

BURRATA

Welcome to Burrata!

Our food is about expressing excellence in simplicity. Our commitment is to create food that people love and feel connected to.

Enjoy!

The Old Biscuit Mill

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Facebook – [burrataSA](#)

Instagram - [@burrataSA](#)



Cape Town is experiencing a severe drought. To conserve water, we choose to use paper napkins.

Burrata Cheese Dishes

Our delicious offerings of this special, hand-made cheese

Burrata Caprese	169
<i>Burrata Cheese, fresh tomato, fresh basil, pine nuts, balsamic reduction</i>	
Pizza Burrata	186
<i>Fiore di Latte, stracciatella, fresh basil, cherry tomatoes</i>	
Burrata e Parma	175
<i>Burrata, minted pea puree, prosciutto, pangritata</i>	
Puglia Burrata	125
<i>Burrata, olive oil, lavash flatbread</i>	

Antipasti

Tasty bites to enjoy before your main course

Zucchini Fries	45
<i>Served with herb aioli</i>	
Porcini Arancini	62
<i>Porcini and mozzarella risotto balls, truffle aioli and parsley oil</i>	
Calamari	85
<i>Chilli fried Calamari, squid ink aioli, fresh herb salad, cucumber</i>	
Braised Octopus	95
<i>Slow-cooked Octopus, smoked chilli tomato sauce, olive and caper crumbs, aioli</i>	
Charcuterie board	98
<i>Salami, Soppresata, Chorizo and Prosciutto. House-pickled vegetables and marinated olives.</i>	
Beef carpaccio	78
<i>Beef Carpaccio with salsa verde, rocket and Parmesan textures</i>	

Insalata

Delicious, light and healthy Italian flavours

Artichoke salad	98
<i>Artichoke, baby leaves, ricotta, pickled radish, toasted pine nuts</i>	
Roast Butternut Salad	75
<i>Roasted butternut, Baby Leaves, Feta, Quinoa, Veg Crisps</i>	



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Neapolitan Pizza

At Burrata, we strive to create the best possible Neapolitan style pizza. This style of pizza has a puffy, flame blackened crust with a light crispness. We use only the very best quality ingredients including flour and whole tinned tomatoes exclusively imported from Italy. Our imported Italian oven cooks our pizzas at 480°c in less than 90 seconds.

Pizza Rosso

Pizzas with tomato sauce

Margherita	95
<i>Mozzarella, parmesan, basil, olive oil</i>	
Prosciutto e Arugula	158
<i>Mozzarella, parmesan, prosciutto, rocket</i>	
Di Mare	149
<i>Prawns, squid, garlic, coriander, chilli aioli</i>	
Diavolo	145
<i>mozzarella, chilli-tomato base, Sopressata, cherry tomatoes, parsley</i>	
Piccante	138
<i>slow cooked, spicy pulled pork shoulder, cherry tomatoes, red onion, rocket, parmesan</i>	
Fabio	145
<i>mozzarella, oven roasted bacon, feta, avocado (seasonal)</i>	

Pizza Bianco

Pizzas without tomato sauce

Moza	145
<i>Mozzarella, mushroom, caramelised onion, goats cheese, cherry tomatoes, rocket</i>	
Salsiccia	130
<i>Mozzarella, house-made spicy fennel sausage, caramelised onion, baby spinach</i>	
Delre	172
<i>Mozzarella, truffle spread, mushroom, prosciutto</i>	
Vacca Sacra	142
<i>Mozzarella, parmesan, garlic, beef carpaccio, rocket, balsamic reduction</i>	



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Pesce

Linefish **195**
Linefish of the day, sundried tomato polenta, pureed carrot and lemon cream

Risotto

Soft, delicious and hearty Italian risottos

Prawn and Smoked Tomato **185**
smoked tomato, prawns, and smoked paprika vinaigrette

Crispy Pulled Pork **175**
crispy pork, granny smith apple and currant vinaigrette

Pasta e Gnocchi

Soul-Satisfying and hearty

Gnocchi **135**
House-made potato gnocchi, basil pesto cream, corn, crispy onion and pancetta

Malfaldine Beef Ragu **185**
Slow braised beef shin ragu, parmesan, gremolata

Spaghetti Nero with Prawns **198**
Lemon marinated prawns, basil, roasted garlic, cherry tomatoes and white anchovy

Rigatoni Nero with Calamari **149**
House-made rigatoni nero, crispy calamari, spicy tomato spuma, chorizo crumbs

Agnolotti with Sweetcorn **122**
House-made sweetcorn ravioli, served with shitake mushrooms, pine nuts, chives and parmesan

Trofie a La Genovese **118**
House-made trofie, basil pesto, potato, green beans and Pecorino

Cavatelli with Octopus **140**
House-made cavatelli, braised octopus, spicy tomato sauce, nduja



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Dolce

Sweet-tooth satisfaction...

Tiramisu	80
<i>Mascarpone mousse with espresso jelly served with coffee gelato</i>	
Torta di Ricotta	75
<i>Lemon ricotta cake with basil whipped ganache, burnt honey gel and ricotta gelato</i>	

Beverages

Hot Beverages

Americano	20
Cappuccino	24
Chai Latte	30
Decaf Americano	22
Decaf Cappuccino	26
Decaf Espresso	20
Decaf Flat White	26
Decaf Latte	28
Espresso	18
Flat White	24
Latte	26

Soft Drinks

Bos · ice tea · peach/lemon	22
juice box · south africa · seasonal flavours	25
San Pellegrino · aranciatta rossa · italy · blood orange	29
San Pellegrino · aranciatta · italy · orange	29
fresh juices · apple/orange/mango	22
coke/coke light/ coke zero	18
schweppes lemonade/tonic/ginger ale	16
schweppes ginger ale	16
appletiser	24
grapetizer	24

Speciality Iced Teas

With bottings naturally infused botanical purees

blueberry&Cinnamon, raspberry, peach, strawberry, mango, pineapple	35
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