardine alla griglia <i>Fried sardine starter</i>	R 80

FAI DA TE

Make your own antipasto platter

Fior di latte	R 80
Pecorino	R 30
Bocconcini	R 30
Provolone	R 25
Robiola	R 25
Emmental	R 25
Ricotta	R 15
Gorgonzola	R 45
Parmigiano	R 45
Burrata	R110
Prosciutto crudo	R 55
Prosciutto cotto	R 45
Coppa	R 40
Pancetta	R 40
Mortadella	R 25
Salame calabrese	R 25
Salame con finocchietto	R 25
Salame rustico	R 20
Peperoni alla griglia	R 20
Melanzane alla griglia	R 20
Artichokes / carciofi	R 20
Sundried tomatoes / pomodori secchi	R 15
Chilli olives / olive piccanti	R 35
Calamata olives	R 30

INSALATA

Insalata Verde		
Salad made with leafy greens, red onion, baby rosa tomatoes & carrots		
Small Side	R 40	
Medium Bowl (Serves 4 to 5)	R 80	
Large Bowl (Serves 8 to 10)	R 150	
Insalata Calabrese		
Chopped tomatoes, red onion, oregano and fresh chillies		
R 50		
Insalata della Nonna		
A mix of green leaves with artichokes, robiolla, rocket and sun-dried tomatoes		
R 120		
Insalata Caprese		
Sliced fior di latte mozzarella, tomatoes and sweet basil, seasoned with salt, pepper and olive oil		
R 90		
Insalata di Verdure Grigliate		
A mix of green leaves, topped with grilled marinated zucchini, aubergine and mixed peppers		
R 70		
EXTRAS FOR SALADS		
Avocado	R 20	
Boconcini	R 25	
Fior di latte 125g ball	R 80	
Parmesan shavings	R 25	
Mozzarella di Bufala	R 80	
Robiola Cheese	R 30	
Grilled Chicken Breast	R 45	

I PRIMI/LA PASTA

SETTEBELLO SIGNATURE PASTAS			
			
Gnocchi Gorgonzola or Bolognese <i>Homemade gnocchi in a creamy gorgonzola sauce OR a tomato and beef mince sauce with white wine</i>	R 90	Spaghetti Aglio, Olio e Peperoncino <i>Lightly sautéed sliced garlic in olive oil, with the addition of dried red chili flakes</i>	R 70
Lasagne <i>Baked pasta sheets, layered with bolognese sauce, parmiggiano and béchamel sauce</i>	R 100	Parmigiana di Melanzane <i>Baked aubergine layered with parmesan, tomato and mozzarella</i>	R 100
Penne Settebello <i>Slow roasted pork belly, rocket and tomato-chilli confit</i>	R 120	Linguine Frutti di Mare al Cartoccio <i>Baked seafood linguini</i>	R 160
Spaghetti ai Gamberi <i>Fresh prawn meat, cherry tomatoes, garlic, and a touch of chilli and cream</i>	R 120	Tagliatelle al Ragù di Vitello <i>Fresh egg tagliatelle with veal ragù</i>	R 175
PASTA BAR			
			
<i>Choose between penne, spaghetti or fusilli Pasta ripiena (spinach and ricotta ravioli or beef ravioli +R40)</i>			
Napoletana <i>Tomato based sauce with fresh basil and garlic</i>	R 80	Salsiccia <i>Creamy tomato based sauce with Italian sausage and a hint of chilli</i>	R 120
Arrabbiata <i>Spicy tomato sauce with chilli and garlic</i>	R 80	Tonno <i>Creamy tomato based sauce with tuna and peas</i>	R 85
Bolognese <i>Tomato and beef mince sauce</i>	R 95	Aurora <i>Creamy napoletana sauce</i>	R 90
Alfredo Settebello <i>Cream based sauce with pancetta and mushrooms</i>	R 100		

I SECONDI

Served with either chips, roast potatoes, green salad, Settebello spinach or seasonal vegetables

CARNE			
Bistecca di Manzo 400g Rump steak	R 190	La Ribeye 500g Dry aged ribeye on the bone	R 295
Filetto 300g Grade A fillet	R 195	Costolette di Agnello alla Griglia 5 Grilled lamb chops	R 280
Costolette di Maiale 2 x 150g pork chops, served grilled or crumbed	R 180	Tagliata di Manzo 400g sirloin steak on a bed of rocket, baby tomatoes and parmesan shavings	R 200
Vitello al Limone Pan fried veal cutlet al limone	R 180	Settebello Fiorentina 1.2Kg T-bone steak, served medium rare (+ 25min cooking time)	R 420
Vitello al Marsala Veal cutlet, dry Marsala wine, mushrooms, chicken broth, butter, and lemon juice	R 180	Grigliata Mista di Carne (+900g total) Grilled rump steak, pork chop, 2 x lamb chops and Settebello chilli sausage, served with a side of your choice	R 390
Vitello alla Milanese Veal cutlet, crumbed and fried until golden brown	R 180		
Porchetta Traditional boneless pork roast stuffed with rosemary, garlic, salt & pepper	R 170	SAUCES Pepper, mushroom or cheese	R 30
POLLO			
Pollo Bello Grilled baby chicken in lemon & herb or spicy Settebello sauce	R 135	Petto di Pollo alla Griglia Grilled chicken breast	R 95
Pollo Milanese (Chicken Schnitzel) Chicken breast, crumbed and fried until golden brown	R 120	Pollo al Vermouth Grilled chicken breast with Cinzano and dash of cream	R 130
PESCE			
Calamari Grilled or fried falklands calamari tubes	R 150	Grilled / Battered Hake Grilled or battered and fried hake and chips	R 130
Prawns 8 King prawns grilled in a lemon butter sauce	R 290	Frittura di Pesce Grilled Hake, calamari, 2 prawns, fried squid heads served with a side of your choice	R 200
Kinglip Fillet Grilled in a lemon butter sauce	R 210		

HAI SETE?

LOCAL	
Coke Regular, Light or Zero	R 22
Tab	R 22
Creme Soda	R 22
Fanta Orange or Grape	R 22
Sprite Regular or Zero	R 22
Appletizer or Grapetizer	R 22
Red Bull	R 45
Lipton Ice Tea Lemon or Peach	R 22
Pink Tonic	R 22
Tonic water	R 20
Dry Lemon	R 20
Ginger Ale	R 20
Lemonade	R 20
Soda water	R 20
Tomato cocktail	R 25
IMPORTED	
Imported Italian Still/Sparkling Water 1L	R 45
Imported Italian Still/Sparkling Water 0.5L	R 29
San Pellegrino Aranciata, Aranciata, Rossa or Limone	R 30
Chinotto	R 20
Lemon or Orange Soda or Mojito Soda	R 25
SHAKES	
Chocolate	R 40
Vanilla	R 40
Bubblegum	R 40
Strawberry	R 40

GLI ALCOLICI/LE BEVANDE ALCOLICHE

APERETIF / DIGESTIF		WHISKEY / BOURBON	
Aperol	R 30	Ballantines Finest	R 20
Campari	R 30	Bells	R 25
Fernet-Branca	R 40	Chivas 12yr	R 40
Martini Bianco	R 20	Famous Grouse	R 35
Martini Rosso	R 20	Glenfiddich 12yr Pure Malt	R 50
Jagermeister	R 35	Glenlivet 12yr	R 56
Amaro Del Capo	R 42	Glenlivet Founders Reserve	R 45
Cinzano Rosso	R 20	J & B Rare	R 25
Cinzano Bianco	R 20	Jameson	R 35
Cinzano Extra Dry	R 20	Johnnie Walker Black	R 40
Averna	R 30	Johnnie Walker Red	R 30
Cynar	R 35	Jack Daniels	R 30
		Monkey Shoulder	R 45
		Southern Comfort	R 20
		GlenGrant 10yr	R 50
LIQUIERS		RUM	
Amaretto Disaronno Originale	R 32	Bacardi	R 25
Amarula	R 20	Captain Morgan	R 25
Frangelico	R 30	Havana Club Rum	R 30
Kahlua	R 30	Red Heart	R 25
Limoncello	R 25	Spiced Gold	R 25
BRANDY & GRAPPA		Don Papa 7yr Aged Rum	R 40
		Don Papa 10yr Aged Rum	R 50
Aquardente (Brandy 1920)	R 30	Don Papa Sherry Cask (limited edition)	R 70
Grappa Veneta	R 30	Baron Samedi	R 30
Grappa Nonino	R 50		
Grappa Nonino Riserva	R 95	VODKA	
Klipdrift Export	R 25		
Klipdrift Premium	R 30	Absolut	R 25
KWV 10yr	R 35	Absolut Mandarin	R 25
Richelieu Export	R 20	Red Square	R 20
COGNAC		SKYY	R 30
		SKYY Peach	R 30
Hennessy VS	R 50	SKYY Pineapple	R 30
Martell VS	R 40		
Bisquit & Dubouche VS	R 50		

E ORA IL VINO...

SOUTH AFRICAN WINES		ITALIAN WINES	
SPARKLING		SPARKLING	
Mumm Rosé	R 1495	La Delizia Prosecco (Friuli)	R 250
Mumm Brut	R 1220	Segura Viudas Reserva Cava (Spain)	R 450
WHITE		CVP Sweet Lambrusco (Emilia Romagna)	R 170
		CVP Dry Lambrusco (Emilia Romagna)	R 170
Tokara Sauvignon Blanc	R 160	Mionetto Prosecco brut	R 275
Whalehaven Sauvignon Blanc	R 160	Cinzano Prosecco	R 280
La Motte Sauvignon Blanc	R 160		
Tokara Chardonnay	R 166	WHITE	
Onoma Chardonnay	R 260		
Haute Cabriere Pinot Noir/Chardonnay	R 180	Bidoli Le Alte Sauvignon Blanc (Friuli Venezia Giulia)	R 280
RED		Zenato Soave Classico (Veneto)	R 240
		Masciarelli Trebbiano D'abruzzo (Abruzzo)	R 220
Whalehaven Pinot Noir	R 315	Tasca D'almerita Grillo (Sicilia)	R 280
Whalehaven Pinotage	R 315	Sella&Mosca Vermentino Di Sardegna (Sardinia)	R 240
Whalehaven Cabernet Franc	R 315	Corvo Bianco (Sicilia)	R 280
Tokara Cabernet Sauvignon	R 190	RED	
Onoma Cabernet Sauvignon	R 280		
La Motte Syrah	R 280	Zenato Valpolicella Doc Superiore (Veneto)	R 330
Idiom Primitivo	R 370	Enrico Serafino Barbera D'asti (Piemonte)	R 345
Idiom Sangiovese	R 370	Fattoria Dei Barbi Chianti DOCG (Toscana)	R 280
Kanonkop Kadette Blend	R 195	Masciarelli Montepulciano D'abruzzo (Abruzzo)	R 260
Rupert & Rothschild Classique Blend	R 290	Tasca D'almerita Nero D'avola (Sicilia)	R 280
HOUSE WINES		Sella&Mosca Cannonau di Sardegna (Sardinia)	R 260
		Corvo Rosso (Sicilia)	R 340
THE BIG ONE			
		Enrico Serafino Barolo DOCG (Piemonte)	R 1110
Idiom Bianco di Stellenbosch Pinot Grigio	R 145 / R 47		
Whalehaven Old Harbour Rosé Mourvèdre	R 120 / R 40		
Idiom Rosso di Stellenbosch			
Angiovese/Barbera	R 145 / R 47		

SAMBUCA	
Zappa Black	R 30
Zappa Original	R 30
GIN	
Beefeater	R 25
Beefeater Pink Gin	R 25
Bombay Sapphire	R 30
Belgravia	R 20
Bulldog Gin	R 40
Ginato Clementino	R 35
Ginato Pompelmo	R 35
Ginato Limonato	R 35
Inverroche Amber	R 35
Inverroche Classic	R 35
Malfy Originale	R 35
Malfy con Limone	R 35
Malfy Rosa Pink	R 35
Malfy Arancia	R 35
Tanqueray	R 25
TEQUILA	
Jose Cuervo Gold	R 27
Jose Cuervo Silver	R 27
Olmea Edicion Black	R 25
Ponchos Coffee	R 29
Strawberry Lips	R 20
Espolon Reposado	R 50
Espolon Blanco	R 50
Fortalesa Blanco	R 75
Fortalesa Reposado	R 100

BIRRA, COCKTAILS, ETC

BEERS	
Black Label	R 26
Castle Lager	R 25
Castle Lite	R 25
Corona Extra Dry	R 45
Heineken	R 35
Heineken 0.0 (alcohol free)	R 30
Peroni	R 30
Stella Artois	R 35
Windhoek Draught	R 27
Windhoek Light	R 30
BEERS ON TAP	
Castle Lite 250ml	R 25
Castle Lite 500ml	R 35
Menabrea 500ml	R 55
Settebello Lager 500ml	R 30
COOLERS	
Savanna Dry	R 35
Savanna Light	R 35
Smirnoff Spin	R 40
COCKTAILS	
Aperol Spritz	R 65
Aperol Spritz 5 for 6 special tree	R 325
Long Island tea	R 70
Strawberry Daiquiri	R 70
Frozen Strawberry Mint G&T	R 65
Elder Flower and Basil G&T	R 65
Coconut and Vanilla G&T	R 65
Americano	R 65
Negroni	R 65
Mojito	R 65