

STARTERS / ANTIPASTI / VOORGEGEGTE

CHICKEN LIVERS 120
in spicy tomato sauce

PARMA HAM 180
Served with seasonal melon/fruit

OYSTERS 260
6 Oysters served with a trio of dressings (when available)

SOUP OF THE DAY 90

FORTI SIGNATURE SALAD 160
Mixed leaves, walnut, avocado, cherry tomatoes, spanish red onions, creamy gorgonzola dressing

ITALIAN SALAD 140
Classic Italian salad with robiola cheese

INSALATA TRICOLORE 160
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 250
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 130
Asian style vegetable stirfry, cashews

RISOTTO 180
Risotto of pumpkin and trifolati mushrooms

BEANS, SPINACH, BROCCOLI STEW 110



FORTI

MAIN COURSES

Please select your own custom sides, charged seperately, unless indicated

FISH / PESCE / VIS

GRILLED KINGKLIP 320
Beurre blanc sauce

CALAMARI GIOVANNI 230
Creamy garlic and tomato rosé sauce

SEARED SALMON 320
Lemon caper sauce

GRILLED PRAWNS 350
Selection of sauces

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

POULTRY / POLLAME / HOENDER

CHICKEN FORTI 200
Marinated organic deboned half chicken

CRUMBED SCHNITZEL 170
Crumbed chicken or pork schnitzel, lemon sauce

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

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 180
200g

LAMB CHOPS 290
4 x 100g lamb chops chargrilled

200G GRILLED GRASS FED FILLET STEAK 260

300G GRILLED GRASS FED FILLET STEAK 320

400G GRILLED GRASS FED RIB EYE STEAK 350

T-BONE STEAK (COSTATA) 420
750g Grilled T-bone steak fiorentina style with garlic and olive oil

WAGYU SIRLOIN 590
300g Grilled Wagyu sirloin, heavily marbled

OXTAIL 320
Oxtail casserole, beans, red wine ragout

FILLET RITROVO FOR TWO 700
Our unique style chateaubriand made famous over 30 yrs including three side dishes, duo bearnaise and red wine sauces

PORK RIBS 340
900g pork ribs in our tangy marinade

SIDES / CONTORNO / BYKOSSE

When served with a meal

Mixed Roast Vegetables 30
Chips 30
Mixed side Salad 30
Onion rings 30
Duck fat roast Potatoes 30
Creamy Parmesan Rice 30

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 | 70
Tomato, garlic, basil (vegetarian)

ARRABIATE 140 | 80
Tomato, garlic, basil, green chilli

BOLOGNAISE 160 | 90
Minced beef, tomato, wine ragu sauce

CREMONA 180 | 100
Mushrooms, creamy rosé sauce

MATRICIANA 190 | 110
Tomato, onion, bacon, mild fresh chilli

LASAGNA 180 | 100
Layered, mince, mozzarella cheese, bechamel

LUMACONI 200 | 120
Pasta shells stuffed with beef, mushroom, oven roasted, creamy rosé sauce, mozzarella, parmesan

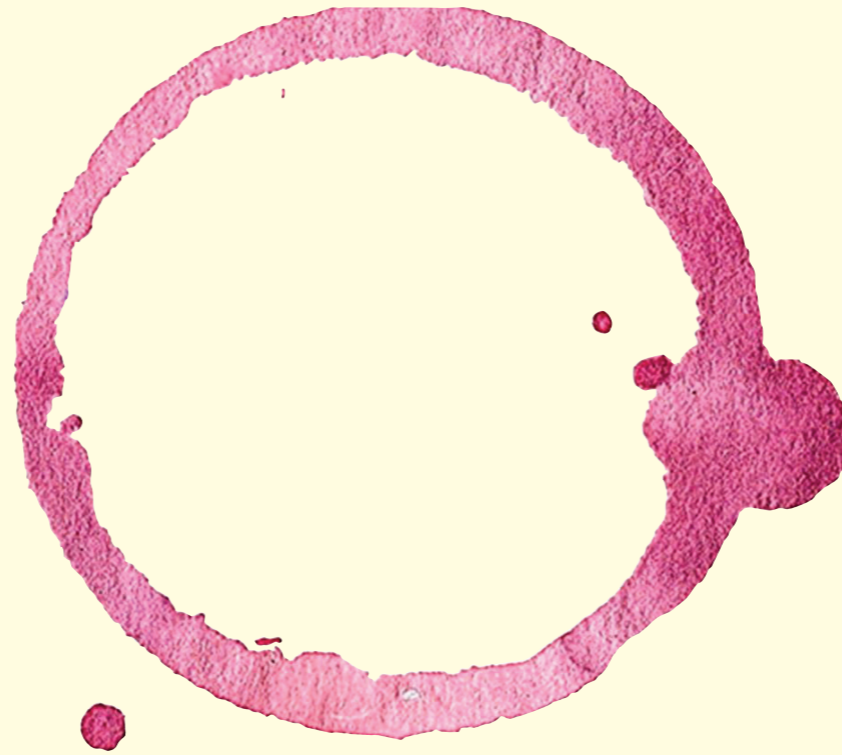
FRUTTI DI MARE 230 | 160
Prawns, mussels, clams, white wine, tomato

FORTI GRILL & BAR

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C/O Aramist & Corobay Street
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forti@forti.co.za
www.forti.co.za
7 Days a week

FORTI TOO

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FORTI BISTRO

Shop 2, Brooklyn Bridge Centre
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forti@forti.co.za
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Monday - Friday: 9:00 - 21:00
Closed on Public Holidays

VEE & FORTI WINE BAR & LIQUOR EMPORIUM

Shop 4, Lynnwood Bridge Centre
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082 820 8562
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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!

SOFT DRINKS

SOFT DRINKS AND MIXERS	35
Coke, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Creamsoda, Soda Water, Ginger Ale, Lemonade, Tonic Water, Pink Tonic, Grapefruit Tonic, Bitter Lemon	
APPLETIZER / GRAPETIZER RED	49
LOCAL MINERAL WATER 500ML (Still or sparkling)	30
SURGIVA IMPORTED WATER IN GLASS (The sommeliers choice) 1 litre	79
MILKSHAKE	89
Milkshake made with hand made gelato strawberry, chocolate, vanilla, coffee, hazelnut	
ICED TEA	49
Various flavours as per display)	
FRUIT JUICES	59
Orange, mango, fruit cocktail	
DON PEDRO	89
(Jameson Whiskey, Kahlua or Amarula)	

5 COURSE GASTRONOMIC TASTING MENU

ANTIPASTO	MEAT COURSE	
Selection of artisan cured cold meats, cheese and Italian delicacies	Grass fed Angus (100g) Served with Bearnaise sauce and sides	
PASTA COURSE	DESSERT	R 900
Chef's choice of pasta of the day	Signature Profiteroles and Sorbet	
FISH COURSE		
Trio of oven roasted Prawns of my father Giovanni		
SORBET TO REFRESH THE PALATE		

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

WARM DRINKS

AMERICANO	32
ESPRESSO	32
DOUBLE ESPRESSO	42
CAPPUCCINO	45
CAPPUCCINO GRANDE (Double Shot)	60
CAFFE LATTE	60
HOT CHOCOLATE	50
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	89
(Jameson Whiskey, Kahlua or Amarula)	

DESSERTS / DOLCI / NAGEREGTE

VANILLA ICE CREAM	90	CRÈME BRULEE	90
Served with liqueur-soaked amarula cherries			
CHOCOLATE FONDENTE	90	ORANGE BAVARESE CAKE	90
Chocolate lava cake			
TIRAMISU	90	PROFITEROLE	100
Coffee, marsala, mascarpone and savoiardi cake		Bigne napoletano (profiterole), crema pasticcere, sorbet	

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

