



FORTI GRILL AND BAR SET MENUS 2025/6

From: Niki AT Forti Grill and Bar (e-mail niki@forti.co.za) or
Forti at Forti Too (e-mail Forti@fortitoo.co.za)

Function contract to be returned with deposit and function menu choices.

Menus are separately priced and exclude service charge of 10 % on the complete bill. These menus can be tailored to your exact needs should you so require.

Function Contract

Our closing times for all functions are 17h00 for lunchtime as we must re-lay and prepare for our dinner sitting, and strictly 23h30. All our menus offer choices. These do not have to be preselected, and guests may order from the selection depending on their preferences on the night. Please advise us of any dietary requirements like allergies.

We do not have a Kosher or Halaal certified kitchen but are knowledgeable as to these requirements and will do our best to accommodate them. Our many Muslim and Jewish clients can attest to this. Vegetarians can be accommodated with pleasure at no extra charge on any of our fixed menus with prior notice.

We do not offer a cash bar facility or split bills unfortunately as our system does not allow for it. We can offer running tabs if required (to a maximum number of 30). If these bills remain unpaid at the end of a function, they remain the hosts responsibility.

We charge for the number of people that the function has been confirmed for even in the event of absentee party members. Confirmation of final numbers need not be placed on this agreement, only a suggested number but it is essential that final numbers must be confirmed at least 48 hours before the function. This confirmed number will be seen as final and agreed upon.

We require a deposit of R 3000.00 for parties of less than 15 persons, and a deposit of 50% of the food bill for larger functions to ensure confirmation of a function booking. This deposit is non-refundable in the event of a cancellation 48 hours from the booking time or in the event of a no-show following our mutual confirmation of a booking.

Client: _____ Contact Number: _____

Date of Function: _____ Time: _____ Pax: _____

Menu Selected: _____ Private room required? (If Possible) _____

Deposit Paid: Cash / Credit Card / EFT Amount: _____

Signed (Client): _____

“Forti Group Signature Corporate Menu 2025/6”

Ideal for Functions

Starters

Presented as Tapas on the Table

Fresh Mussels in a Creamy White Wine, Herb and Garlic Sauce
Chicken Livers Sautéed in Onion, Green Chilli and Tomato Herb Sauce
Forti Signature Game Carpaccio
Italian Style Sticky Chicken Wings with our Spicy Marinade
Mixed Garden Salad with Avocado*, Melon and Cashew Nuts
Neapolitan Style Salsiccia (Italian Sausage) Fried with Peperoni Sott’ aceto

Main Course

Presented on the Table on Platters

Forti’s Beef Platters Sliced into a Tagliata of Steak Cuts
(Fillet, Ribeye and T-Bone in a Costata Cut)
Signature Oven Roasted Tiger Prawns with Cream Parmesan Risotto (2 per person)
Porcini Stuffed Panzerotti with Mushroom Cream
Selection of Sauces, Roast Potato, Onion Rings, Roasted Seasonal Vegetable, Chips

Dessert

Baked Cheesecake with Citrus Compote and Vanilla Ice Cream

R650 per Person

“Forti Group Amalfi Menu 2025/6”

Our Classic Menu Suitable for all Occasions

Starter

Game Carpaccio with Pickled Mushrooms, Spring Onions, Crisp Capers,
Balsamic Glaze and Parmesan Shavings
Or
Gnocchi Served in a Creamy Gorgonzola Sauce

Main Course

Grilled Kingklip with Harissa Spice, Chive Butter, Cauliflower Puree, Crispy Capers
and Potato Croquettes
Or
Grilled Beef Fillet, Sautéed Mushrooms, Butternut Puree, Gratin Potato and Red Wine Jus
Or
Deboned Chicken Thighs, Sautéed Spinach, in a Creamy Mushrooms, Bacon, White Wine Sauce with
Polenta

Dessert

Classic Vanilla Crème Brûlée

R 490 per Person

“Forti Group Salerno Menu 2025/6”

Deluxe 4 course menu

Starter

Seafood Ravioli in a Creamy Gorgonzola Sauce with Pesto Prawns

Or

Chicken Livers Calabrese with Tomato, Chilli and Crisp Onions

Or

Mixed Garden Salad with Melon, Avocado* and Cashew Nuts

Sorbet

Chefs Choice of Fresh Fruit Sorbet

Main course

Salmon with Herb Crust, Sauteed Spinach, Parmesan Rice, Sundried Tomato Lime Cream and Basil Oil

Or

Grilled Sirloin, Braised Red Cabbage, Cauliflower Puree, Croquette Potatoes and Chimichurri

Or

Chicken Forti in a Citrus Honey Herb Marinade, Butternut Puree, Basil Pesto and Gratin Potatoes

Dessert

Chocolate Lava Pudding with Vanilla Ice Cream

R 590 per Person

“Forti Group Business Menu 2025/6”

Presented on the Table on Platters

Grilled Lamb Chops with Chimichurri

Beef Espatada with Chilli Tomato

Sliced Porchetta with Braised Cumin Cabbage and Apple Compote

Herb Battered Fish fillets served with Lemon Butter

Hand Cut Chips

Italian Salad with Mixed Leaves, Robiola Cheese, Cherry Tomatoes,

Red Onion, Cucumber, Olives, Peppers and House Dressing

R 350 per Person

“Forti Group “Budget Wise” Pasta Menu 2025/6”

Presented on the Table in Bowls (Minimum 8 Pax)

Penne Arrabiata

Spaghetti Ragu Bolognese

Fettuccini Alfredo

Gnocchi Napoli

Sourdough Bread and Butter

R 190 per Person

**“Forti Group Corporate Cocktail Menu 2025/6”
Suitable for cocktail party events (finger food)**

Bruschetta with Bocconcini, Basil and Tomato
Duck Spring Rolls with Citrus Ponzu Dipping Sauce
Italian Salsiccia Bites
Jalapeno and Cheese Crescents with Chive Mayo
Sticky Sesame Chicken Skewers
Chilli Battered Beef Bites

R 250 per Person

General Notes

We can also tailor special degustation (tasting) menus with a specially selected glass of wine with each course. For the perfect food and wine pairing please discuss all your function requirements with Forti in person and you are welcome to call him on his personal mobile at 083 467 2588. An Aperitif Bar is a strongly recommended addition to your party and can be assembled according to your requirements. These speed service as the waiters serve directly from your pre-set up bar station. You have the added advantage of you seeing exactly what you are charged for - preventing “rogue” orders that can allow your drinks tab to run out of control.

A full open bar will be served only upon request. It is preferable to pre-select wines for your function in consultation with our sommelier team. We often have really superb estate wines on monthly promotions, which while being very smart and presentable to your guests are at the same time great value. This also prevents wild requests from people in your function. We find that clients at functions when left to their own devices are very effective in searching out the most expensive wines on our wine list to order! This will prevent any unpleasantness or embarrassment later when faced with a shock on the bill.

Please note that you are not permitted to use **confetti cannons or smoke machines and similar devices** in the restaurant. Sound systems must be in place at least one hour before function commencement to prevent disruption of arriving guests. We cannot do events with outside DJ's due to noise restrictions. We request that nothing is placed with Prestik or sticky tape to any of our wall surfaces. Any posters brought in must be free standing, pull up or on an easel.