Family Owned

EST 1989



OUR STORY

Established on May 1st, 1989, by Trevor Wolf and his wife Jenny, Al Pescatore has been a cornerstone of Ballito's culinary scene for over three decades. From its humble beginnings as a cozy 52-seat trattoria, the restaurant has evolved into the beloved institution it is today. We're proud to be Ballito's oldest restaurant, serving up a taste of Mediterranean magic with a dash of passion and flair.

In 2023, Nicole, Trevor's daughter, joined the family business, bringing her own unique touch to our kitchen. Together, we're dedicated to crafting dishes that are at once innovative and nostalgic, with bold flavors and generous portions that will leave you feeling full and inspired.

Our team is committed to creating unforgettable moments for our guests, and we're thrilled to share our daily specialties, lovingly prepared by Trevor and Nicole, with you. Please allow our attentive team to guide you through our menu, and let us take care of the rest. We hope you enjoy your time with us, and leave with a full heart and a full belly.



DISCLAIMER

- Should you be allergic to ANY food items please inform your waiter.
- All meals are freshly prepared & may take 30 - 40minutes.
- Certain ingredients used in the menu are seasonal and are subject to availability.
- Pictures shown may vary from the actual product.
- Should you experience something to your dissatisfaction, please ask to speak to a manager. We promise to remedy any problems fairly and justly.
- Gratuity is **NOT** included but we do encourage you to gift the team with a kind hearted tip for good service .
- If you loved your time here, please tell your friends and family, and yes, even your in-laws. Alternatively, give us a review on one of the platforms below.



SOCIALS

alpescatorebalito

Alpescatore Balito

www.alpescatore.co.za

14 Edward Place, Ballito

Call us:
032 9463 574

Daily Specials



PRAWN POPPERS

Prawn tails, deep fried in a beer batter and served with a coconut coriander chill dunking sauce.

R 155



CREPE SPECIAL

Chicken and prawns, wrapped in a savoury crepe, topped with a chargrilled banana and a light cream curry sauce.

R 165



VIETNAMESE CALAMARI & PRAWNS

Grilled calamari strips & prawn tails, topped with a pineapple, honey coriander & chilli glaze. Served on a bed of rice.

R 125



CHICKEN LIVERS

Chicken livers, cooked in a peri peri sauce, served in a phyllo pastry and topped with a cottage cheese salsa.

R 135



FILLET WRAP

Prawns wrapped in thin slices of fillet. Served with rice and a creamy garlic sauce.

R 155



OVEN BAKED MUSHROOMS

6 mushrooms, filled with garlic butter prawns, baked in the wood fire oven, then topped with mozzarella, almonds and a sweet chilli mayo.

R 165

Daily Specials

MAIN COURSE



PASTA SPECIAL

A spicy coconut cream coriander sauce with chicken, prawns and mushrooms.
Served on a bed of pasta.

R 245



FISH OF THE DAY

A grilled line fish, with 3 medium prawns & served with a separate fresh flavored Mediterranean herb sauce. (Your waitress will show you what line fish is available today.)

SQ



MEDITERRANEAN GRILL PLATTER

Grilled hake, 6 grilled prawns, 4 grilled muscles, 1 seafood kebab, and a prawn filled phyllo pastry with a creamy peppadew sauce. Served with chips, veg, rice and 3 sauces.

R 520



COMBO SPECIAL

A combination of pork ribs in a honey, chilli, garlic, lemon sauce and peri peri chicken wings.

R 215



SHELLFISH GRILL PLATTER

4 large grilled prawns, 1 baby crayfish and a creamy garlic mussel pot. Served with rice.

SQ



SURF & TURF FILLET

200g fillet steak, topped with 4 medium grilled prawns and served with a fresh Mediterranean herb chilli sauce.

R 265

Starters / Soup

HOT STARTERS

Cozze Saltate (Jumped Mussels) — R 105
Mussels "jumped" in extra virgin olive oil, lemon juice, fresh chillies & garlic.

Escargot Di Mozzarella (Mozzarella Snails) — R 110
Snails in fresh garlic butter, topped with mozzarella.

Patagonian Calamari (Squid Heads & Tentacles) — R 105
Fried calamari tubes and tentacles served with a soya, chilli, ginger & coriander dip.

Pescis' Mushrooms — R 115
Fresh mushrooms topped with mozzarella, feta & garlic, then finished of with a sweet chilli mayo & roasted almonds shaving.

Pescis' Escargo (Litchi Snails) — R 120
Snails stuffed into litchis & topped with garlic butter, roquefort cheese & almond shavings.

Gamberi A Sorpresa (Prawn Surprise) — R 140
Prawn tails baked in garlic butter, cheddar & mozzarella.

Bacon Bites — R 135
Prawn tails wrapped in crispy bacon, fried & served with a sweet chilli mayonnaise dip.

COLD STARTERS

Carpaccio Di Manzo (Beef Carpaccio) — R 135
Thinly sliced beef fillet topped with an extra olive oil, venetian mint vinaigrette & parmesan shavings.

Pesce Carpaccio (Smoked Salmon Carpaccio) — R 145
Sliced smoked salmon, topped with extra virgin olive oil, fresh lemon, red onion slices, spring onion & parmesan shavings.

SOUPS

Minestrone Soup — R 85
Delicious home-made vegetable soup.
(note: broth is not suitable for vegetarians)

Zuppa Di Pomodoro Alla Mamma Rose (Tomato Soup) — R 80
Mamma Rosa's tomato and green pepper soup.

Zuppa Di Pesce (Seafood Soup) — R 110
Prawns, muscles & fish served as a mouthwatering cream & tomato bisque.


JUMPED MUSSLES

Focaccias / Salads

FOCACCIAS (THIN BASE...)

Focaccia (Plain Pizza Bread) — R 75
Garlic pizza bread topped with extra virgin olive oil.

Focaccia La Festa (Feta & Onion Pizza Bread) — R 100
Garlic pizza bread topped with onions & creamy soft feta.

Focaccia Alla Milo — R 145
Garlic pizza bread topped with salami, bacon, peppadew & tomato.

Mozam Focaccia — R 145
Peri-peri chicken, red onion & jalapeno chilli.

Focaccia Al Salmone — R 160
Garlic pizza bread topped with smoked salmon, cottage cheese & capers.

SALADS

Ala Greca (Greek Salad) — R 110
Lettuce, tomato, onions, olives, Danish feta & dressing.

Roquefort Insalata (Roquefort Salad) — R 120
Lettuce, tomato, onions, olives, Roquefort mayonnaise & dressing.

Al Basilico (Tomato Salad) — R 120
Tomato, mozzarella, fresh basil topped with an olive oil & garlic vinaigrette.

Insalada Di Pollo Piccante (Cajun Chicken Salad) — R 125
Cajun chicken, jalapeno, lettuce, tomato, onions, coriander & tin mango with a sweet Thai chilli dressing.

Insalada Estiva (Summer Salad) — R 135
Lettuce, cherry tomatoes, onions, olives, artichokes, carrots, mozzarella, avocado, zucchini, salami, orange zest topped with a sweet rosemary balsamic reduction.

Insalada Siciliana (Siclian Seafood Salad) — R 165
Lettuce, tomato, onions, prawns, mussels, calamari & dressing.



Pasta / Vegetarian

OCEAN LOVERS

Pasta Al Salmone — R 220
Smoked salmon & prawns prepared in a creamy napolitana, white wine & garlic sauce.

Alla Pescatore — R 205
Mussels, prawns & calamari in a napolitana sauce.

Frutti Di Mare — R 225
Prawns, mussels & calamari lightly tossed in a creamy based sauce.

Penne Al Gorgonzola — R 225
Prawns, chicken, in a creamy gorgonzola cheese & spring onion sauce.

Adriatico Di Pasta — R 225
Prawns, mussels, calamari, cocktail tomatoes, celery, spring onion, fresh basil & olive oil topped with feta.

MEAT LOVERS

Spaghetti Alla Bolognese — R 145
Mincemeat in Napoletana sauce - just the way Mama makes it.

Alfredo — R 170
Chicken & mushroom in a creamy sauce.

Alla Tivolese — R 180
Ham, chicken, tomato & spinach in a creamy sauce.

Pasta Al Feletto — R 185
Fillet, onion, mushroom, garlic & chilli cooked in olive oil.

Lasagne Alla Carlena (Large Portion!) — R 195
Pasta sheets, mince, mushrooms, green pepper, white sauce, & mozzarella.

VEGETARIANS - THIS IS FOR YOU WITH LOVE

Alla Nonna Napoletana Pasta — R 125
Tomato, onion, celery, mushroom, spring onion & fresh herbs.

Vegetarianos Pasta — R 145
Artichokes, carrots, zucchini, spinach & mushrooms in a creamy sauce.

Bianco Vegetarianos Pasta — R 145
White Sauce, cocktail tomatoes, garlic, chilli, parsley, celery & red peppers.

Vegetariano Stufato (Veg Stir Fry – Italian Style, with Pasta) — R 145
Fresh Mediterranean vegetables stir fried in olive oil, garlic & chilli and served on a bed of pasta.

Vegetariano Al Curry Tropical — R 145
Creamy tropical vegetarian curry served in half a hollowed out pineapple.
This dish boasts an expulsion of tropical flavors. The combination of sweet and spicy, toned down with a mild curry tingle that dances on your tongue.

Pizzas

VEGETERIAN PIZZAS

Magarita Pizza R 120
Tomato base, mozzarella cheese & dried herbs.

Goumet Pizza R 165
Butternut, spinach, onion, feta with a sweet rosemary balsamic reduction, topped with fresh avocado.

Spicy Vegetarian Pizza R 165
Peppadew, jalapeno, mixed peppers, creamy feta, mushrooms, & chilli.

Fresh Garden Pizza R 165
Spicy cottage cheese, spinach, artichokes, cocktail tomato, olives & red onion.

TRADITIONAL PIZZAS

Regina R 155
Ham & mushrooms.

Hawaiin R 155
Ham & pineapple.

Quattro Stagioni (4 Seasons Pizza) R 180
Olives, mushrooms, ham & artichokes.

Messicana (Mexican) R 190
Bolognese mince, onion & chilli.

Calzone Al Sugo R 195
A **turned over pizza** filled with Bolognese & mozzarella cheese.

Primavera (Spring) R 190
Salami, zucchini, mushrooms & artichokes.

Pescatore (Fisherman) R 240
Prawns, calamari & mussels.

GOURMET PIZZAS

Cajun Chicken R 195
Cajun chicken, feta, peppadew & mushrooms.

Tina R 200
Bacon, chicken, mushroom, feta & topped with avocado.

Durbs R 200
Strips of fillet steak, topped with a light creamy curry sauce & avocado.

Thai Prawn & Calamari R 240
Prawns, calamari & mushrooms, topped with spring onion, pickled ginger, fresh coriander & a drizzle of balsamic reduction.

Pike R 240
Prawn tails, chorizo, jalapeno, green peppers.

Al Franco R 195
Salami, feta, capers, calamata olives.

Carnivore

Ladies Fillet — R 175
150g Fillet medallions served with chips on the side & an Italian herb sauce.

Pollo Alla Palermo (Served on a steel hot plate) — R 195
Chicken breast lightly dusted in flour, then topped with napolitana sauce, mozzarella, bacon, mushroom & onion. Served with chips & veg.

Pollo Alla Nicola — R 220
Grilled chicken breast topped with prawns, jalapenos, & a creamy Napoletana sauce. Finished with sprinkled almond shavings. Served with mash & veg.

Rib Eye (Served on a steel plate) — R 260
Succulent 300g rib eye steak, char-grilled to perfection. Served with chips & veg.

Filleto Di Marsala — R 275
200g Fillet medallions topped with a Marsala, cream, mushrooms & green peppercorn sauce. Served on a bed of pasta & side veg.

Costata Di Maiale (Ribs 500g) (Served on a steel hot plate) — R 255
Succulent pork ribs, basted in our unique honey, chilli & fresh lemon sauce. Served with chips & veg.

Pollo E Gamberi Alla Peri-Peri (Southern Mix) — R 250
Cajun styled chicken cubes & prawns in a peri-peri cream sauce, on a bed of rice.

Filleto (Fillet) (Served on a steel hot plate) — R 280
250g Prime juicy fillet, char grilled to perfection. Served with chips & veg.

Fiorentina Al Funghi (Served on a steel hot plate) — R 290
500g "T" Bone succulently grilled to perfection, smothered in a cheese, mushroom & garlic sauce. Served with chips & veg.

Bistecca Alla Fiorentina (Served on a hot steel plate) — R 290
500g "T" Bone, char-grilled with lemon juice, olive oil & fresh garlic. Served with chips & veg.

SAUCES

Mushroom	R 60
Garlic	R 60
Cheese	R 60
Cheese, Mushroom & Garlic	R 60
Monkey Gland	R 60
Pepper	R 60
Creamy Peri Peri	R 60



From The Ocean

PRAWN DISHES

Gamberi Piccanti (Black Chilli Prawns) — R 270
Prawns prepared in black chilli, olive oil, coriander, lemon & garlic.
Server with rice & veg.

Gamberi Alla Griglia (Grilled Prawns) — R 270
Grilled prawns served with separate lemon butter, garlic butter & peri-peri.
Served with rice & veg.

Gamberi Al Peri-Peri (Peri - Peri Prawns) — R 270
Prawns cooked in peri-peri oil, garlic & lemon juice.
Served on savoury rice.

FISH, CALAMARI, PRAWNS , SEAFOOD PLATTERS

Fish & Chips — R 140
Hake & chips. (how would you like your fish cooked? Our way - dusted in flour OR beer battered OR grilled with no flour for those who can't do gluten)

Calamari Fritti (Deep Fried Calamari Rings) — R 170
Fried calamari with tartar sauce. Served on a bed of rice & side veg.

Calamari Piatto (Calamari Platter) — R 200
A platter consisting of fried Cajun Patagonian calamari, calamari rings, prepared in a Napoletana sauce & calamari strips, topped with curry sauce. Served with rice & veg.

Kingklip Griglia (Grilled Kingklip) — R 225
Grilled kingklip with a choice of lemon or garlic butter. Served with side chips & veg.

Curry Di Gamberi (Prawn Curry) — R 230
De-shelled prawns in a light cream curry sauce, served on a bed of rice.

Cajun Mix — R 230
Hake seasoned with Cajun spice, on a bed of pasta with a delicious spicy cream sauce & then topped with prawn tails, feta & grilled garlic mushrooms. Served with side veg.

Merlu Piccante — R 225
Grilled hake, topped with a light cream curry prawn tail sauce. Served with chips and veg.

Seafood Platter For One — R 285
Hake, 2 large grilled prawns, 2 large grilled mussels, deep fried Patagonian calamari, on a bed of rice, served with side chips, veg & a mouth-watering Italian herb sauce.



Sweet Treats

ASK YOUR WAITRESS TO SHOW YOU OUR FAMOUS DESERT TRAY!
(KINDLU NOTE, THE TRAY IS FROZEN HOWEVER THE CAKES ARE SERVED FRESH)



COFFEE

Americano	R 32
Cappuccino	R 36 (s)
Cappuccino & Cream	R 39 (s)
Decaf Cappuccino	R 39 (s)
Macchiato	R 19
Espresso	R 19 (s)
Hot Chocolate	R 36
Milo	R 39
Chai Latte	R 37
Red Cappuccino	R 37
Tea (5 Roses / Rooibos)	R 25
Frappuccino	R 40
Glass of Milk	R 21

SPECIALITY

Irish Coffee	R 55
Kahlua Coffee	R 55
Traditional Don Pedro	R 58
Kahlua Don Pedro	R 59
Chocolate Orange Don Pedro	R 59

DIGESTIVES

Grappa	R 40
Ramazziti Amaro	R 80 (D)
Amaretto Disaronno	R 35
Frangelico	R 40
Fernet Branca	R 30
Lemon Cello	R 45
Amarula	R 31
Old Brown Sherry	R 30