

Andrea's Italian Cafe

All of our food is freshly prepared in-house using only the finest ingredients. Your patience during 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.

Please note that a 12% gratuity will be added onto the bill for a table consisting of 8 or more people.

STARTERS

MELANZANNE PARMIGIANNA R93

Grilled Brinjal Slices layered with a fresh tomato & basil sauce, topped with mozzarella & baked in a wood fire oven.

GARLIC SNAILS R84

Snails cooked in garlic butter, topped with parmesan cheese & baked in a wood fire oven.

GORGONZOLA SNAILS R105

Snails cooked in a creamy gorgonzola sauce, topped with parmesan cheese & baked in a wood fire oven.

PERI-PERI CHICKEN LIVERS R89

Chicken livers, onion & chilli, cooked in a creamy napoletana sauce, served with crostini bread.

DEEP FRIED CAMEMBERT R85

Half wheel of creamy camembert cheese crumbed & deep fired. Served with crostini bread & cranberry sauce.

ARANCINI DI RISO R86

Italian arborio rice balls with mozzarella in the center, crumbed, deep fried & served with an arrabiata sauce.

CHICKEN GIBLETS R79

Chicken giblets cooked in a creamy napoletana sauce with a hint of chilli & served with crostini bread

PRAWN & CHORIZO R110

De-shelled prawns & sliced chorizo cooked in a napoletana sauce.

BAKED PRAWN TAILS R108

De-shelled prawn tails cooked in garlic butter, topped with parmesan & baked in a wood fire oven.

GORGONZOLA PRAWN TAILS R120

De-shelled prawn tails cooked in a cream gorgonzola sauce, topped with parmesan & baked in a wood fire oven.

GRILLED CALAMARI R105

Patagonian calamari tubes grilled in napoletana sauce with a choice of garlic, lemon, or peri-peri. Served with savoury rice.

ASPARAGHI AL FORNO R85

Asparagus cooked in a creamy napoletana sauce, topped with mozzarella & baked in a wood fire oven.

ANTIPASTO MISTO (PLATTER FOR 2) SQ

A delicious traditional starter consisting of Parma ham, Coppa ham, salami, bruschetta, camembert cheese, olives, fried calamari tentacles & basil pesto.

SALADS

ITALIAN SALAD R85

Fresh garden greens, cherry tomato, cucumber & onion topped with mozzarella.

CHICKEN SALAD R118

Grilled chicken strips served on fresh lettuce, cherry tomatoes, cucumber & onion, topped with *avo slices.

GREEK SALAD R86

Fresh garden greens, cherry tomato, cucumber, onion, Danish feta & Kalamata olives.

GORGONZOLA SALAD R108

Fresh lettuce, *rocket, tomato, peppadews & gorgonzola cheese, with crushed pecan nuts sprinkled on top.

CALAMARI SALAD R138

Fresh garden greens, cherry tomato, cucumber & onion topped with deep fried Patagonian calamari tubes & squid heads.

RUCOLA SALAD R115

Fresh lettuce, *rocket, cherry tomato, crispy bacon, parmesan shavings & *avo.

WOOD OVEN PIZZA

We pride ourselves on our pizzas & 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.

TRADITIONAL PIZZA


GARLIC & HERB FOCCACIA  R60 R70	REGINA R102 R124
CHEESE & GARLIC FOCCACIA  R75 R89	Ham & mushroom
FETA FOCCACIA   R67 R93	PEPPERONI R109 R132
Garlic, feta, caramelized onion & chilli	Salami, mixed peppers & garlic
MARGHERITA  R85 R95	B.A.F R118 R138
Napoletana & mozzarella topped with basil	Bacon, *avo & feta
HAWAII R99 R120	CHICKEN BBQ R115 R136
Ham & pineapple	Chicken, mushrooms & BBQ sauce



GOURMET PIZZA

QUATTRO STAGIONI R128 R149	TRENTINO R126 R152
Salami, artichokes, mushrooms & olives	Spicy chicken, caramelized onion, peppadews & *avo.
SICILIANA R128 R149	BERGAMO R130 R150
Anchovy, olives & capers	Bacon, gorgonzola cheese & peppadews.
ALLESANDRO'S SEAFOOD R165 R188	ROMANA R132 R162
Prawns, calamari & muscles	Bacon, camembert, cranberry & *avo.
POLLO ELEGANTE R128 R150	CARNIVORE R140 R165
Chicken on a basil pesto base with peppadews, feta, red onion & chopped walnuts, topped with *rocket.	Steak strips, ham, chicken, onion & BBQ sauce.
HOMEMADE MEATBALLS R120 R140	LAMB R155 R180
Meatballs cooked in napoli red wine sauce, peppers & garlic, topped with *rocket.	Lamb shank off the bone cooked in a rich BBQ & rosemary sauce, topped with *rocket & *avo.
VESUVIO  R115 R145	GAMBERI PICCANTE  R150 R180
Chicken livers cooked in peri-peri sauce, onion, feta & chilli.	Prawns, chilli & *rocket.
POLLO PICCANTE  R115 R145	PARMA HAM R150 R180
Grilled cajun chicken, onion, feta & chilli.	Sliced Italian imported prosciutto, parmesan shavings & *rocket.
PICCANTE  R125 R150	PATAGONIA  R155 R185
Mince bolognese, peppers, chilli & *avo.	Prawns, chicken, garlic, chilli & *rocket.
TORINO R120 R148	GAMBERI SPECIALE R155 R185
Steak strips, basil pesto, peppers, onion & feta.	Prawns, salami, capers, onions & peppadews.
CHORIZO R128 R162	
Chorizo sausage, caramelized onion, feta & pesto.	

VEGETARIAN PIZZA

VEGETARIAN R119 R136	FUNGHI DEL BOSCO R122 R140
Mushrooms, peppers, garlic & onion.	A medley of wild mushrooms with peppers, grilled in olive oil and garlic
MEDITERRANEAN VEG  R119 R136	3 CHEESE JALEPENO  R125 R145
Artichokes, brinjals, olives & chilli.	Mozzarella, camembert, Danish feta & jalapeño
LATINA R120 R140	QUATTRO FORMAGGI R129 R150
Spinach, feta, peppadews & garlic.	Mozzarella, camembert, Danish feta & gorgonzola



PASTA

We offer four types of pasta - spaghetti, Italian penne, linguini & our homemade tagliatelle. Homemade gnocchi or gluten free penne can be served with any sauce where an additional charge will apply. Ask your waitron about our half portions. (Add cream to our napoletana sauce for R25.00)

TRADITIONAL PASTA

NAPOLETANA

Authentic homemade napoletana sauce infused with basil.

BOLOGNAISE

Homemade Italian bolognaise in napoletana sauce infused with basil.

ARRABIATA

Our napoletana with a hint of chilli.

TRADITIONAL ALFREDO

Ham cooked in our creamy mushroom sauce.



R92

R116

R96

R118

CHICKEN ALFREDO

Chicken cooked in our creamy mushroom sauce.

PICCANTE

Bolognaise with a dash of chilli, ginger and cream.

MEATBALL

Homemade meatballs cooked in our napoletana sauce.

POLLO E FUNGHI

Chicken & mushroom cooked in our napoletana sauce.

R130

R133

R135

R130

GOURMET PASTA

CHICKEN CANNELLONI

Chicken filled tubes of pasta, covered in a creamy mushroom sauce, topped with parmesan cheese & wood oven baked.

MEAT LASAGNE

Our bolognaise baked in layers of homemade lasagna pasta, topped with mozzarella & wood oven baked.

PUTANESCA

Anchovies, olives & capers in our napoletana red wine sauce.

CHORIZO

Slices of chorizo cooked in a creamy napoletana sauce with a dash of chilli.

GNOCCHI LAMB SHANK

Tender lamb shank meat off the bone, cooked in our unique tomato, red wine & rosemary sauce. Served with homemade gnocchi.

R140

R132

R140

R145

R175

CHICKEN PESTO

Chicken strips cooked in our creamy basil pesto sauce.

CHICKEN LIVER

Chicken livers, onion & chilli in our creamy napoletana sauce, topped with Danish feta.

MONTANARA

Steak strips & black mushroom in our creamy napoletana sauce.

BACON & GORGONZOLA

Bacon cooked in our creamy gorgonzola sauce.

TREVISO

Steak strips & brown mushroom cooked in our creamy mascarpone cheese sauce with a hint of chilli, topped with fresh *rocket

R145

R133

R140

R142

R153

VEGETARIAN PASTA

MEDITERRANEO

Brinjal, artichokes, olives & chilli cooked in our napoletana sauce.

FUNGHI E PEPPE

Mushroom cooked in our creamy black pepper sauce.

PESTO E FUNGI

Mushroom cooked in our creamy basil pesto sauce.

TRE FUNGHI

Fresh porcini, button & black mushroom cooked in olive oil, garlic, chilli & white wine, topped with *rocket & parmesan shavings.

R128

R132

R134

R134

BUTTERNUT PANZEROTTI

Homemade pillows of pasta filled with butternut & served in our creamy napoletana sauce.

SPINACH PANZEROTTI

Homemade pillows of pasta filled with spinach & ricotta. Served in our creamy gorgonzola sauce.

MELANZANNE MAIN

Grilled Brinjal Slices layered with a fresh tomato & basil sauce, topped with mozzarella & baked in a wood fire oven.

R135

R133

R128

SEAFOOD PASTA

DELLA NONNA

Prawn tails sautéed in olive oil, garlic & chilli.

GAMBERI

Prawn tails cooked in our creamy napoletana sauce.

FRUTTI DI MARE

Prawn tails, calamari tubes & mussels in our creamy napoletana sauce.

R165

R175

R190

PESCATORE

Prawns, calamari & squid heads cooked in olive oil, garlic & chilli.

PRAWN PANZEROTTI

Homemade pillows of pasta filled with prawn filling. Served in our napoletana & prawn tail sauce.

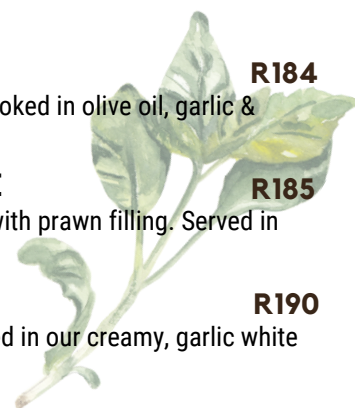
CREAMY SEAFOOD

Prawn tails & calamari tubes cooked in our creamy, garlic white wine sauce.

R184

R185

R190



MEAT & POULTRY

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

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

POLLO MARSALA R162

Tender chicken breasts served in our creamy marsala wine sauce

PARMA POLLO R175

Tender chicken breast grilled & topped with a slice of Italian Parma ham, mozzarella & olives, oven baked and served with our sage butter sauce.

PARMESAN ENCRUSTED CHICKEN BREAST R172

Chicken breasts dipped in to parmesan flavoured breadcrumbs, pan-fried & served with a creamy mushroom sauce.

BABY CHICKEN R195

Free range whole baby chicken roasted in our wood oven. Served with either peri-peri or lemon sauce.

HALF CHICKEN R159

Half chicken (600g) slowly roasted in the wood oven. Served with either peri-peri or lemon sauce.

CHICKEN & CALAMARI COMBO R225

Half chicken (600g) slowly roasted in the wood oven with a starter portion of calamari. Served with either peri-peri or lemon sauce.

RUMP SQ

250g flame grilled to perfection.

BEEF FILLET SQ

250g flame grilled to perfection.

SAUCES

Green peppercorn R40

Mushroom R40

Gorgonzola R40

Pepe Verdi R45

Porcini R55

LAMB SHANK R245

Lamb shank (± 600g) slow cooked over hours in our wood oven & served in a rich red wine & rosemary sauce.

GRILLED LAMB CHOPS R220

Flame grilled chops marinated with rosemary & olive oil served with a whole grain mustard & white wine reduction



SEAFOOD

CALAMARI MAIN R185

Patagonian calamari tubes grilled in a napoletana sauce with a choice of lemon, peri-peri or garlic sauce. Lemon butter available on request.

CALAMARI SICILIANA R185

Patagonian calamari tubes & whole olives sautéed in olive oil, garlic & lemon juice with a hint of chilli.

DEEP FRIED CALAMARI R185

Patagonian calamari deep fried served with tartar sauce.

GRILLED PRAWNS SQ

6 grilled prawns served with lemon, peri-peri or garlic sauce.

MISTO DI MARE (PLATTER FOR 2) SQ

10 queen prawns, grilled line fish, grilled calamari, fried calamari, mussels, squid heads & savoury rice. Choice of lemon butter, garlic or peri-peri sauce.



DESSERTS

ICE CREAM & CHOCOLATE SAUCE R55

ITALIAN KISSES (4 PER PORTION) R65

CHOCOLATE BROWNIES R55

ITALIAN TARTUFFO ICE CREAM R80

ITALIAN CASSATA ICE CREAM R80

HOMEMADE CRÉME BRÛLÉE R62

PLEASE NOTE THAT PRICES ARE SUBJECT TO CHANGE WITHOUT WARNING



VEGETARIAN



CHILLI



WHEN AVAILABLE