

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 allow a minimum of **25 - 30 minutes** for pizzas/pastas & sometimes longer when very busy. Please note that a 12% gratuity will be added onto the bill for a table consisting of 8 or more people.

ANTIPASTI | STARTERS

MELANZANE PARMIGIANA

R120

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

GRILLED CALAMARI

R120

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

GARLIC SNAILS

R120

6 Snails cooked in garlic butter, topped with parmesan cheese & baked in our wood fire oven

OPTION TO ADD CREAMY GORGONZOLA SAUCE | 25

BAKED PRAWN TAILS

R130

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

OPTION TO ADD CREAMY GORGONZOLA SAUCE | 25

PERI-PERI CHICKEN LIVERS

R105

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

DEEP-FRIED CAMEMBERT

R105

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

ARANCINI DI RISO

R105

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

ANTIPASTO MISTO

R295

A delicious traditional starter consisting of prosciutto crudo, coppa ham, salami, crostini bread, gorgonzola cheese, camembert cheese, olives, fried calamari tentacles & basil pesto

INSALATA | SALADS

ITALIAN SALAD R105

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

GREEK SALAD

Feta cheese, tomato, green pepper, cucumber, red onion and olives

R110 CHICKEN SALAD R140

Grilled chicken strips served on fresh garden greens, tomato, cucumber & onion topped *avo

GORGONZOLA SALAD R135

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

WOOD - OVEN PIZZA

We pride ourselves on our pizzas & strive to make the perfect pizza, not the fastest pizza. Please allow a minimum of 25 - 30 minutes for pizzas & sometimes longer when very busy. All our pizza's are homemade, thin based & cooked in a traditional wood-fired oven at 420°C. We offer large gluten free pizza bases at an additional cost.

TRADITIONAL PIZZA

	M	L		M	L
GARLIC & HERB FOCCACIA 	R70	R90	REGINA	R135	R155
			Ham & mushroom		
CHEESE & GARLIC FOCCACIA 	R95	R115	PEPPERONI	R135	R155
			Salami, mixed peppers & garlic		
FETA FOCCACIA  	R95	R115	B.A.F	R155	R175
Garlic, feta, caramelized onion & chilli			Bacon, *avo & feta		
MARGHERITA 	R105	R125	CHICKEN BBQ	R150	R170
Napoletana & mozzarella topped with basil			Chicken, mushrooms & BBQ sauce		
HAWAIIAN	R130	R150			
Ham & pineapple					

GOURMET PIZZA

	M	L		M	L
QUATTRO STAGIONI	R158	R178	TRENTINO	R155	R175
Salami, artichokes, mushrooms & olives			Spicy chicken, caramelized onion, peppadews & *avo		
ALLESANDRO'S SEAFOOD	R215	R235	ROMANA	R168	R188
Prawns, calamari & mussels			Bacon, camembert, cranberry & *avo		
POLLO ELEGANTE	R165	R185	LAMB	R215	R225
Cajun chicken on a basil pesto base with peppadews, feta, red onion & chopped walnuts, topped with *rocket			Lamb shank off the bone cooked in a napoletana, red wine & rosemary sauce, topped with *rocket & *avo		
HOMEMADE MEATBALLS	R150	R170	CHORIZO	R170	R190
Meatballs cooked in napoletana red wine sauce, peppers & garlic, topped with *rocket			Chorizo sausage, caramelized onion, feta & basil pesto		
POLLO PICCANTE	R155	R175	PATAGONIA 	R210	R230
Grilled cajun chicken, onion, feta & chilli			Prawns, chicken, garlic, chilli & *rocket		
PICCANTE 	R160	R180	GAMBERI SPECIALE	R215	R235
Mince bolognese, peppers, chilli & *avo			Prawns, salami, capers, onions & peppadews		
TORINO	R160	R180	CARNIVORE	R170	R190
Steak strips, basil pesto, peppers, onion & feta			Steak strips, ham, chicken, onion & BBQ sauce		

VEGETARIAN PIZZA

	M	L		M	L
VEGETARIAN	R140	R160	FUNGHI DEL BOSCO	R145	R165
Mushrooms, peppers, garlic & onion			A medley of wild mushrooms and peppers, grilled in olive oil and garlic		
LATINA	R148	R168	MEDITERRANEAN VEG 	R150	R170
Spinach, feta, peppadews & garlic			Artichokes, brinjals, olives & chilli		

PASTA

We offer four types of pasta - spaghetti, penne, linguini & our homemade tagliatelle.

Homemade gnocchi or gluten free pasta can be served with any sauce where an additional charge will apply. Ask your waitron about our half portions. (Add cream R35 to our napoletana sauce)

TRADITIONAL PASTA

NAPOLETANA

Authentic homemade napoletana sauce infused with basil

R130

CHICKEN ALFREDO

Chicken strips cooked in our creamy mushroom sauce

R160

ARRABIATA

Our homemade napoletana with a hint of chilli

R130

PICCANTE

Bolognaise with a dash of chilli, ginger and cream

R165

BOLOGNESE

Homemade Italian bolognese in napoletana sauce infused with basil

R145

MEATBALL PASTA

Homemade meatballs cooked in our napoletana sauce

R165

TRADITIONAL ALFREDO

Ham cooked in our creamy mushroom sauce

R145

AGLIO E OLIO PEPPERONCINO

Garlic and chilli cooked in olive oil with a dash of white wine

R110

GOURMET PASTA

CHORIZO

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

R168

MONTANARA

Steak strips and brown mushrooms in our creamy napoletana sauce

R169

CHICKEN PESTO

Chicken strips cooked in our creamy basil pesto sauce

R170

LASAGNA DI MANZO

Our beef bolognese baked in layers of homemade lasagna pasta, topped with mozzarella & wood oven baked

R170

CHICKEN CANNELLONI

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

R175

BACON & GORGONZOLA

bacon cooked in our creamy gorgonzola sauce

R185

GNOCCHI LAMB SHANK

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

R220

TREVISO

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

R180

VEGETARIAN PASTA

MELANZANE MAIN

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

R150

TRE FUNGHI

A medley of wild mushrooms cooked in olive oil, garlic, chilli & white wine, topped with *rocket & parmesan shavings

R165

MEDITERRANEO

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

R160

BUTTERNUT PANZEROTTI

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

R170

SEAFOOD PASTA

DELLA NONNA

Prawn tails sautéed in olive oil, white wine, garlic & chilli

R215

GAMBERI

Prawn tails cooked in our creamy napoletana sauce

R225

FRUTTI DI MARE

Prawn tails, calamari tubes & mussels cooked in our famous authentic napoletana sauce with a touch of white wine

R245

CREAMY SEAFOOD

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

R245

Andrea's
PASTA & CO.

CARNE | MEAT & POULTRY

All meat, poultry and fish dishes served with a choice of chips, rice, veg of the day or salad.
Our baby chickens and half chicken/combo can take up to +- 45 minutes to prepare. Any additional sides/sauces are charged extra.

PARMA POLLO

Tender chicken Breasts grilled & topped with Italian parma ham, mozzarella & olives, oven baked and served with our sage butter sauce

R210

RUMP

300g Beef Rump flame grilled to your liking

R235

FILLET

250g Beef Fillet flame grilled to your liking

SQ

PARMESAN-ENCRUSTED CHICKEN BREAST

Tender Chicken Breasts dipped in to parmesan flavored breadcrumbs, pan-fried & served with a creamy mushroom sauce

R195

SAUCES

Gorgonzola

Pepe Verdi (Green Peppercorn)

Porcini Mushroom

R45

R49

R59

POLLO ALLA DIAVOLA (+- 45MIN) R255

Free range **Whole Baby Chicken** roasted in our oven,
Served with either peri-peri or lemon herb butter sauce

HALF CHICKEN (+- 45MIN)

R179

Half a full chicken slowly roasted in the wood oven.
Served with either peri-peri or lemon sauce

DI MARE | SEAFOOD

GRILLED CALAMARI MAIN

Patagonian calamari tubes grilled and served with a choice of lemon butter or peri-peri

R230

GRILLED PRAWNS

6 Grilled Queen Prawns served with lemon or peri-peri sauce and your choice of side

SQ

CALAMARI SICILIANA

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

R245

WOOD-ROASTED LINE FISH

Linefish of the day grilled, then roasted in the wood fire oven and served with a choice of lemon or peri-peri sauce. Extra lemon butter or Peri-Peri available on request

SQ

DOLCI | DESSERTS

ICE CREAM & CHOCOLATE SAUCE

65

NEOPOLITAN CASSATA

*ALLERGENS: CONTAINS TREE NUTS

85

ITALIAN KISSES

75

CRÈME BRÛLÉE

75

CHOCOLATE BROWNIE

*ALLERGENS: CONTAINS TREE NUTS

75

AFFOGATO

70

CAKE OF THE DAY

*ENQUIRE WITH YOU WAITRON

SQ

PLEASE NOTE THAT PRICES ARE SUBJECT TO CHANGE WITHOUT WARNING



VEGETARIAN



CHILLI



WHEN AVAILABLE

Andrea's

BEVANDE | DRINKS

Carefully curated cocktails, spirits and refreshments designed to complement your Italian dining experience.

DISTILLATI | SPIRITS

VODKA

SMIRNOFF 1818	25
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GIN

STRETTONS	35
GORDONS	25

WHISKEY

JAMESON	45
JOHNNIE WALKER BLACK LABEL	55
BELLS	30

BRANDY

KLIPDRIFT	26
CAPTAIN MORGAN RUM	30
SPICE GOLD	30

TEQUILA

EL JIMADOR GOLD	45
EL JIMADOR SILVER	45

LIQUEURS

STRAWBERRY LIPS	35
FRANGELICO	35
AMARETTO	45
AMARULA	38
KAHLÚA	38



BIRRA E SIDRO | BEER & CIDER

BEER

Castle Lite	38
Castle Lager	36
Hansa	38
Black Label	35
Corona	49
Corona Cero	49
Heineken	45
Windhoek Draght	49
Windhoek Lager	49

CIDERS

Savanna Dry	45
Savanna Zero	45
Hunters Dry	40
Hunters Gold	40

NON-ALCOHOLIC

SODAS

	35
Coca-Cola Coca-Cola Zero	
Sprite Sprite Zero	
Fanta Orange Cream Soda	

MIXERS

	30
Soda Water	
Tonic Water	
Lemonade	

WATER

	25
Still water 500ml / Sparkling water 500ml	

FRUIT JUICES

Liquifruit (enquire with your waitron about selection)	40
Appletiser	45

COCKTAILS

HOUSE SIGNATURES

APEROL SPRITZ 105

Aperol | Sparkling Wine | Orange

ESPRESSO MARTINI 110

Vodka | Espresso | Coffee Liqueur

MOJITO 95

White Rum | Mint | Lime

MARGARITA 105

Tequila | Lime | Triple Sec

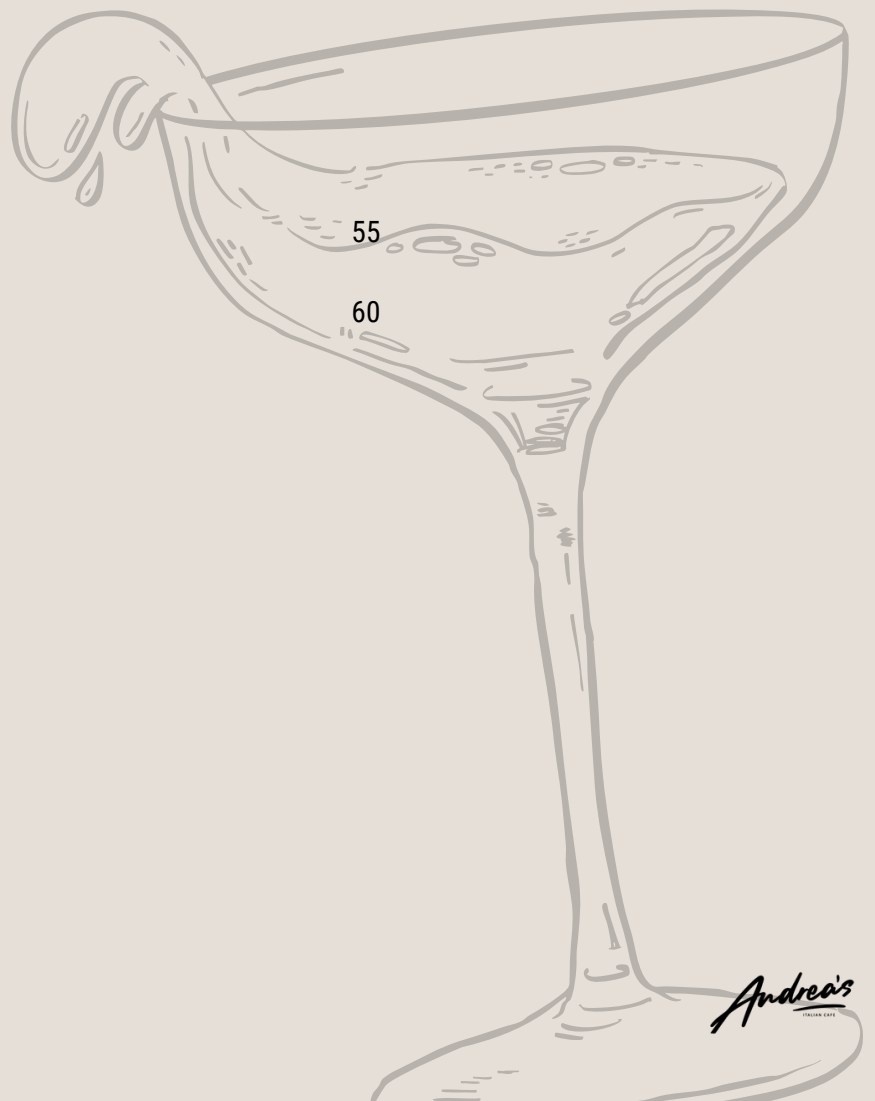
STRAWBERRY DAIQUIRI 95

Bacardi | Strawberry

MOCKTAILS

VIRGIN MOJITO

VIRGIN STRAWBERRY DAIQUIRI



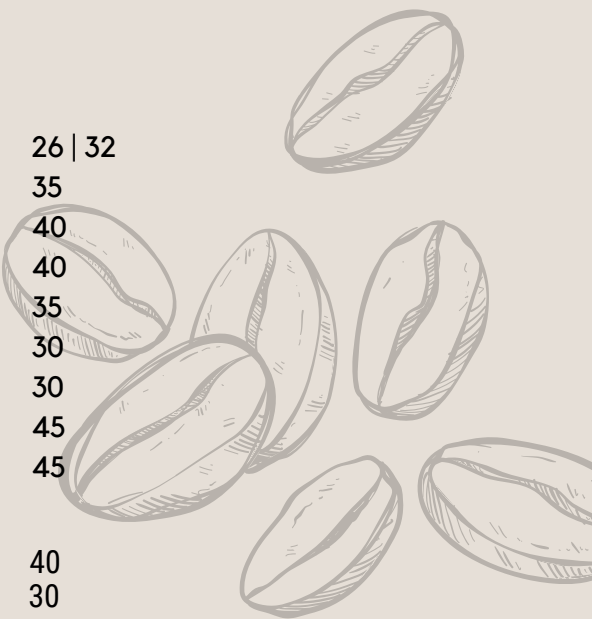
CAFFÈ | COFFEE

Espresso Single | Double
Americano
Cappuccino
Latte
Flat white
Cortado
Macchiato
Ice coffee
Mocha

Hot chocolate
Tea

26 | 32
35
40
40
35
30
30
45
45

40
30



MILKSHAKES

Vanilla
Chocolate

50
50

B A M B I N I | K I D D I E S M E N U

Delicious favourites made just for your little ones.

Napoletana Pasta
Bolognese Pasta
Chicken Alfredo Pasta
Margherita Pizza
Hawaiian Pizza
Chicken Strips & Chips

70
75
75
70
75
80

Andrea's

ITALIAN CAFE

CAP CLASSIQUE

A term used to describe sparkling wine produced in South Africa, made in the traditional method of undergoing secondary fermentation in the bottle.

PIERRE JOURDAN BRUT

Franschhoek

Citrus | Green Apple | Toast

450

SPARKLING WINE

Sparkling wines are made from still wine and once saturated with molecules of carbon dioxide they become fizzy or bubbly. They are made all over the world from various grape varieties and boast with a slightly bigger bubble than sparkling wines made in the traditional method.

JC LE ROUX SPARKLING WHITE

Western Cape

White Peach | Tropical Fruit | Lemon Zest

180

JC LE ROUX SPARKLING RED

Western Cape

Strawberry | Raspberry | Red Cherry

180

ROSÉ

One of the most popular and growing wine categories, sometimes referred to as 'blush' wines, rosé represent a spectrum of colours from the palest salmon to the deepest pink. They are made in one of two ways: from a blend of red and white wine grape varieties; or from red-wine grapes only.

DE GRENDEL ROSÉ 2026

Cape of Good Hope

Red Berries | Watermelon | Hints of Citrus

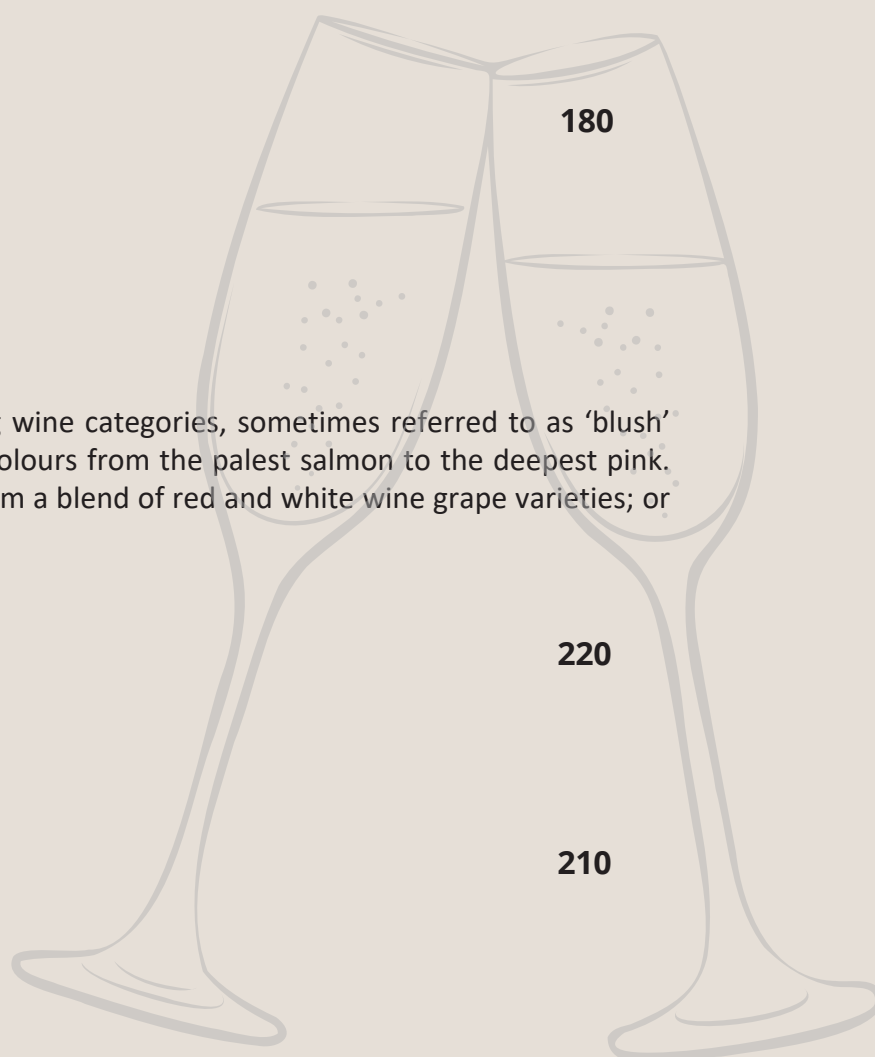
220

WILD HOUSE ROSÉ

Durbanville

Red Berries | Watermelon | Hints of Citrus

210



WHITE WINE

A selection of fresh, vibrant and aromatically expressive wines, ranging from crisp and zesty styles to richer, fuller-bodied expressions. Known for their bright fruit, refreshing acidity and versatile food-pairing ability.

BITTENVERWACHTING BITTEN BLANC

240

Constantia

Passion Fruit | Yellow Apple | Gooseberry

PROTEA BY ANTHONIJ RUPERT SAUVIGNON BLANC

195

Franschhoek

Grapefruit | Nectarine | Quince

KEN FORRESTER PETIT CHENIN BLANC

Stellenbosch

Pear | Green Apple | Grapefruit

PROTEA BY ANTHONIJ RUPERT PINOT GRIGO

Franschhoek

Ripe Peach | Green Apple | Lemon

WINE BY THE GLASS

PROTEA BY ANTHONIJ RUPERT SAUVIGNON BLANC

75

Franschhoek

Grapefruit | Nectarine | Quince

KEN FORRESTER PETIT CHENIN BLANC

Stellenbosch

Pear | Green Apple | Grapefruit

KEN FORRESTER PETIT ROSÉ

Stellenbosch

Strawberry | Rose Petal | Cherry

PROTEA BY ANTHONIJ RUPERT MERLOT

75

Franschhoek

Plum | Black Cherry | Mulberry

RED WINES

A collection of bold, structured and flavour-driven wines, offering depth, complexity and character. From smooth, approachable reds to robust, full-bodied varietals, these wines deliver rich fruit, layered aromas and elegant tannins.

RUPERT & ROTHSCHILD CLASSIQUE

Franschhoek

Black Fruit | Pencil Shaving | Spice

570

WARWICK THE FIRST LADY CABERNET SAUVIGNON

Stellenbosch

Dark Fruit | Dark Chocolate | Dried Herb

320

TERRA DEL CAPO SANGIOVESE

Franschhoek

Red Berry | Cherry | Spice

270

PROTEA BY ANTHONIJ RUPERT MERLOT

Franschhoek

Plum | Black Cherry | Mulberry

195

KLEINE ORNJEIRE MERLOT

Stellenbosch

Plum | Black Cherry | Dark Chocolate

220



Andrea's
WINE & SPIRITS