

STARTERS / ANTIPASTI / VOORGEREGTE

CHICKEN LIVERS 120
in spicy tomato sauce

PARMA HAM 180
Served with seasonal melon/fruit

OYSTERS 280
6 Oysters served with a trio of dressings (when available)

SOUP OF THE DAY 90

FORTI SIGNATURE SALAD 180
Mixed leaves, walnut, avocado, cherry tomatoes, spanish red onions, creamy gorgonzola dressing

ITALIAN SALAD 140
Classic Italian salad with robiola cheese

INSALATA TRICOLORE 180
Imported Italian Buffalo mozzarella, avocado, tomato, basil

PARMIGIANA DI MELANZANE 160
Baked layered brinjals and parmesan with tomato

GAME CARPACCIO 180
Smoked game carpaccio, grilled strawberries, shaved parmesan

MUSSELS 180
Steamed fresh mussels, white wine garlic sauce (cream style optional)

LAMB KIDNEYS 170
Sautéed lamb kidneys, creamy Dijon mustard and sherry sauce

SPICY CHICKEN WINGS 150

VITELLO TONNATO 180
Flash grilled veal with a tuna and caper sauce

ANTIPASTO PLATTER 280
Large mixed cheese and charcuterie board

CRUDO DI PESCE 250
Mixed marinated raw fish and shellfish. Napoli style

VEGAN / VEGANA / VEGETARIES

All vegan dishes contain no animal products or dairy in any form

VEGETABLE STIRFRY 150
Asian style vegetable stirfry, cashews

RISOTTO 180
Risotto of pumpkin and trifolati mushrooms

BEANS, SPINACH, BROCCOLI STEW 130

APPLE & WALNUT RISOTTO 180
Subtle apple flavoured risotto (contains cheese)



FORTI

MAIN COURSES

One side dish of your choice included. All other side dishes charged seperately, unless indicated

FISH / PESCE / VIS

GRILLED KINGKLIP 320
Beurre blanc sauce

CALAMARI GIOVANNI 230
Creamy garlic and tomato rosé sauce

SEARED SALMON 350
Lemon caper sauce

GRILLED PRAWNS 350
Selection of sauces

PRAWNS OF MY FATHER GIOVANNI 390
Roasted in the oven with Champagne, garlic and tomato sauce. Served with creamy parmesan rice

POULTRY / POLLAME / HOENDER / VEAL

CHICKEN FORTI 200
Marinated organic deboned half chicken

CRUMBED SCHNITZEL 170
Crumbed chicken schnitzel, lemon sauce

BABY CHICKEN AL MATTONE 200
Whole baby chicken roasted in the pizza oven with herbs

VEAL CHOP 250
Milanese style crumbed on the bone with lemon caper sauce

SAUCES / SALSE / SOUSE

Creamy mushroom 40
Creamy pepper 40
Chilli 40
Creamy garlic 40
Cacciatore (red wine, bay leaves and mushroom) 40
Lemon butter sauce 40

MEAT / CARNE / VLEIS

FORTI WAGYU BURGER 200
200g

LAMB CHOPS 320
4 x 100g lamb chops chargrilled

200G GRILLED GRASS FED FILLET STEAK 260

300G GRILLED GRASS FED FILLET STEAK 340

400G GRILLED GRASS FED RIB EYE STEAK 390

T-BONE STEAK (COSTATA) 450
750g Grilled T-bone steak Fiorentina style with garlic and olive oil

PORCHETTA 250
Slow roasted crispy roll of pork belly Roman style

OXTAIL 350
Oxtail casserole, beans, red wine ragout

FILLET RITROVO FOR TWO 800
Our unique style chateaubriand made famous over 30 yrs including three side dishes, duo bearnaise and red wine sauces

PORK RIBS 360
900g pork ribs in our tangy marinade

SIDES / CONTORNO / BYKOSSE

When served with a meal

Mixed Roast Vegetables 40
Chips 40
Mixed side Salad 40
Onion rings 40
Duck fat roast Potatoes 40
Creamy Parmesan Rice 40

PIZZA

All our pizza has a classic mozzarella and tomato base, extra virgin olive oil with origanum
Extra garlic or chilli – R10 other extra ingredients – SQ

FOCCACCIA 60
Pizza bread with olive oil and origanum

CLASSIC MARGHERITA 130
Mozzarella, tomato and basil

CAPRI 140
Mushroom

REGINA 150
Ham and mushroom

INVERNO 170
Ham, salami and chilli

NAPOLETANA 180
Anchovy and garlic

QUATTRO STAGIONI 180
Ham, mushroom, olives, artichoke

VEGETARIANA 180
Artichoke, mushroom, green pepper, onion

FRUTTI DI MARE 230
Calamari, prawns, mussels

PASTA SELECTION

Choose spaghetti, penne, gnocchi or fettuccine
Gluten free penne R10 extra
Pasta served al dente as is Italian practice
Please note that this is cooked less than typical SA practice and leaves the pasta firm

FULL | HALF

NAPOLETANA 130 | 80
Tomato, garlic, basil (vegetarian)

ARRABIATE 140 | 90
Tomato, garlic, basil, green chilli

BOLOGNAISE 160 | 100
Minced beef, tomato, wine ragu sauce

CREMONA 180 | 110
Mushrooms, creamy rosé sauce

MATRICIANA 190 | 120
Tomato, onion, bacon, mild fresh chilli

LASAGNA 180 | 110
Layered, mince, mozzarella cheese, bechamel

LUMACONI 200 | 130
Pasta shells stuffed with beef, mushroom, oven roasted, creamy rosé sauce, mozzarella, parmesan

FRUTTI DI MARE 250 | 180
Prawns, mussels, clams, white wine, tomato

FORTI GRILL & BAR

Sun Times Square
C/O Aramist & Corobay Street
Menlyn Maine Precinct
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www.forti.co.za
7 Days a week

FORTI TOO

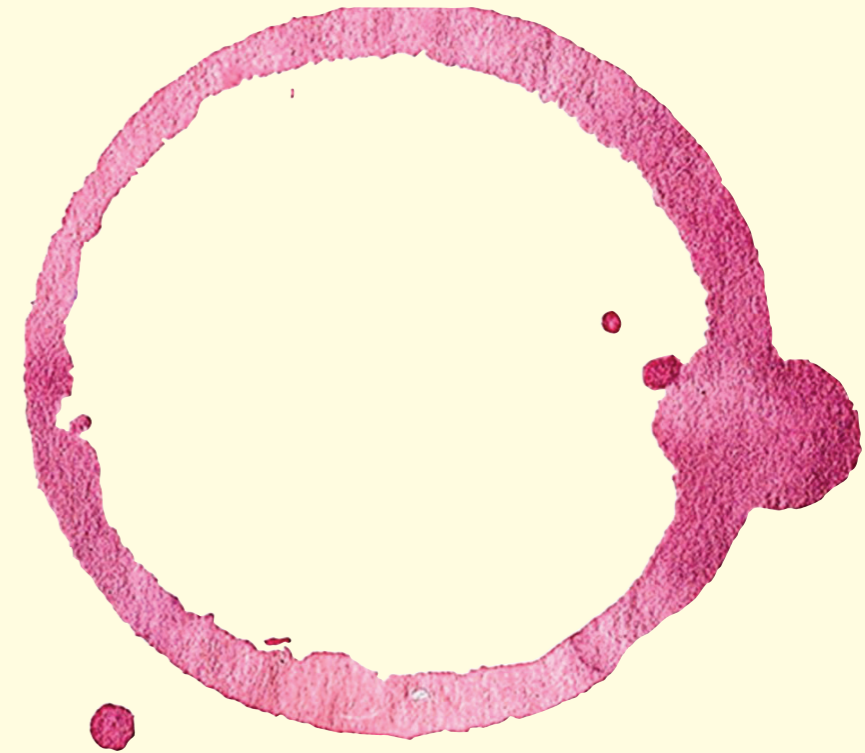
Shop 6, Lynnwood Bridge Centre
C/O Daventry & Lynnwood Road
Lynnwood Glen
071 996 1708
forti@fortitoo.co.za
www.fortitoo.co.za
7 Days a week

FORTI BISTRO

Shop 2, Brooklyn Bridge Centre
511 Fehrsen Street
Brooklyn
012 340 0025
forti@forti.co.za
www.fortibistro.co.za
Monday - Friday: 7:00 - 19:00
Closed on Public Holidays

VEE & FORTI WINE BAR & LIQUOR EMPORIUM

Shop 4, Lynnwood Bridge Centre
C/O Daventry & Lynnwood Road
Lynnwood Glen
082 820 8562
forti@fortitoo.co.za
www.forti.co.za
Monday - Saturday: 9:00 - 21:00
Sunday: 9:00 - 14:00



*Our registered trademark is a culaccino.
Culaccino is an Italian word which means 'the ring left on a wooden surface by a cold glass or cup'.
It is symbolic of the spilled wine of a long and pleasurable meal.*

Dear Customer,
Welcome to one of our special Forti Group of Restaurants. Chef Forti Mazzone, his partners and his teams of experienced and hospitable staff invite you to enjoy our special brand of hospitality and the Forti Experience!

5 COURSE GASTRONOMIC TASTING MENU

ANTIPASTO
Selection of artisan cured cold meats, cheese and Italian delicacies

PASTA COURSE
Chef's choice of pasta of the day

FISH COURSE
Trio of oven roasted Prawns of my father Giovanni

SORBET TO REFRESH THE PALATE

MEAT COURSE
Grass fed Angus fillet (100g) Served with Bearnaise sauce and sides

DESSERT **R 900**
Signature Profiteroles and Sorbet

For reasons of practicality and timing this menu is only available when ordered by the entire table

DESSERTS / DOLCI / NAGEREGTE

VANILLA ICE CREAM Served with liqueur-soaked Amarena cherries	90	CRÈME BRULEE	90
CHOCOLATE FONDENTE Chocolate lava cake	90	DESSERT OF THE DAY	90
TIRAMISU Coffee, marsala, mascarpone and savoiardi cake	90	PROFITEROLE Bigne napoletano (profiterole), crema pasticcere, sorbet	100

Hubbly available on our outdoor terrace - R300
One head and unlimited coals and time

SOFT DRINKS

SOFT DRINKS AND MIXERS Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Cream Soda, Soda Water, Ginger Ale, Lemonade, Tonic Light Tonic Water, Pink Tonic, Grapefruit Tonic, Bitter Lemon	35
APPLETIZER / GRAPETIZER RED	49
MINERAL WATER 500ML (Still or sparkling)	35
SURGIVA IMPORTED WATER IN GLASS (The sommeliers choice) 1 litre	79
MILKSHAKE Milkshake made with hand made gelato strawberry, chocolate, vanilla, coffee, hazelnut	89
IMPORTED ITALIAN ICED TEA Peach or lemon	49
FRUIT JUICES Orange, mango, fruit cocktail	59
DON PEDRO (Jameson Whiskey, Kahlua or Amarula)	89

WARM DRINKS

AMERICANO	32
ESPRESSO	32
DOUBLE ESPRESSO	42
CAPPUCCINO	45
CAPPUCCINO GRANDE (Double Shot)	60
CAFFE LATTE	60
HOT CHOCOLATE	60
COFFEE FREEZO	65
POT OF TEA Ceylon, Green Tea, Peppermint, Rooibos	32
RED ESPRESSO	39
RED CAPPUCCINO	49
ALMOND MILK Option available for all warm beverages extra	10
IRISH COFFEE (Jameson Whiskey, Kahlua or Amarula)	89

