

# SINИ

JOHANNESBURG

*Menu*

# Antipasti

**(V) TRUFFLED ARTICHOKE ARANCINO**
Sundried tomato risotto stuffed with parmesan, artichokes & black truffle, coated in pangrattato & fried. Served with smoked tomato sauce.

**LAMB ARANCINO**
Sundried tomato risotto stuffed with slow cooked lamb leg & mushrooms, coated in pangrattato & fried. Served with sweet baby onion sauce.

**OYSTERS & CAVIAR**
2 oysters with a Portofino inspired lemon & parsley drizzle, caviar & cherry tomatoes. (Available plain)

**OYSTER BATH**
12 Oysters. Served with a tequila spritz & lime.

**AMALFI CREAMY MUSSELS**
Mussels steamed in a creamy Chardonnay reduction with lemon & parsley. Served with smokey roasted cherry tomatoes & wood fired bread.

**CARPACCIO**
Sliced beef fillet. Served with pecorino cream, sundried tomato oil, parmesan, crispy capers & caper berries.

**PORK BELLY BRUSCHETTA**
Freshly baked ciabatta topped with pumpkin sugo & roasted pork belly.

**ROSEMARY SALSICCIA**
Skewer of rosemary & boerewors, simmered in white wine, sage & butter. Served with burnt onion mousse & charred onion petals.

**(V) BURRATA & GRILLED GRAPES**
Grilled red grapes served with burrata, basil & sundried tomato relish. Served on grilled sour dough.

**(V) GRILLED PUMPKIN**
Pumpkin gremolata, feta & ricotta cream, crispy sage & pumpkin seeds.

**PARMESAN CHICKEN WINGS**
Fried chicken wings coated in a Italian cheese fonduta & parmesan dust.

**SINNER WINGS**
Crispy fried chicken wings tossed in SINN spices & arrabiatta sauce.

**CALAMARI IN UMIDO**
Deep fried calamari coated in pangrattato, basil & dill cream, sautéed cipollotto & herb extract.

# Salad Baskets

***All salads are served in a Napoletana wood fired basket, perfect to break & dip into your salad dressing.***

**CHICKEN INSALATA**
Grilled chicken thighs, baby gem lettuce, Italian salad dressing, camomile egg, basil & sun-dried tomato relish.

**(V) THE GREEK INSALATA**
Crispy honey coated feta, green olives, wood fired baby onions, sweet marinated cucumbers, baby gem, vinaigrette & blistered cherry tomatoes.

**(V) BURRATA CAPRESE INSALATA**
Burrata, roasted cherry tomatoes, baby gem lettuce, Italian salad dressing, basil, tea infused egg, sundried tomato oil & Pecorino pesto.

**(V) FETA & PUMPKIN INSALATA**
Roasted pumpkin, feta, baby gem lettuce, Italian salad dressing, fried sage, sundried tomato salsa & camomile infused egg.

# Sides

**(V) ITALIAN ROASTED POTATOES**
**(V) CHAR GRILLED TENDERSTEM BROCCOLI**
**(V) HONEY CARROTS**
**(V) SPICY BABY CORN**

# Wood Fired Grills

***Marinated open flame grilled beef. Served with Italian roasted potatoes, charred seasonal vegetables & burnt onion purée.***

**WAGYU**

**RIBEYE 350g**
**PICANHA 400g**
**FILLET 250g**

**CHALMAR CUTS**

**T-BONE 600g**
**RIBEYE 500g**
**RUMP 400g**
**TRIMMED TOMAHAWK 800g**

**LIMITED OFFERING PREMIUM CUTS**

***Please enquire with your waitron as to which additional premium steaks, chef has available.***

# Mains

**TUSCAN SEAFOOD CACIUCCO**
Wood fired skillet with prawns, mussels & calamari in a lemon cream, roasted potatoes, blistered cherry tomatoes, parsley & sundried tomato relish.

**BUCATINI AI GAMBERI**
Bucatini pasta in a creamy braised leek sauce, butter poached prawns, dill oil & sour dough garlic crostini.

**KINGKLIP RISOTTO**
Sous vide kingklip, served with parsley & parmesan risotto, caponata & crispy parmigiano.

**PRAWN PLATTER**
15 butter poached prawns topped with a lemon & parsley cream. Served with roasted potatoes, char grilled seasonal vegetables & grilled lemon.

**LOBSTER & SAFFRON RISOTTO**
Confit lobster chunks & Chardonnay steamed mussels, sautéed prawns & spring onion. On a creamy mascarpone saffron risotto.

**SEARED SALMON**
Seared Norwegian salmon served with steamed leeks, herb-sautéed carrot, charred tenderstem broccoli, roasted potatoes, cipollotto & green olives.

**PORK BELLY GNOCCHI**
Potato gnocchi in a gorgonzola & mascarpone sauce. Topped with slow roasted pork belly porchetta.

**OSSOBUCO RAGÚ**
Merlot ossobuco ragù, paccheri & wood fired cherry tomatoes. Dusted with Parmigiano Reggiano.

**PRADA RAVIOLI**
Handmade ravioli filled with pulled lamb & burnt onion. Served with smokey tomato sugo & a parmesan crostini.

**CHICKEN & SUNDRIED TOMATO RISOTTO**
Sundried tomato & parmesan risotto. Served with grilled chicken thighs, sundried tomato dressing & blistered cherry tomatoes.

**BRASATO D'OSSOBUCO**
Traditional wood fired skillet with Ossobuco brasato. Served with risotto parmigiano.

**BUTTER BASTED CHICKEN & POTATOES**
Marinated half chicken, sous vide with italian spices. Served with roasted potatoes & a herb butter.

**LAMB SHANK & BUTTERNUT RISOTTO**
Slow roasted lamb shank. Served on a roasted butternut risotto, with creamy feta & burnt sage butter.

**BUCATINI CHICKEN & TRUFFLED MUSHROOMS**
Marinated chicken thighs, bucatini pasta, tossed in a creamy mushroom, truffle & parmesan sauce. Dusted with Parmigiano Reggiano.

***(V)*** **ARTICHOKE & TRUFFLE RAVIOLI**
Handmade ravioli filled with artichokes & truffle. Served with artichoke vellutata & white truffle oil.

***(V)*** **BURRATA NAPOLETANA GNOCCHI**
Gnocchi in a rich tomato & basil sauce.
With green olives, burrata cheese, basil & pecorino.

***(V)*** **RISOTTO DI ZUCCA**
Roasted butternut & feta risotto. Topped with burnt sage butter & grilled pumpkin wedge.

# Pizza

***(V)*** **MARGHERITA**
Mozzarella, passata, roasted cherry tomatoes & basil.

**SEAFOOD ALMALFITANA**
Mozzarella, passata, prawn meat, mussels, calamari, parsley drizzle & roasted cherry tomatoes.

**SAN LUCA**
Mozzarella, passata, mozzarella, brown mushrooms & Prosciutto Crudo.

**CAPRICCIOSA**
Mozzarella, passata, parmesan, brown mushroom, artichokes & Prosciutto Crudo.

**SALSICCIA & FRIARIELLI**
Mozzarella, passata, boerewors sausage, traditional Friarielli Napoletani & pecorino.

***(V)*** **QUATTRO FORMAGGI**
Mozzarella, passata, ricotta, feta & mozzarella.

**THE GYPSY**
Mozzarella, passata, rustic salami, biltong, Droëwors & chilli drizzle.

**MASSIMO**
Mozzarella, passata, sautéed white wine onions, Tuscan pancetta & artichokes.

**CRAZY CHICKEN**
Mozzarella, passata, sundried tomato marinated chicken thighs & parmesan.

***(V)*** **TRUFFLE VIBES**
Mozzarella, passata, truffle salsa, artichokes, sautéed white wine onions & Parmigiano Reggiano.

**MEATY BASTARD**
Mozzarella, passata, rustic salami, Prosciutto Crudo & boerewors salsiccia.

***(V)*** **RESY**
Mozzarella, passata, baby marrow crema, ripped burrata & baby marrow fritti.

***(V)*** **CALZONE AL FORMAGGIO**
Folded pizza, stuffed with passata, mozzarella, feta & parmesan.

**CALZONE THE BUTCHER**
Folded pizza, stuffed with passata, mozzarella, salami, Prosciutto Cotto & Tuscan Pancetta.

# Desserts

**IL TIRAMISU TRADIZIONALE**
Traditional Tiramisu, as It should be.

**BURNT HONEY & RICOTTA CHEESECAKE**
Baked cheesecake with Sicilian lemon curd & crispy Angel hair.

**NEGRONI PANNACOTTA**
Vanilla bean pannacotta, negroni jelly, citrus cantuccio & macerated berries.

**TORTA CHOCOLATE SILK**
Layers of chocolate, chocolate silk & caramelised white chocolate crumble.

# SINN Cocktails

**CHEEKY DEVIL**
1800 Tequila, Triple Sec, Chilli Salt, Lime & Ginger.

**MORNINGSTAR**
Ketel One, Lychee, Vanilla, Hibiscus & Lemon.

**WRONG SIDE OF HEAVEN**
Tanqueray 10, Sherry, Coconut, Pineapple & Bitters.

**BLACK WIDOW**
Absolut Vodka, Blackberry Purée, Vanilla, Lime, Berries & Lemonade.

**NEGRONCELLO**
Limoncello, Tanqueray Sevilla Gin, Vermouth & Havana Rum.

**MED CRUISE**
Cointreau, Mint, Lime & Bubbles.

**PENNY'S URBAN BLISS**
Glenlivet 12, Campari & Seasonal Berries.

**EVES GARDEN**
Don Julio Blanco, Carraway, Cucumber, Elderflower & Lime.

**TIRA-MISO**
Hennessy, Coffee, Miso, Ladyfinger & Frangelico.

**THE ELIXIR**
Don Julio Reposado, Clarified Milk, Mint & Lime.

**SPICY PEACH**
Glenfiddich 12, Peach Liquor, Baklava Syrup, Ginger Ale, Lemon & Spices.

# Classic Cocktails

**NEGRONI**
Malfy Gin, Sweet Vermouth & Campari.

**MARGARITA**
Don Julio Blanco, Cointreau & Lime Juice.

**PAPER PLANE**
Woodford Reserve, Aperol, Lemon Juice & Amaro Nonino.

**SOLENTO ORGANIC PALOMA**
Solento Organic Anejo, S. Pellegrino Pompelmo & Grapefruit Extract.

**PENICILLIN**
JW Black, Honey & Ginger Syrup, Lemon Juice, Cellulose & Lagavulin 16.

**SINN STRAWBERRY DAIQUIRI**
Rum, Strawberry Syrup & Lime Juice.

**OLD FASHIONED**
Woodford Reserve, Simple Syrup & Angostura Bitters.

**WHITE RUSSIAN**
Amarula, Kahlúa, Amarula Gin, Cream & Burnt Marshmallow.

# Spirits

**BRANDY & CONGAC**
Martell Blue Swift
Martell X.O
Martell V.S
Hennesy V.S
Hennesy X.O
Hennesy V.S.O.P
Remy Martin 1738
KWV 10
KWV 20
Van Ryn's 12

**GIN**
Bloedlemoen
Cruxland
Hendricks
Inverroche Amber
Inverroche Classic
Inverroche Verdant
Malfy Con Limone
Malfy Con Arancia
Monkey 47
Tanqueray LD
Tanqueray 10
Tanqueray Blackcurrant
Tanqueray Sevilla
Roku
The Botanist

**VODKA**
Absolut
Belvedere
Ciroc
Ketel One
Grey Goose

**RUM**
Havana 3
Havana 7
Sailor Jerry Spiced
Hampden Estate 8
Papalin 7
Germana Cachaca

**TEQUILA**
1800 Anejo
1800 Coconut
1800 Cristalino
1800 Reposado
1800 Silver
Avion Blanco
Avion Reposado
Casamigos Blanco
Casamigos Reposado
Clase Azul Reposado
Del Maguey Chichicapa
Don Julio Blanco
Don Julio Reposado
Don Julio 1942
El Jimador Plata
El Jimador Reposado
Jose Cuervo Traditional Blanco
Jose Cuervo Traditional Reposado
Kah Resposado
Migenta Reposado
Petrón Reposado
Ocho Plata
Ocho Reposado
Solento Organic Tequila Reposado
Solento Organic Tequila Anejo
Volcan De Mi Tierra
Volcan Reposado

**WHISKEY - SCOTCH**
Ardbeg 10
Bruichladdich Port Charlotte

**WHISKEY - *JAPANESE***
Hibiki Harmony
Toki Suntory

**WHISKEY - *BOURBON***
Buffalo Trace
Blantons
Bulleit
Makers Mark
Woodford Reserve
Sazerac Rye

**WHISKEY - IRISH**
Bushmills
Yellow Spot
Jameson
Jameson Select Reserve
Red Breast 12
Tullamore Dew
Tullamore Dew XO Rum Casket
Bruichladdich Classic Laddie
Chivas Extra
Dewars 12
Dewars 15
Glenfiddich 12
Glenfiddich 15
Glenfiddich 18
Glenfiddich 21
Glenfiddich 26
Glenmorange 10
Glenmorange 12
Glenmorange 14
Glenmorange 16
Glenmorange Triple Cask
Johnnie Walker Blue
Johnnie Walker Black
Johnnie Walker Gold
Johnnie Walker Green
Johnnie Walker 18
Johnnie Walker Blonde
Talisker 10
Lagavulin 16
Laphroaig Select
Monkey Shoulder
Naked Grouse
Singleton 12
Singleton 15
The Glenlivet 12
The Glenlivet 15
The Glenlivet 18
The Glenlivet Founders Reserve



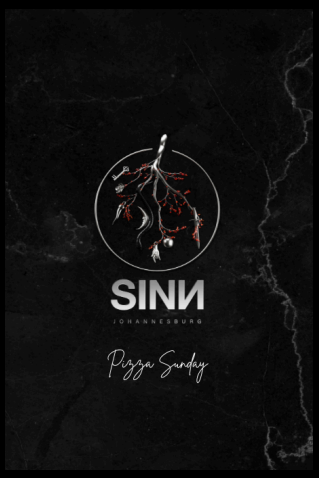
Enrico & Louis pictured during the restaurant build, 18 October 2024, 20:15:28

## Our Corporate Menu




View on our instagram page

## Pizza Sundays




View on our instagram page

SINN.RESTAURANT



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JOHANNESBURG