

SOFT DRINKS

SOFT DRINKS AND MIXERS 39
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

APPLETIZER / GRAPETIZER RED 54

MINERAL WATER 500ML 35
(Still or sparkling)

SURGIVA IMPORTED WATER IN GLASS 79
(The sommeliers choice) 1 litre

MILKSHAKE 89
Milkshake made with hand made gelato strawberry, chocolate, vanilla, coffee, hazelnut

IMPORTED ITALIAN ICED TEA 49
Peach or lemon

FRUIT JUICES 59
Orange, mango, fruit cocktail

DON PEDRO 120
(Jameson Whiskey, Kahlua or Amarula)

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

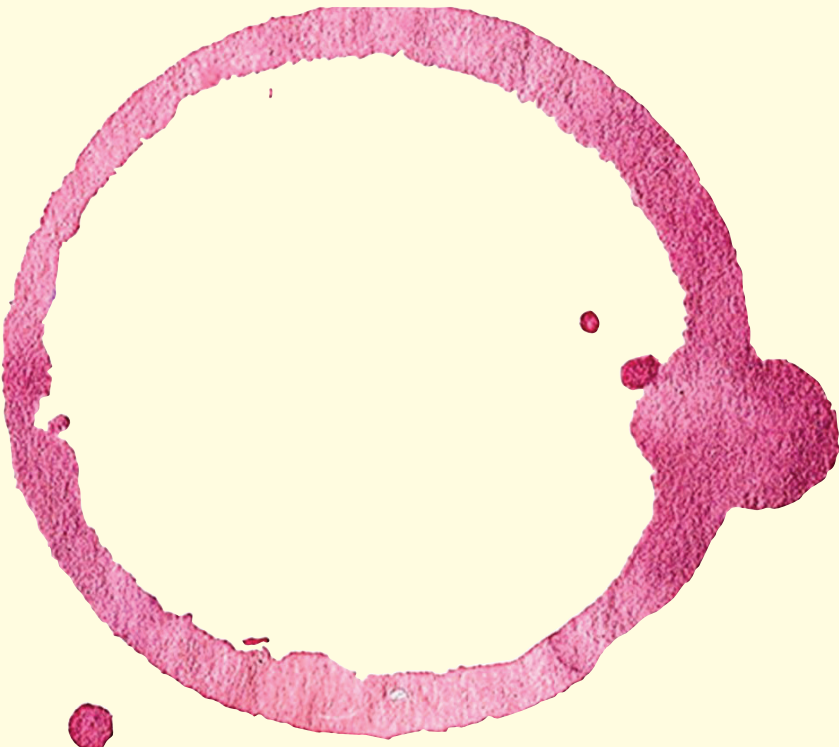
POT OF TEA 32
Ceylon, Green Tea, Peppermint, Rooibos

RED ESPRESSO 39

RED CAPPUCCINO 49

ALMOND MILK 10
Option available for all warm beverages extra

IRISH COFFEE 120
(Jameson Whiskey, Kahlua or Amarula)



*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!

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

FORTI
TOO

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

FORTI
GRILL & BAR

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Menlyn Maine Precinct
08600FORTI(36784)
forti@forti.co.za
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MON - TUES 1 PM - 8.30 PM
(SHORTENED MENU)
WEDNESDAY - THURSDAY 11.30 AM - 9.30 PM
FRIDAY - SATURDAY 11.30 AM - 10 PM
SUNDAY 11.30 AM - 9PM

SMALL PLATES		BIG PLATES		PASTA		PIZZA	
CHICKEN LIVERS CALABRESE Tomato Chilli Crisp Onions		SALMON Sundried Tomato Lime Cream Sauteed Spinach Parmesan Rice Basil Oil		Spaghetti Penne Gnocchi Fettuccine Gluten Free Penne R10 Extra Our Pasta is served Al Dente as is the Italian Practice. Please note that this is cooked less than the typical SA Practice and leaves the pasta firm		All our Pizza has a Classic Mozzarella & Tomato Base with Extra Virgin Olive Oil Extra Chilli or Garlic – R10 / Other Extras – SQ	
PARMIGIANA DI MELANZANE Baked Brinjal Tomato Parmesan Mozzarella		OXTAIL Slow Cooked Red Wine Herbs Mashed Potato		FRUTTI DI MARE Prawns Mussels Calamari White Wine Tomato		FOCCACCIA Olive Oil Origanum	
GAME CARPACCIO Pickled Mushrooms Spring Onions Crisp Capers Hummus Balsamic Glaze Parmesan Shavings		GRILLED TIGER PRAWNS Parmesan Cream Rice Our Special Sauce		CLASSIC LASAGNA Mince Mozzarella Bechamel		CLASSIC MARGHERITA Mozzarella Tomato Fresh Basil	
FRESH OYSTERS (When Available) 6 Oysters Mignonette Sesame Lemon Ponzu		CHICKEN THIGHS FLORENTINE Sauteed Spinach Mushrooms Garlic Bacon White Wine Cream Creamy Polenta		NAPOLETANA Tomato Garlic Fresh Basil		MARINARA Tomato Garlic Anchovies (No Cheese)	
INSALATA TRICOLORE Imported Italian Mozzarella Avocado* Tomato Fresh Basil Leaves Balsamic Glaze Basil Pesto		KABELJOU LINE FISH Bean Chickpea Orange Salad Tomato Red Onion Salsa Croquette Potatoes		PORCINI STUFFED PANZEROTTI Porcini Mushrooms Mushroom Cream Truffle		FRUTTI DI MARE Prawns Mussels Calamari	
HOUSE SOUPS Minestrone Pork & Bean		PORCHETTA Slow Roast Roman Style Braised Cumin Cabbage Apple Compote Gratin Potatoes		ARRABBIATA Tomato Garlic Fresh Basil Green Chilli		QUATTRO STAGIONI Ham Mushroom Olives Artichokes	
SMOKED TROUT & PRAWN BOWL Avocado* Mango Mixed Leaves Basil Pesto Vinaigrette Spring Onions Micro Greens		KINGKLIP Harissa Spice Forti Onion Chutney Chive Butter Cauliflower Puree Crispy Capers Potato Croquettes		AMATRICIANA Guanciale Tomato Onion Garlic Green Chilli		VEGETARIANA Artichoke Mushrooms Green Pepper Onion Olives	
LAMB KIDNEYS Dijon Mustard Spring Onion Sherry Cream		CALAMARI GIOVANNI Grilled Garlic Tomato Cream Parmesan Cream Rice		SEAFOOD RAVIOLI Creamy Gorgonzola Sauce		NAPOLETANA Anchovies Garlic Olives	
MUSSELS NAPOLETANA White Wine Garlic Herbs Tomato Optional Chilli		CHICKEN FORTI Citrus Honey Herb Marinade Butternut Puree Basil Pesto Gratin Potatoes		CREMONA Seasonal Mushrooms* Creamy Rosé Sauce		INVERNO Ham Salami Green Chilli	
SPICY CHICKEN WINGS Barbeque Chilli		SOLE PICCATA Capers Grapes White Wine Parsley Butter Croquette Potatoes		CLASSIC BOLOGNAISE Beef Tomato Garlic Red Wine		CAPRI Mushrooms Garlic	
TABLE SALAD		SHARING PLATTERS		THE GRILL		SOMETHING SWEET	
FORTI SIGNATURE SALAD Toasted Walnuts Cherry Tomatoes Red Onion Avocado* Cucumber Mixed Leaves Creamy Gorgonzola Dressing Normal Large		FILLET RITROVO FOR TWO Our unique “Chateaubriand style whole fillet” made famous over 30 Years Seasonal Vegetables Sauteed Mushrooms* Roast Potatoes Bearnaise Sauce Red Wine Jus		We pride ourselves on using the finest Quality and Aged Meat on our Menu		CLASSIC TIRAMISU Coffee Marsala Mascarpone Savoiardi Cake	
ITALIAN SALAD Mixed Leaves Robiola Cheese Cherry Tomatoes Red Onion Cucumber Olives Peppers Mixed Leaves House Dressing Normal Large		WINGS & LAMB RIBS FOR TWO Special slow roasted Lamb Ribs & Spicy Chicken Wings Fries Seasonal Vegetables		200G BEEF FILLET 300G BEEF FILLET 300G BEEF SIRLOIN 400G BEEF RIBEYE 750G BEEF T-BONE 400G BEEF PICANHA ESPATADA 4 x 100G LAMB LOIN CHOPS 900G MARINATED PORK RIBS		CRÈME BRULEE VANILLA ICE CREAM With Liqueur-Soaked Amarena Cherries	
FORTI’S FAMILY SALAD Cashew Nuts Salami Olives Bocconcini Red Onion Chickpeas Fresh Basil Cucumber Cherry Tomatoes Mixed Leaves Balsamic Vinegar Extra Virgin Olive Oil Normal Large		SIDES		One side dish of your choice included. All other side dishes are charged separately.		CHOCOLATE FONDENTE Chocolate Lava Pudding Vanilla Ice Cream	
GOURMET SOURDOUGH BREAD SANDWICHES		SIDES		SAUCES – R40		BAKED CHEESECAKE Berry Compote	
ROAST BEEF NEW YORK STYLE Pickles Mustard Red Onion Marmalade Emmenthaler Cheese Tomato Mayo		Gratin Potatoes Roasted Seasonal Vegetables Thyme Olive Oil Potato Croquettes Parmesan Rice Mashed Potatoes Roast Potatoes Mixed Side Salad Chips		Red Wine Jus Mushroom Brandy Lemon Chive Butter Green Peppercorn Chimichurri Forti Onion Chutney Garlic Chilli Tomato		DON PEDRO Whiskey Kahlua Amarula Frangelico	
SPICY CHICKEN MAYO Mayo Tomato Red Onion							