



ANNI

1929

CASA LABIA

by IDEAS CARTEL

BENVENUTI

Casa Labia was built in 1929 by my grandfather, Count Natale Teodato Labia, the first Italian ambassador to serve in South Africa.

The house was his seaside home, and my father used to recall many wonderful years here with his mother Countess Ida and brother Joseph.

It was however designed not to be merely a family home but also the Italian Legation, the official residence of Italian diplomatic presence in South Africa.

No expense was spared on its lavish decorations. A Venetian decorator and artist, Angelo Zaniol, was dispatched to the Cape to oversee the original Italian finishings and furnishings which were expressly chosen to evoke the Venetian splendour of the family's historical home on the Grand Canal, the Palazzo Labia.

After my sister Antonia oversaw an extensive and meticulous restoration, Casa Labia opened as a Cultural Centre in 2010 and has now been relaunched in partnership with Ideas Cartel.

In the 1930s, Casa Labia was known as a place where many illustrious figures from the worlds of politics, business and the arts would gather to discuss and debate the topics of the time.

Now we want it to be no different, except open to all to come and enjoy the unique surrounds which so wonderfully encapsulate the finest exponents of African nature and Italian style.

Although I have never lived in the house, it continues to be extremely important to our family as a testament to the lives of my grandfather and my father, Count Natale Antonio Labia.

It therefore gives me tremendous pleasure to welcome you to our home, and I hope you enjoy your time here.

- Count Natale Benjamin Labia, 2021

BREAKFAST

08h00 - 11h30

GRANOLA AND YOGHURT

90

Homemade Granola, Greek or Coconut Yoghurt served with Honey and Seasonal Fruit (V) (VG)

FULL ENGLISH

120

Two eggs, Chipolata Sausages, Bacon, Fried Mushrooms and Grilled Tomato - served with your choice of toast

GRILLED POLENTA

120

Served with Sautéed Mushrooms, Cherry Tomatoes and Spinach topped with Two Poached eggs, Hollandaise Sauce and Wild Rocket (GF) (V)

BREAKFAST CROISSANT

115

Croissant with Bacon, Scrambled Egg, Avocado (seasonal) and Feta Cheese

CASA FRITTATA

115

Sautéed Potatoes, Sweet Corn, Mushrooms, Fresh Basil and Feta Cheese Frittata with Roasted Cherry Tomatoes

EGGS ON TOAST

65

Eggs - the way you like them - served with your choice of toast

CASA FRENCH TOAST

115

Caramelised Apple, Cinnamon and Cream Cheese French Toast Sandwich on Homemade Bread drizzled with Honey and topped with Crushed Nuts

HEALTH STACK

115

Grilled Aubergine, Brown Mushroom and Polenta Stack with Tomato and Herb Coconut Cream Sauce and Wild Rocket (VG) (GF)

HUMMUS TOAST

95

Homemade Hummus with Rocket, Oven Roast Cherry Tomatoes and Parmesan Shavings (V)

AVO SMASH

95

Avo Smash with Red Onion, Tomato Concasse and Fresh Lemon (VG)

ADD ONS

Sourdough/Rye Toast	12
Salmon	55
Bacon	35
Tomato	12
Potato Wedges	25
Egg	9
Cheddar/Feta/Parmasean	22
Avo (seasonal)	25
Hollandaise	22
Mushrooms	18

ANTIPASTI

BREAD BASKET

55

Selection of Homemade Breads, Butter and Olives
Perfect for Two

VEGAN PLATTER

155/265

Mini Falafel, Vegan Cheese, Fruits, Nuts, Olives, Avo
Smash, Hummus, Homemade Bread, Melba Toast and
Basil Pesto (VG)

ANTIPASTI PLATTER

155/265

Thinly Sliced Charcuterie with a Selection of Cheeses,
Olives, Fruit, Nuts, Homemade Bread, Melba Toast
and Basil Pesto

PARMESAN BRÛLÉE

85

Roasted Garlic and Parmesan Crème Brûlée with
Homemade Melba Toast and Tomato Jam

SECONDI

GRILLED LINEFISH

195

Lemon Grilled Linefish with Pea and Potato Puree,
Grilled Melange of Vegetables and Garlic Cream
Topped with Wild Rocket

PEA RISOTTO

195

Mushroom, Pea and Red Pepper Risotto with Fresh
Basil and Parmesan Shavings

GRILLED RIBEYE

210

Grilled Ribeye Steak topped with Café De Paris and
Blistered Cherry Tomatoes on Crushed Butternut and
Potatoes

OSSOBUCO

210

Slow Cooked Beef Ossobuco with Savoury Bulgur
Wheat and Gremolata

*R80 corkage per bottle | R15 cakeage per person
10% gratuity charged on tables of 8 and more
Please allow a minimum of 35 minutes for your order during peak times*

PASTA

FRESH TOMATO PASTA

75/120

Our Special Homemade Tomato Sauce served with Fresh Basil and Parmesan Cheese

POLLO E FUNGHI

85/140

Creamy Mushroom, Chicken and Basil Pesto with Linguine and Parmesan Cheese

PESTO ALLA GENOVESE

95/135

Linguine with Basil Pesto, Calamata Olives, Blistered Cherry Tomatoes and Feta Cheese

BURGERS

BEEF BURGER

145

200g Homemade Beef Patty with Baby Leaves, Sliced Tomato, Caramelised Onion, Gorgonzola and Garlic Aioli

CHICKEN BURGER

135

Grilled Chicken Breast with Baby Leaves, Sliced Tomato, Caramelised Onion, Cheddar Cheese and Garlic Aioli

VEGGIE BURGER

135

Red Kidney Bean and Chickpea Burger with Baby Leaves, Sliced Tomatoes, Avo Smash and Vegan Garlic Aioli

INSALATA

CHEFS SALAD

95

Fresh Mesclun Leaves with Cucumber, Cherry Tomatoes, Red Onion, Julienne Carrots and Peppers served with Garlic Croutons and Homemade Salad Dressing

VEGAN BOWL

125

Basil Pesto Bulgur Wheat, Grilled Sweetcorn, Marinated Mushrooms and Aubergine, Grilled Baby Marrow, Cherry Tomatoes and Avocado, topped with Spiced Peanuts and Wild Rocket

THE CARTEL

110

Roasted Butternut, Chickpea, Feta and toasted Pumpkin seed salad with Fresh Coriander and Baby Leaves

ADD ONS

Salmon	55
Chicken / Bacon	35
Boiled Egg	9
Cheese	22
Avo (seasonal)	25

KIDS

PASTA AND MEATBALLS 75

Served with Grated Cheese

CHEESE & TOMATO TOASTIE 75

Served with Potato Wedges

GRILLED CHICKEN STRIPS 65

Served with Potato Wedges

CHICKEN PARMIGIANA 75

Served with Potato Wedges

CHEESY PASTA 60

Linguine with Cheese Sauce

DOLCI

CAKE OF THE DAY 65

Please ask your waitron what is available.

FRESH BAKE 55

Your choice of Scone/Muffin/Croissant with Butter, Homemade Jam, Whipped Cream or Cheddar Cheese

BROWNIE 55

Decadent Dark Chocolate Brownie topped with Toasted Marshmallow Fluff and Almond Flakes

STICKY LEMON SLICE 50

Caramelised Lemon Curd on a Soft Shortbread Base

ALEX'S CHOCOLATE CAKE 69

Decadent Flourless Chocolate Cake

ETON MESS 65

Meringue Shards with Limoncello Marinated Strawberries, Freshly Whipped Cream, Crushed Pistachio Nuts and Chocolate Shavings

ROOIBOS PANNA COTTA 60

With Citrus and Fig Reduction and Toasted Almond Tuille

TWO SCOOPS GELATO 50

Your Choice of Strawberry, Chocolate or Vanilla.
ADD Chocolate Sauce/Berry Coulis R18
ADD Sugar Cone R12

AFFOGATO 62

Vanilla Gelato with a Shot of Espresso, Ammaretti Biscuits and Dark Chocolate Shards

TIRIMASU 62

A Classic Italian Dessert

CHEESE BOARD 125

A Selection of Cheeses with Lavender Shortbread, Grape Compote, Sliced Fruit, Caramelised Nuts and Homemade Melba Toast