

Andrea's Italian Cafe

RISTORANTE & TAKE-AWAY

All of our food is freshly prepared in-house using only the finest ingredients. Your patience in the preparation of your meal will be appreciated and well rewarded with the best Italian cuisine experience.

Please be advised that our kitchen uses tree nuts and traces can be found in certain dishes.

STARTERS

MELANZANE PARMIGGIANA - Grilled brinjal slices layered with a fresh tomato & basil sauce topped with mozzarella & baked in a wood oven	R90
PRAWN & CHORIZO - De-shelled prawns and sliced chorizo cooked in a creamy napoletana sauce	R105
GARLIC SNAILS - Snails cooked in garlic buter, topped with parmesan cheese & baked in a wood oven	R84
GORGONZOLA SNAILS - Snails cooked in a creamy gorgonzola sauce, oven baked & topped with parmesan cheese	R103
BAKED PRAWN TAILS - De-shelled prawn tails cooked in garlic buter then baked in a wood oven	R99
GORGONZOLA PRAWNS - De-shelled prawn tails cooked in a creamy gorgonzola sauce, topped with parmesan & baked in a wood oven	R113
GRILLED CALAMARI - Patagonian calamari tubes grilled in a napoletana sauce with a choice of garlic, lemon or peri-peri, served with savoury rice. Lemon buter is available upon request.	R99
PERI PERI CHICKEN LIVERS - Chicken livers, onion & chilli cooked in a creamy Napoletana sauce, served with bread	R82
DEEP FRIED CAMEMBERT - Half wheel of creamy camembert cheese, crumbed & deep fried, served with cranberry sauce	R75
ASPARAGHI AL FORNO - Asparagus cooked in a creamy Napoletana sauce, topped with mozzarella then baked in a wood oven	R78
ARANCINI DI RISO - Italian arborio rice balls with mozzarella in the center, crumbed, deep fried and served with an arrabiata sauce	R79
CHICKEN GIBLETS - Cooked in a creamy napoletana sauce with a hint of chili	R75
ANTIPASTO MISTO (PLATTER FOR 2) - A delicious traditional Italian starter consisting of Parma ham, coppaham, salami, bruschetta, olives, fried calamari tentacles, olives, fried calamari tentacles, basil pesto and Camembert cheese	SQ

SALADS

Enjoy one of our freshly made salads drizzled with homemade salad dressing. Ask your waitron about our table salads

Ⓢ ITALIAN SALAD – Fresh garden greens, cherry tomato, cucumber & onion, topped with mozzarella cheese	R85
Ⓢ GREEK SALAD – Fresh garden greens, cherry tomato, cucumber, onion, Danish feta & kalamata olives	R86
CHICKEN SALAD – Tender chicken strips grilled & served on fresh lettuce, cherry om to, cucumber, onion & topped with fresh avo slices	R112
Ⓢ GORGONZOLA SALAD – Fresh lettuce, *rocket, tomato, peppadews and gorgonzola cheese, sprinkled with crushed pecan nuts	R103
CALAMARI SALAD – Fresh garden greens, cherry tomato, cucumber & onion, topped with deep fried Patagonian tubes & squid heads	R135
RUCOLA SALAD – Fresh lettuce, *rocket, cherry tomato, crispy bacon, parmesan shavings & avo	R100

*Please note that a 12% service charge will be added on to the bill for a table consisting of 8 or more people.

WOOD OVEN PIZZA

We pride ourselves on our pizza's & strive to make the perfect pizza, not the fastest pizza.
Please allow a minimum of 30 minutes & sometimes longer when very busy.
All our pizza's are homemade thin based & cooked in a traditional wood oven at 450°C
We offer large Gluten Free pizza bases at an additional cost.

Please Note - All of our pizza's are able to be cooked in a calzone style.

TRADITIONAL PIZZA

✓ GARLIC & HERB FOCCACIA	R59	R69
✓ CHEESE & GARLIC FOCCACIA	R72	R89
✓ FETA FOCCACIA – Garlic, feta, caramelized onion & chili	R63	R90
PARMA HAM FOCCACIA – Garlic topped with imported parma ham, cherry tomatoes & *rocket	R102	R130
✓ MARGHERITA – Napoletana & mozzarella topped with basil	R85	R95
HAWAII – Ham & pineapple	R95	R117
REGINA – Ham & Mushrooms	R95	R118
TROPICALE – Bacon & banana	R95	R118
PEPPERONI – Salami, mixed peppers & garlic	R103	R128
B.A.F – Bacon, avo, Danish feta	R112	R135
CHICKEN BBQ – Chicken, mushrooms & BBQ sauce	R110	R133



GOURMET PIZZA

QUATTRO STAGIONI – Salami, artichokes, mushrooms & olives	R120	R140
SICILIANA – Anchovy, olives & capers	R120	R142
ALESSANDRO'S SEAFOOD – Prawns, calamari & mussels	R150	R179
POLLO ELEGANTE – Chicken on a basil pesto base with peppadews, feta, red onion & chopped walnuts topped with *rocket	R120	R145
HOMEMADE MEATBALLS – Meatballs cooked in a Napoli red wine sauce, peppers, & garlic topped with *rocket	R110	R132
✓ VESUVIO – Chicken livers cooked in a peri peri sauce, onion, feta & chili	R113	R139
✓ POLLO PICCANTE – Grilled Cajun chicken, onion, feta & chili	R115	R145
✓ PICCANTE – Mince Bolognese, peppers, chili & avo	R120	R142
TORINO – Steak strips, basil pesto, peppers, onion & feta	R112	R142
CHORIZO – Chorizo sausage, caramelized onion, feta & pesto	R120	R153
TRENTINO – Spicy chicken, caramelized onion, peppadews & avo	R120	R144
BERGAMO – Bacon, gorgonzola cheese & peppadews	R120	R140
ROMANA – Bacon, camembert, cranberry & avo	R122	R152
CARNIVORE – Steak strips, ham, chicken, onion & BBQ sauce	R130	R157
ORIENTAL LAMB – Curried lamb topped with fresh *rocket	R140	R170
LAMB PIZZA – Lamb shank off the bone cooked in a rich barbeque & rosemary sauce topped with *rocket & avo	R142	R180
✓ GAMBERI PICCANTE – Prawns, chili & * rocket	R140	R168
PARMA HAM – Sliced Italian imported prosciutto, parmesan shavings & *rocket	R140	R168
✓ PATAGONIA – Prawns, chicken, garlic, chili & *rocket	R145	R173
GAMBERI SPECIALE – Prawns, salami, capers, onions, peppadews	R145	R176



VEGETARIAN PIZZA

POMPEII – Banana, pineapple, feta & avo	R110	R135
VEGETARIAN – Mushrooms, peppers, garlic & onion	R110	R129
✓ MEDITERRANEAN VEG – Artichokes, brinjals, olives & chili	R110	R129
LATINA – Spinach, feta, peppadews & garlic	R113	R133
FUNGHI DEL BOSCO – A medley of wild mushrooms with peppers grilled in olive oil & garlic	R116	R135
3 CHEESE JALEPENO - Mozzarella, Camembert, Danish feta and jalepeno	R119	R140
QUATTRO FORMAGGI - Mozzarella, Camembert, Danish feta and Gorgonzola	R124	R145

PASTA

We offer four types of pasta - spaghetti, Italian penne, linguine & and our homemade tagliatelle. Homemade gnocchi or gluten free penne can be served with any sauce where an additional charge will apply. Ask you waitron about our half portions.

TRADITIONAL PASTA

- Ⓞ **NAPOLETANA** – Authentic homemade Napolitana sauce i fused with basil R92
- BOLOGNAISE** – Homemade Italian bolognaise in Napolitana sauce infused with basil R110
- 🍷 **ARRABBIATA** – Our Napolitana with a hint of chili R96
- TRADITIONAL ALFREDO** – Ham cooked in our creamy mushroom sauce R118
- CHICKEN ALFREDO** – Chicken cooked in our creamy mushroom sauce R120
- 🍷 **PICCANTE** – Bolognaise with a dash of chili, ginger and cream R125
- CHICKEN CANNELLONI** – Chicken filled tubes of pasta, covered in a creamy mushroom sauce, topped with mozzarella & wood oven baked R130
- MEAT LASAGNE** – Our bolognaise baked in layers of homemade lasagna pasta, topped with mozzarella & wood oven baked R132
- PUTANESCA** – Anchovies, olives, & capers in our napoletana red wine sauce R127



ANDREA'S ITALIAN CAFÉ HOUSE PASTA

- MEATBALL PASTA** -Homemade meatballs cooked in our napoletana sauce R135
- POLLO E FUNGHI** – Chicken & mushrooms cooked in our napoletana sauce R120
- 🍷 **CHORIZO PASTA** – Slices of chorizo cooked in a creamy napoletana sauce with a dash of chili R137
- CHICKEN PESTO PASTA** – Chicken strips cooked in our creamy basil pesto sauce R134
- 🍷 **CHICKEN LIVER PASTA** – Chicken livers, onion & chili in our creamy napoletana sauce, topped with Danish feta R125
- MONTANARA** – Steak strips & black mushrooms in our creamy napoletana sauce R127
- BACON & GORGONZOLA** – Bacon cooked in our creamy gorgonzola sauce R135
- 🍷 **TREVISIO** – Steak strips & brown mushrooms cooked in our creamy mascarpone cheese sauce with a hint of chili, topped with fresh *rocket R148
- GNOCCHI LAMB SHANK** – Tender lamb shank meat o ffthe bone, cooked in our unique tomato, red wine & rosemary sauce. Served with homemade potato gnocchi R165

VEGETARIAN PASTA

- 🍷 **MEDITERRANEO** – Brinjal, artichokes, olives & chili cooked in our napoletana sauce R120
- FUNGHI E PEPPE** – Mushrooms cooked in our creamy black pepper sauce R122
- PESTO E FUNGHI** – Mushrooms cooked in our creamy basil pesto sauce R124
- 🍷 **TRE FUNGHI** – Fresh porcini, buton & black mushrooms cooked in olive oil, garlic, chili & white wine sauce, topped with *rocket & parmesan shavings R125
- BUTTERNUT PANZEROTTI** – Homemade pillows of pasta filled with butternut & served in our creamy napoletana sauce R126
- SPINACH PANZEROTTI** - Homemade pillows of pasta filled with spinach & riccota, served in our creamy gorgonzola sauce R125
- MELANZANNE MAIN** - Grilled brinjal slices layered with a fresh tomato & basil sauce topped with mozzarella R119

SEAFOOD PASTA

- 🍷 **DELLA NONNA** – Prawn tails sautéed in olive oil, garlic & chili R165
- GAMBERI** – Prawn tails cooked in our creamy Napolitana sauce R173
- FRUTTI DI MARE** – Prawn tails, calamari tubes & mussels in our Napolitana sauce R180
- GENOVESE** – Prawns cooked in our creamy basil pesto sauce R174
- 🍷 **PESCATORE** – Prawns, calamari & squid heads cooked in olive oil, garlic & white wine sauce with a hint of chili R174
- PANZEROTTI ALLA GAMBERI** – Homemade pillows of pasta filled with a prawn filling, served in our Napolitana & prawn tail sauce R174
- CREAMY SEAFOOD** – Prawn tails & calamari tubes cooked in our creamy, garlic white wine sauce R179



Add cream to our Napolitana sauce as an extra

R25


MEAT & POULTRY

Served with a choice of chips, rice, veg, pasta or salad.

Our baby chickens, half chicken and lamb shank can take up to +/- 45 minutes to prepare.

POLLO MARSALA – Tender chicken breasts served in our creamy marsala wine sauce	R155
PARMA POLLO – Tender chicken breast grilled & topped with a slice of Italian Parma ham & mozzarella, oven baked & served with our sage buter & olive sauce	R169
BABY CHICKEN – Free range whole baby chicken roasted in our wood oven (Lemon or peri-peri)	R195
HALF CHICKEN – Half chicken (600g) slowly roasted in the wood oven with a choice of sides (Lemon or peri-peri)	R159
PARMESAN ENCRUSTED CHICKEN BREAST – Chicken breasts dipped into parmesan flavoured breadcrumbs, pan-fried & served with a creamy mushroom sauce	R168
CHICKEN & CALAMARI COMBO – Half chicken slowly roasted in the wood oven with a starter portion of calamari served with a choice of sides (Lemon or peri-peri)	R225
RUMP – 250g flame grilled to perfection	SQ
BEEF FILLET – 250g flame grilled to perfection	SQ
SAUCES – Green peppercorn	R40
Mushroom	R40
Gorgonzola	R40
Pepe Verdi	R45
Porcini	R55
LAMB SHANK (± 600g) – Slow cooked over hours in our wood oven & served in a rich red wine & rosemary sauce	R285
GRILLED LAMB CHOPS – Flame grilled lamb chops marinated with rosemary & olive oil served with a whole grain mustard & white wine reduction	R220

SEAFOOD

CALAMARI MAIN – Patagonian calamari tubes grilled in a napoletana sauce with a choice of garlic, lemon or peri-peri. Lemon buter available upon request.	R180
 CALAMARI SICILIANA – Patagonian calamari & whole olives sautéed in olive oil, garlic & lemon juice with a hint of chili	R180
DEEP FRIED CALAMARI - Patagonian calamari deep fried served with lemon buter or tartar sauce. Served with a side of your choice.	R180
GRILLED PRAWNS – 6 grilled prawns served on a bed of savoury rice with a choice of sauce	SQ
MISTO DI MARE (PLATTER FOR 2) - 10 Queen prawns, grilled line-fish, grilled calamari, fried calamari, mussels, squid heads and savoury rice. Choose between lemon buter, garlic or peri-peri sauce.	R595

DESSERTS

ICE CREAM & CHOCOLATE SAUCE	R55
ITALIAN KISSES (4 per porton)	R65
CHOCOLATE BROWNIES	R55
TARTUFFO	R80
CASSATA	R80
CRÈME BRULEE	R62



PLEASE NOTE THAT PRICES ARE SUBJECT TO CHANGE WITHOUT WARNING



Vegetarian



Chilli

* When available