

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.

FULL BREAKFAST

Savoury bacon paired with 2 eggs, chips, toast, tender mushrooms, classic baked beans, slice of grilled tomato

R89

CLASSIC BREAKFAST R79

Savoury bacon paired with 2 eggs, slices of toast, grilled tomato slice, and a side of crispy chips

SUNRISE BREAKFAST R50

Savoury bacon paired with 1 egg, slice of toast, grilled tomato slice,

STARTERS

MELANZANNE PARMIGIANA R98

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

BAKED PRAWN TAILS R110

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

GARLIC SNAILS R105

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

GORGONZOLA PRAWN TAILS R125

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

GORGONZOLA SNAILS R120

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.

GRILLED CALAMARI R105

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

SALADS

ITALIAN SALAD R87

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

GREEK SALAD R89

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

CHICKEN SALAD R118

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

GORGONZOLA SALAD R115

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 30 minutes & sometimes longer when very busy. All our pizzas are homemade, thin-based & cooked in a traditional wood oven at 450°C. We offer medium gluten free pizza bases at an additional

TRADITIONAL PIZZA

	M	L		M	L
GARLIC & HERB FOCACCIA 	R58	R75	REGINA	R102	R124
			Ham & mushroom		
CHEESE & GARLIC FOCACCIA 	R78	R95	PEPPERONI	R109	R132
			Salami, mixed peppers & garlic		
FETA FOCACCIA  	R78	R95	B.A.F	R125	R145
Garlic, feta, caramelized onion & chilli			Bacon, *avo & feta		
MARGHERITA 	R87	R99	CHICKEN BBQ	R115	R136
Napoletana & mozzarella topped with basil			Chicken, mushrooms & BBQ sauce		
HAWAIIAN	R108	R125			
Ham & pineapple					

GOURMET PIZZA

	M	L		M	L
QUATTRO STAGIONI	R128	R149	TRENTINO	R132	R154
Salami, artichokes, mushrooms & olives			Spicy chicken, caramelized onion, peppadews & *avo.		
ALLESSANDRO'S SEAFOOD	R179	R218	ROMANA	R145	R165
Prawns, calamari & mussels			Bacon, camembert, cranberry & *avo		
POLLO ELEGANTE	R135	R155	CARNIVORE	R140	R160
Chicken on a basil pesto base with peppadews, feta, red onion & chopped pecan nuts, topped with *rocket			Steak strips, ham, chicken, onion & BBQ sauce.		
HOMEMADE MEATBALLS	R120	R140	LAMB	R199	R190
Meatballs cooked in Napoli red wine sauce, peppers & garlic topped with *rocket			Lamb shank off the bone cooked in a tomato, red wine & rosemary sauce, topped with *rocket & *avo		
POLLO PICCANTE 	R129	R149	PATAGONIA	R170	R190
Grilled Cajun chicken, onion, feta & chilli.			Prawns, chicken, garlic, chilli & *rocket.		
PICCANTE 	R125	R150	CHORIZO	R139	R159
Mince bolognaise, peppers, chilli & *avo.			Chorizo sausage, caramelized onion, feta & basil pesto		

VEGETARIAN PIZZA

	M	L		M	L
VEGETARIAN	R114	R128	FUNGHI DEL BOSCO	R125	R150
Mushrooms, peppers, garlic & onion.			A medley of wild mushrooms and peppers, grilled in olive oil and garlic		
MEDITERRANEAN VEG 	R125	R139			
Artichokes, brinjals, olives & chilli.					

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.

R99

ARRABIATA

Our napoletana with a hint of chilli.

R99

BOLOGNAISE NAPOLETANA

Homemade Italian bolognaise in napoletana sauce infused with basil.

R120

TRADITIONAL ALFREDO

Ham cooked in our creamy mushroom sauce.

R120

CHICKEN ALFREDO

Chicken cooked in our creamy mushroom sauce.

R133

PICCANTE

Bolognaise with a dash of chilli, ginger and cream.

R138

MEATBALL

Homemade meatballs cooked in our napoletana sauce.

R138

AGLIO E OLIO PEPPERONCINO

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

R90

GOURMET PASTA

CHICKEN LIVER

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

R133

GNOCCHI LAMB SHANK

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

R190

CHORIZO

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

R145

MONTANARA

Steak strips & black mushroom in our creamy napoletana sauce.

R140

BACON & GORGONZOLA

Bacon cooked in our creamy gorgonzola sauce.

R150

MEAT LASAGNE

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

R158

CHICKEN PESTO

Chicken strips cooked in our creamy basil pesto sauce.

R147

VEGETARIAN PASTA

MELANZANE MAIN

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

R125

BUTTERNUT PANZEROTTI

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

R140

TRE FUNGHI

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

R138

SPINACH PANZEROTTI

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

R140

SEAFOOD PASTA

DELLA NONNA

Prawn tails sautéed in olive oil, garlic & chilli.

R177

FRUTTI DI MARE

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

R199

CREAMY SEAFOOD

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

R199

GAMBERI

Prawn tails cooked in our creamy napoletana sauce.

R185

MEAT & POULTRY

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

Our baby chickens, half chickens can take up to approximately 45 minutes to prepare.

PARMESAN ENCRUSTED CHICKEN BREAST

R185

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

BABY CHICKEN

R235

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

HALF CHICKEN

R169

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

RUMP

300g flame grilled to perfection.

SQ

SAUCES

Mushroom

R40

Gorgonzola

R40

Pepe Verdi (Green peppercorn)

R45

LAMB CHOPS

Flame grilled lamb chops marinated with rosemary & olive oil served with a whole grain mustard, white wine & dash of cream sauce

R229

SEAFOOD

CALAMARI MAIN

R195

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

DEEP FRIED CALAMARI

R195

Patagonian calamari deep fried served with tartar sauce.

DESSERTS

ICE CREAM & CHOCOLATE SAUCE

R55

ITALIAN KISSES (4 PER PORTION)

R65

CREME BRULEE

R65

ITALIAN CASSATA ICE CREAM

R80

CHOCOLATE DRIZZLED WAFFLES

R50

PLEASE NOTE THAT PRICES ARE SUBJECT TO CHANGE WITHOUT WARNING



VEGETARIAN



CHILLI



WHEN AVAILABLE