

DAL-ITALIA DELI

# BENVENUTTI

DAL-ITALIA DELI IS A FAMILY-RUN ITALIAN DELI AND ITALIAN TRATORIA IN THE HEART OF HERMANUS. ESTABLISHED IN 2019, IT BEGAN AS A SMALL PASTA-MAKING VENTURE AND HAS SINCE GROWN INTO A VIBRANT SPACE OFFERING FRESH HANDMADE PASTA, AUTHENTIC ITALIAN INGREDIENTS, ARTISAN BREADS, LIGHT MEALS, AND WARM, WELCOMING HOSPITALITY. TODAY DAL-ITALIA BLENDS TRADITIONAL ITALIAN CRAFTSMANSHIP WITH A RELAXED CONTEMPORARY ATMOSPHERE, BRINGING THE TRUE FLAVOURS OF ITALY TO THE COMMUNITY AND INVITING GUESTS TO ENJOY QUALITY, PASSION, AND AUTHENTIC DELI DINING.

ALL DISHES ARE SUBJECT TO AVAILABILITY. WE WELCOME PRIVATE FUNCTIONS AND ACCEPT ALL MAJOR CREDIT CARDS (EXCL. DINERS CLUB & AMEX). PLEASE INFORM US OF ANY ALLERGIES OR ANY DIETARY REQUIREMENTS AND WE WILL DO OUR BEST TO ACCOMMODATE YOU. WE ARE FULLY LICENSED, AND ALCOHOL MAY BE PURCHASED FOR OFF-SITE ENJOYMENT. NO CORKAGE ALLOWED. WE OFFER A CURATED WINE SELECTION TO COMPLEMENT OUR MENU.

EVERY FRIDAY WE HOST OUR SPECIAL  
DELI DINING EXPERIENCE —  
PLEASE ASK US FOR MORE INFORMATION.

WE ALSO OFFER SMALL CATERING SERVICES UPON REQUEST.

A 15% SERVICE FEE WILL BE ADDED TO TABLES OF SIX OR MORE GUESTS.



DAL-ITALIA DELI

# COLAZIONE

UNTIL 11H30

## FRITATTA | R155

Free-range open omelette, fresh local vegetables and salsiccia, served with toasted bread and a rocket salad with Parmigiano and cherry tomatoes.

## BRIOCHE LOCALE ALLA FRANCESE | R165

Pan-fried brioche dipped in a savoury egg mixture, served with creamy porcini mushroom sauce, a pan-fried egg, salsiccia, and prosciutto cotto.

## FAGIOLI E UOVA | R135

Imported beans cooked in homemade pomodoro sauce, served with pan-fried free-range eggs, fresh basil, grated Parmigiano, and toasted bread.

## UOVA AL TARTUFO | R145

Soft scrambled free-range eggs with black truffle salsa and Parmigiano, served on toasted bread with sautéed mushrooms and cherry tomatoes.

## OMELETE

Folded frittata with free-range eggs, mozzarella, Parmigiano, and toasted bread.

- Fried tomato, basil pesto, fresh basil — **R145**
- Smoked salmon trout, ricotta, capers, red onion — **R155**
- Sautéed mushrooms with truffle oil — **R155**

## UOVA AL CHORIZO | R135

Soft scrambled free-range eggs with Parmigiano and chorizo, served on toasted bread with pan-fried cherry tomatoes.

## CROSTINI AI FUNGHI | R145

Toasted bread topped with creamy porcini mushroom sauce, served with two fried eggs, truffle oil, and Parmigiano.

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# ANTIPASTO FREDDO

## BRESAOLA CARPACCIO | R205

Thinly sliced bresaola (cured beef loin) with rocket, Parmigiano shavings, lemon juice, and extra virgin olive oil.  
Served with toasted bread.

## TAGLIERI DI FORMAGGIO | R495

Selection of 4 imported Italian cheeses, accompanied by marinated vegetables, fresh seasonal fruits, and bread of the day.

## TAGLIERI DI CARNE | R545

Selection of 4 imported Italian cured meats, accompanied by marinated vegetables, fresh seasonal fruits, and bread of the day.

## TAGLIERE DI MISTO | R595

Italian cheese and meat platter with 3 Italian cheeses, 3 Italian cured meats, marinated vegetables, fresh seasonal fruit, and bread of the day.

## TONNATO DI VITELLO | R235

Chilled thinly sliced veal in a creamy tuna-caper sauce with anchovies, finished with lemon and EVOO.  
Served with toasted bread.

## ACCIUGHE BIANCHE E FAGIOLI | R175

Toasted bread with marinated cannellini beans, white anchovies, red onion, lemon juice, grated Parmigiano, parsley, and extra virgin olive oil.

DAL-ITALIA DELI

# PANINI & TRAMEZZINI & SORRISO

ALL PANINI ARE FRESHLY BAKED DAILY AND SERVED WITH OUR HOMEMADE AIOLI, CHEESE OF THE DAY, A CHOICE OF COLD MEAT, WILD ROCKET AND ACCOMPANIED BY SOTTO OLIO. TRAMEZZINI ARE TOASTED

TRY OUR SORRISO — A ROMAN FLATBREAD SANDWICH, SERVED WITH BASIL OR SUNDRIED TOMATO PESTO, CHEESE OF THE DAY, YOUR CHOICE OF COLD MEAT, WILD ROCKET AND ACCOMPANIED BY SOTTO OLIO

P - PANINO

T - TRAMEZZINI

S - SORRISO (subject to availability)

- PROSCIUTTO CRUDO | P-R165 | T-R185 | S-R195
- PROSCIUTTO COTTO | P-R130 | T-R150 | S-R160
  - MORTADELLA | P-R165 | T-R185 | S-R195
  - PORCHETTA | P-R135 | T-R155 | S-R165
  - BRESAOLA | P-R155 | T-R175 | S-R185
  - SALAMI | P-R130 | T-R150 | S-R160
  - COPPA | P-R130 | T-R150 | S-R160
- BEEF PASTRAMI | P-R145 | T-R165 | S-R175

VEGETERIANA | P-R165 | T-R185 | S-R195

Freshly baked bread spread with homemade basil pesto, cheese of the day, with pickled red peppers, red onions, marinated olives, pickled artichokes, wild rocket, finished with balsamic glaze.

CAPRESE | P-R155 | T-R175 | S-R185

Freshly baked bread spread with homemade basil pesto, fresh mozzarella ball, tomatoes, basil, wild rocket, and finished with balsamic glaze.

POLPETTE DI MANZO | P-R185 | S-R205

Toasted panini roll spread with Parmigiano béchamel sauce, nutmeg, and topped with homemade meatballs in pomodoro sauce. Garnished with grated Parmigiano and fresh basil.

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# ANTIPASTO CALDO

## RISINI / ARANCINI CLASSICO | R125

Crumbed, deep-fried risotto balls with a cheesy centre. Served with pomodoro sauce, fresh basil, and grated Parmigiano.

## RISINI / ARANCINI DI TARTUFO | R135

Crumbed, deep-fried truffle risotto balls with a cheesy centre. Served with creamy porcini mushroom sauce, Parmigiano and truffle salsa.

## CARCIOFI FRITTI | R175

Crumbed imported Roman artichokes, deep-fried and served with fresh basil pesto blended with ricotta, lemon, and basil.

## POLPETTE DI MANZO | R175

100% pure beef veal meatballs in our homemade pomodoro sauce, garnished with fresh basil and grated Parmigiano.

## COZZE E VONGOLE | R210

Mussels and clams cooked in a white wine and cherry tomato broth with crispy pancetta, white beans, and parsley. Served with toasted bread.

## PICCOLA TORTA DI PESCE | R125

Handmade fish cakes using fresh local fish, deep-fried and served with creamy limone piccata sauce and rocket with Parmigiano shavings.

## ZUCCHINI FRITTI CON TARTUFO | R135

Baby marrow slices, breaded and fried until golden, tossed in truffle oil and Parmigiano. Served with creamy aioli.

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# INSALATA

## INSALATA CAPRESE

Fresh tomatoes, cherry tomatoes, basil, drizzled with our homemade vinaigrette and balsamic glaze :

- Fior di Latte mozzarella ball - R165
- Fior di Latte bocconcini balls - R135
  - Buffalo mozzarella ball - R185
  - Burrata mozzarella ball - R225

Additional:

Cold meat slices - R55

Truffle Infused exotic mushrooms - R55

Basil pesto - R45

Parmigiano shavings - R45

## INSALATA DI CASA | R175

Wild rocket, tomatoes, carrot shavings, feta, black olives, and fresh basil, dressed with our homemade vinaigrette parmigiano shavings.

## BURRATA DI VERDURA | R250

Burrata ball served with marinated artichokes, mushrooms, eggplant, and peppers. (STA FOR PRODUCTS)  
Product may vary from time to time.

## INSALATA DI TONNO | R165

Wild rocket with imported tuna, cherry tomatoes, red onion, croutons, olives, beans, and a boiled egg.

## INSALATA DI TORTELLINI | R205

Cheese tortellini salad tossed with basil pesto, cherry tomatoes, artichokes, wild rocket, red onion, basil, and bocconcini mozzarella.

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# PASTA & GNOCCHI

## CHOOSE YOUR PASTA

ALL PASTA'S ARE SERVED WITH  
CHEFS CHOICE OF PASTA 200g

OR

OUR HOMEMADE POTATO GNOCCHI 200g

OR

CHOOSE THE FOLLOWING ADDITIONAL PASTA'S

Fresh homemade egg tagliatelle 125g - R20

Gluten-free pasta - R25

Gluten-free gnocchi - R30

POMODORO | PASTA-R135 | GNOCCHI-R175

Imported Italian whole peeled tomatoes, slow-cooked into a simple, rich sauce. With grated Parmigiano.

Add Chilli (Arrabbiata) **R15**

Add Pancetta (Amatriciana) **R35**

Add Vodka & Pancetta (Alla Vodka) **R65**

Add Cream (Alla Panna) **R15**

PESTO DI BASILICO | PASTA-R170 | GNOCCHI-R215

Homemade basil pesto crafted with Genovese basil, Parmigiano Reggiano, and toasted pine nuts. Blended with garlic and extra virgin olive oil.

GORGONZOLA | PASTA-R155 | GNOCCHI-R195

Decadent, creamy Gorgonzola D.O.P. sauce  
simmered to perfection.

PORCINI E FUNGHI | PASTA-R165 | GNOCCHI-R205

Creamy sauce of porcini and mixed mushrooms simmered  
with white wine and thyme.

RAGU DI VITELLO | PASTA- R255 |GNOCCHI-R255

Slow-roasted veal with rosemary, garlic, and red wine, pulled  
into a rich ragù and simmered in pomodoro.

BOLOGNESE | PASTA-R185 | GNOCCHI-R225

Hearty beef Bolognese, slow-simmered with soffritto, enriched  
with tomato paste and imported peeled tomatoes,  
with grated Parmigiano.

### PLEASE NOTE:

All applicable dishes are served with  
grated Parmigiano.

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# PASTA & GNOCCHI

GNOCCHI DUO | R245

Soft gnocchi served with your choice of two sauces : basil pesto with pomodoro or Bolognese, finished with chopped parsley and grated Parmigiano.

LIMONE | PASTA- R165

Creamy lemon and caper sauce simmered with spinach and fresh parsley. Garnished with grated Parmigiano.

PUTTANESCA | PASTA -R215

Our homemade pomodoro sauce infused with anchovies, black olives, capers, garlic, and a touch of chilli. Topped with grated Parmigiano.

TROTTA AFFUMICATA | PASTA - R175

Creamy smoked salmon trout pâté with capers, pomodoro, and caper berries. Finished with fresh lemon.

TONNO E LIMONE | PASTA- R180

Imported tinned tuna tossed with garlic, lemon juice and extra virgin olive oil, finished with freshly chopped parsley.

ACCIUGHE BIANCHE | PASTA - R195

White anchovies sautéed with garlic, onion, and capers in butter and white wine. Finished with lemon and parsley.

BOLOGNESE BIANCO | PASTA -R215

Ground beef, pork, and cured meats slow-cooked with soffritto, white wine, fresh herbs, and stock. Served with a touch of chilli, broccolini, and grated Parmigiano.

TUSCAN | PASTA - R175

A rustic blend of pomodoro, sautéed mushrooms, spinach, and sun-dried tomatoes infused with basil, finished with grated Parmigiano.

PLEASE NOTE:

All applicable dishes are served with  
grated Parmigiano.

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# PASTA

## CHEF CARMEN'S SPECIALITÀ | PASTA - R325

Mussels, clams, fish of the day, and prawns simmered in a white wine and cherry tomato broth, enriched with crispy pancetta and white beans for a refreshing seafood pasta.

## ALLA NORMA | PASTA -R175

A Sicilian classic of roasted and fried eggplant, ricotta and homemade pomodoro sauce.

## LIMONE E GAMBERI | PASTA - R265

Pan-fried prawns served in a creamy lemon and cracked black pepper sauce, finished with fresh parsley.

## VONGOLE | PASTA -R295

Pasta tossed with sautéed clams in a shell, garlic, white wine, parsley, and a touch of chilli, finished with olive oil.

### ADDITIONAL:

Salsiccia - R30

Chicken breast - R45

Pancetta - R35

Prawn meat - R65

Truffle Salsa - R35

Truffle Oil - R20

Toasted Pine nuts - R45

Meatballs - R65

Fresh Porcini - R55 (STA)

### PLEASE NOTE:

All applicable dishes are served with  
grated Parmigiano.

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# PASTA RIPIENA

## STUFFED OR FILLED PASTA

SPINACI E RICOTTA | R145 | R215

Spinach and ricotta filled pasta served in our pomodoro sauce  
OR creamy pomodoro sauce garnished with grated  
Parmigiano.

FUNGHI PORCINI FAGOTTINI | R145 | R225

Mushroom, porcini and ricotta filled pasta served with a  
porcini broth, exotic mushrooms, truffle oil and garnished with  
Parmigiano.

ZUCCA AGNILOTTI | R135 | R205

Pumpkin, sunflower seeds, toasted onions and ricotta filled  
pasta served in a burnt butter sage OR creamy burnt butter  
sage sauce garnished with aged Balsamic, toasted onions and  
Parmigiano.

POLLO, FUNGHI, PORCINI CARMELLE | R155 | R235

Chicken, mushroom, porcini and ricotta filled pasta served in a  
creamy truffle sauce garnished with EVOO and toasted pine  
nuts.

VITELLO, FUNGHI, PORCINI PANZOTTI | R165 | R255

Veal, mushroom, porcini and ricotta filled pasta served with a  
creamy mushroom and marsala pasta garnished with  
Parmigiano.

GAMBERI E RICOTTA | R175 | R265

Prawn and ricotta filled pasta served with a creamy lemon and  
saffron sauce garnished with parsley breadcrumbs.

ARAGOSTA E RICOTTA GIRASOLI  
R215 | R345

Crayfish and ricotta filled pasta served in a creamy lemon and  
caper sauce garnished with caperberries and parsley  
breadcrumbs.

ALL FILLED PASTAS ARE PAIRED WITH A CHEF'S SELECTED SAUCE,  
THOUGHTFULLY CHOSEN TO COMPLEMENT THE DISH. SHOULD  
YOU WISH TO EXPLORE BEYOND THESE PAIRINGS, ALTERNATIVE  
SAUCES ARE AVAILABLE AT AN ADDITIONAL R20.

Pomodoro | Creamy pomodoro | Creamy porcini mushroom |  
Creamy gorgonzola D.O.P. | Creamy truffle | Burnt butter sage |  
Creamy burnt butter sage | Creamy savoury | Creamy pesto

### PLEASE NOTE:

All applicable dishes are served with  
grated Parmigiano.

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# SECONDI

## PICCATA DI VITELLO AL LIMONE | R285

Tender veal scallopini, pan-seared OR deep fried to perfection, in a creamy lemon and caper sauce. Paired with vibrant sautéed cherry tomatoes and briny capers, and served with polenta **OR** pasta.

## COTTOLETTA DI VITELLO | R295

Crumbed veal steaklets served with a, creamy lemon and caper sauce, accompanied by a choice of rich Parmigiano mashed potatoes **OR** a fresh, crisp salad.

## COTTOLETTA DI POLLO | R235

Crumbed chicken pan-fried to golden perfection, topped with rich pomodoro sauce, melted mozzarella, and fresh basil. Served with your choice of creamy Parmigiano mash **OR** a refreshing salad

## SALTIMBUCCA DI VITELLO/POLLO | R305 | R295

Tender chicken **OR** veal layered with prosciutto crudo and fresh sage, pan-cooked in a white wine and butter sauce. Served with vegetables of the day and your choice of creamy polenta, pasta **OR** salad.

## VITELLO DI MARSALA | R 295

Pan-fried veal scaloppini in a rich Marsala wine sauce with tender sautéed mushrooms. Served with your choice of creamy polenta or pasta for a classic Italian experience.

## PESCE DEL GIORNO | R310

Served over a delicate artichoke and herb risotto, paired with seasonal vegetables and finished with a creamy lemon-saffron sauce.

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# AL FORNO

**OVEN BAKED DISHES**

MELANZANE ALLA PARMIGIANA | R210

Tender layers of eggplants, rich homemade pomodoro sauce, creamy béchamel, melted mozzarella, and sharp Parmigiano, finished with fragrant fresh basil

AL FORNO DEL GIORNO | SQ

ENQUIRE WITH YOUR TABLE ATTENDANT

# RISOTTO

PORCINI E FUNGHI | R215

A rich and creamy risotto with earthy mushrooms and prized porcini, simmered in flavourful stock and finished with butter and grated Parmigiano.

CARCIOFI | R185

Creamy risotto with tender artichokes, lemon zest, and Parmigiano.  
Add spicy chorizo — R35

GAMBERI | R225

Prawns, smoked chorizo and sweet peas served in a seafood stock risotto, finished with grated Parmigiano and fresh parsley.