Mi Scusi

SOURDOUGH PIZZERIA

Pizza FIRST

EVERYTHING ELSE CAN WAIT

Our sourdough is made fresh in-house every day, then proved for 24–48 hours before becoming the Neapolitan-style pizza at the heart of our menu. It takes a little longer... we think it's worth it. Especially with good wine, good company and nowhere to be.

Mi Scusi is our invitation to pull up a chair, order for the table and stay a little longer than you planned.

BOARDS

CHEESE BOARD 350
A selection of Boerenkaas, Camembert, Cremezola, whipped feta, marinated olives, red grapes and cranberry jelly. Served with sourdough, breadsticks and crostini.

CHARCUTERIE PLATTER 300
A selection of mortadella, salami, droëwors, prosciutto, whipped feta, red grapes and cranberry jelly. Served with sourdough, breadsticks and crostini.

CHEESE & CHARCUTERIE PLATTER 495
The best of both worlds: Boerenkaas, Camembert, Cremezola and whipped feta, mortadella, salami, droëwors, prosciutto, marinated olives, red grapes and cranberry jelly. Served with sourdough, breadsticks and crostini.

STARTERS

BEEF CARPACCIO 145
Thinly sliced beef fillet topped with shaved Parmesan, crispy capers and fresh wild rocket. Finished with balsamic glaze and cracked black pepper.

MUSHROOM ARANCINI 110
Crisp, golden risotto balls filled with mushrooms, goat's cheese and Parmesan. Served on a bed of roasted tomato purée, finished with basil oil and fresh basil.

BEEF MEATBALLS 70
Tender brisket meatballs simmered in a rich Napolitana sauce, finished with fresh parsley. Served with sourdough for dipping.

GARLIC FOCACCIA 70
Warm, freshly baked focaccia topped with garlic, crumbled Danish feta and thyme.

SALADS

CAPRESE SALAD 145
Fior di latte, heirloom and cherry tomatoes, with fresh basil and pistachio pesto. Finished with balsamic glaze and extra virgin olive oil.

TAGLIATA SALAD 215
Sliced beef fillet served over fresh wild rocket, topped with shaved Parmesan and flaked almonds. Finished with a drizzle of balsamic glaze and fresh lemon.

HOUSE SALAD 105
A fresh mix of salad leaves, cherry tomatoes and cucumber, tossed in our house balsamic dressing.

MAINS

All mains are served with seasonal roasted vegetables and your choice of skinny fries or crispy potatoes.

300g BEEF FILLET 395
A thick-cut, perfectly grilled beef fillet, served with a rich brandy and peppercorn sauce.

550g T-BONE 365
A generous T-bone steak topped with smoked paprika butter and served with golden, sautéed onions.

GRILLED PRAWNS 330
Six juicy queen prawns, flame-grilled and basted in smoked paprika butter.

CHICKEN PARM 235
Crispy golden chicken breast topped with a rich roasted tomato sauce and melted mozzarella. Finished with Parmesan shavings and fried basil.

PASTA

All our pasta is made fresh in-house using our signature sourdough pasta.

SPINACH + RICOTTA CRESPELLE 235
Delicate Italian butternut crêpes filled with spinach and ricotta. Baked in tomato sugo with mozzarella and Parmesan, finished with fresh basil.

BOLOGNAISE 185
Fresh sourdough pasta tossed in our slow-cooked beef bolognaise, finished with grated Parmesan and fresh parsley.

LASAGNA 175
Slow-cooked beef bolognaise in layers of pasta, creamy béchamel and melted mozzarella. A proper Italian classic.

PRAWN PASTA 295
Fresh sourdough fettuccine with grilled queen prawns, rainbow cherry tomatoes, garlic and a hint of chilli. Tossed in a creamy sauce and finished with lemon zest and fresh parsley.

SOURDOUGH PIZZAS

Our sourdough is made fresh in-house daily and slow-proved for 24–48 hours, giving every pizza its signature flavour and light, airy crust.

ONE 110
Classic and simple. Napolitana sauce, creamy fior di latte and fresh basil.

TWO 125
Napolitana sauce, mozzarella, marinated plum tomatoes, mushrooms, green peppers and garlic.

THREE 145
A firm favourite. Napolitana sauce, creamy fior di latte, pepperoni and garlic.

FOUR 135
Napolitana sauce, mozzarella, Camembert, crispy bacon, fresh rocket and sweet cranberries.

FIVE 155
Napolitana sauce, mozzarella, spicy chorizo, fresh rocket and a drizzle of chilli oil.

SIX 155
Napolitana sauce, mozzarella, slow-roasted five-spice pork belly, avocado and balsamic glaze.

SEVEN 195
Napolitana sauce, mozzarella, serrano ham, mushrooms, artichokes and olives.

EIGHT 165
Napolitana sauce, mozzarella, lemon and herb roasted chicken, avocado, Danish feta, garlic and Parmesan.

NINE 195
Napolitana sauce, mozzarella, mortadella and creamy burrata, finished with pistachio pesto.

EXTRA TOPPINGS

Bacon	20
Chicken	35
Pulled Pork	50
Pepperoni	45
Prosciutto	85
Anchovies	55
Danish Feta	25
Mozzarella	40
Fior di Latte	60
Avocado	35
Olives	30
Artichokes	35
Mushrooms	20
Rocket	15

CRUST DIPPERS

Because the crust deserves a little extra love. Pair your pizza with one of our dips and make every last bite count.

Feta Cream	25
Blue Cheese	35
Peri-Peri	25
Garlic	30

SIDES

SKINNY FRIES 40
Crispy, golden shoestring fries.

GRILLED VEGETABLES 55
A selection of grilled seasonal vegetables, including cauliflower, broccoli and baby marrow.

SIDE HOUSE SALAD 50
Fresh salad leaves, cherry tomatoes and cucumber, tossed in our house balsamic dressing.

CRISPY POTATOES 40
Golden roasted baby potatoes, finished with thyme and rosemary.

KIDS

Available for kids aged 12 or under.

CRISPY CHICKEN STRIPS 85
Crumbed chicken strips served with skinny fries.

KIDS BOLOGNAISE 85
Our slow-cooked beef bolognaise tossed with fresh pasta.

150g BEEF FILLET + FRIES 195
A tender 150g beef fillet served with skinny fries.

BUTTER PASTA 55
Fresh pasta tossed in butter.

MARGHERITA PIZZA 75
A classic with Napolitana sauce and melted mozzarella.

MARGHERITA PIZZA WITH BACON 95
Napolitana sauce, melted mozzarella and crispy bacon.

DESSERTS

RASPBERRY PANNA COTTA 60
Silky vanilla panna cotta topped with a raspberry coulis.

TIRAMISU 75
A classic Italian favourite. Layers of coffee-soaked sponge and creamy mascarpone.

GELATO 85
A trio of gelato - featuring Tin Roof, Honeycomb and Chocolate, finished with chocolate sauce.

SOFT DRINKS

Sodas (300ml) 40

Fitch & Leedes Mixers (200ml) 35
Indian Tonic | Lite, Pink Tonic | Lite, Bitter Lemon, Lemonade, Soda Water, Ginger Ale

Still | Sparkling Water (small | large) 35 | 55

Appletizer | Grapetizer (300ml) 55

Rock Shandy 50

MILKSHAKES

Vanilla 60

Chocolate 60

Strawberry 60

COCKTAILS

APERITIVO

APEROL SPRITZ 95
A classic for a reason, with Aperol, Riccadonna For Spritz and soda.

CAMPEROL SPRITZ 115
A bold, bittersweet take on the traditional Aperol Spritz. With Aperol, Campari, Riccadonna For Spritz and soda.

SPRITZ

MI SCUSI AFRICANO 90
An Americano-inspired signature with bright cherry, gentle cacao and bitter orange. With Campari, Avontuur Val De Ra and soda.

NAARTJIE + BUCHU SPRITZ 105
A refreshing blend of Avontuur Borrowdale Sauvignon Blanc, vibrant naartjie, aromatic buchu and fresh mint. Bright, citrusy and effortlessly refreshing.

STRAWBERRY + WILD ROSEMARY SPRITZ 105
Avontuur Marydown Rosé and vodka meet fresh strawberry, fragrant wild rosemary and a splash of lemon. Light, fruity and refreshingly crisp.

CAPE PALOMA SPRITZ 125
Altos Plata Tequila and Avontuur Luna De Miel Chardonnay meet vibrant grapefruit, a hint of sea salt and refreshing soda. Bright, citrusy and perfectly balanced.

LEMON, YELLOW PEPPER + BASIL SPRITZ 95
Avontuur Borrowdale Sauvignon Blanc meets zesty Cape lemon, sweet yellow pepper and fresh basil, topped with soda. Bright, crisp and subtly herbaceous.

WHITE PEACH, APRICOT + ROOIBOS SPRITZ 125
Avontuur Brut Cap Classique and Klipdrift Premium meet juicy white peach, sweet apricot and fragrant rooibos, finished with a hint of orange and fennel. Fruity, aromatic and beautifully balanced.

DIGESTIVO

BITTER ORANGE ESPRESSO MARTINI 130
Absolut Vodka and rich espresso shaken with bitter orange and cacao, finished with a chocolate-dipped orange. Bold, bittersweet and indulgently smooth.

BRANDY NIGHTCAP 95
Klipdrift Premium and Avontuur Val de Ra Red Blend with cherry, cacao and orange bitters, finished with a maraschino cherry. Rich, warming and full of depth.

NON-ALCOHOLIC

SOMETHING PEACHY 90
A refreshing blend of Abstinence Cape Citrus, juicy peach, fragrant fennel and orange, topped with soda. Light, fruity and wonderfully refreshing.

WINES

RED

AVONTUUR THE TABERER 1500
This Bordeaux-style blend exudes rich aromas of black currant, ripe plum, and dark cherry, intertwined with cedar, pencil shavings, and cigar-box spice.

AVONTUUR STONE FIELD SYRAH 565
Crafted from cool-climate Helderberg terroir, this Syrah showcases elegance and restrained power. Its dark crimson hue reveals layered complexity, with aromas of exotic spice, mulberry, violets, and black pepper.

AVONTUUR WEST PEAK CABERNET SAUVIGNON 565
A refined expression of Helderberg terroir, this wine reveals a deep garnet hue and an aromatic nose of blackcurrant, dark cherry, and blueberry, lifted by redcurrant vibrancy.

AVONTUUR VAL DE RA (Gls | Btl) 105 | 325
A harmony of Cabernet Sauvignon's intensity with Merlot's elegance, creating a balanced, fruit-driven wine. Its vibrant ruby hue introduces aromas of ripe cassis, dark cherry, and plum, accented by cedar, cigar-box spice, and mocha.

WHITE

AVONTUUR DISA GORGE CHARDONNAY 495
Aromatic nuances reveal delicate notes of citrus blossom, zesty key lime, and subtle white stone fruits, all underpinned by a refined minerality.

AVONTUUR BORROWDALE SAUVIGNON BLANC (Gls | Btl) 80 | 245
Layers of yellow and green tropical fruits and citrus are complemented by a subtle minerality.

AVONTUUR LUNA DE MIEL CHARDONNAY (Gls | Btl) 95 | 290
A pale straw hue introduces aromas of stone fruit, citrus, tropical notes, and subtle oak spice.

ROSÉ

AVONTUUR MARYDOWN ROSÉ (Gls | Btl) 80 | 245
Succulent ripe strawberries, raspberries and mulberries, and a hint of spice, followed by great balance, freshness and fruity intensity on the finish.

BUBBLY

AVONTUUR BRUT CAP CLASSIQUE (Gls | Btl) 125 | 475
Pale gold with a flourish of delicate bubbles and enticing lemon cream and almond Biscotti precede lovely layers of citrus and a finish with appealing length and freshness.

FRIENDS OF AVONTUUR

FRYER COVE CHENIN BLANC (Gls | Btl) 110 | 350
Bright and zesty acidity with prominent flavours of lemon, nectarine, and white peach.

BACKSBERG BLUEBERRY ROW PINOTAGE (Gls | Btl) 100 | 305
Rich flavours of wild blueberries, ripe mulberries, sweet strawberries, mocha, cinnamon, and subtle undertones of coffee bean and dried herbs.

BEERS + CIDERS

Black Label Draught (small | large)	39 | 55
Castle Lite Draught (small | large)	39 | 55
Stella Artois Draught (small | large)	45 | 65
Black Label (330ml)	40
Castle Lite (330ml)	40
Castle Double Malt (330ml)	40
Corona | Cero (355ml)	50
Corona Bucket of Five	215
Flying Fish Lemon (330ml)	45
Brutal Fruit (330ml)	40
Hunters Dry (330ml)	55
Savanna Dry | Light | 0.0 (330ml)	58

SHOOTERS

Limoncello	25
Jägermeister	35
Espolón Reposado	60
Altos Reposado | Plata	60

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