



*Andrea's*  
ITALIAN CAFE

# MENU 1

## ANTIPASTI

**DEEP FRIED CAMEMBERT CHEESE** – Half wheel of creamy camembert cheese crumbed & deep fried. Served with crostini bread & cranberry sauce.

**ITALIAN SALAD** – Mix of fresh lettuce, tomatoes, cucumber, red onion and mozzarella cheese with a drizzle of olive oil and a touch of balsamic glaze.

**PERI-PERI CHICKEN LIVERS** – Tender chicken livers cooked with onion chilli, red wine, napoletana sauce and cream. Served with crostini bread.

## SECONDI

**POLLO E FUNGHI PASTA** – Tender chicken pieces and white mushrooms cooked in our homemade Italian napoletana sauce served with your choice of pasta.

**NAPOLETANA PASTA** – Our home-made Italian tomato napoletana sauce infused with basil, served with your choice of pasta.

**PICCANTE PASTA** – Slow cooked beef bolognese sauce, ginger, and chilli with a dash of cream. Served with your choice of pasta.

**RAGU AL BOLOGNESE** – Our homemade beef bolognese sauce cooked with napoletana infused with basil served with your choice of pasta.

**REGINA PIZZA** – Napoletana, mozzarella, ham, and mushroom.

**MARGHERITA PIZZA** – Napoletana, mozzarella, and fresh basil.

**VEGETARIAN PIZZA (V)** – Napoletana, mozzarella, mushrooms, mixed peppers, onion, and garlic.

**B.A.F PIZZA** – Napoletana, mozzarella, bacon, danish feta, and avocado.

Please note: Pre-order required for tables of 20 pax or more

T's & C's apply. Choice of 1 option per person

2 Courses  
R250  
Per Person



# MENU 2

## ANTIPASTI

*CAPRESE SALAD (V) – Fresh mozzarella, ripe tomatoes, basil and extra virgin olive oil*

*GARLIC PRAWNS – Sautéed prawns in garlic, white wine, cherry tomatoes and parsley*

*PROSCIUTTO E MELONE – Parma ham with sweet rockmelon*

## SECONDI

*LASAGNA ALLA BOLOGNESE – Traditional oven-baked lasagna with beef ragu, béchamel and parmesan*

*VEAL SCALOPPINI – Pan-seared veal medallions in a creamy mushroom and white wine sauce, served with vegetables or salad*

*LINGUINE AI FRUTTI DI MARE – Linguine with a selection of fresh seafood in a light tomato or garlic white wine sauce*

*CHICKEN MILANESE – Breaded chicken breast served with chips or salad*

*VEGETARIAN RISOTTO (V) – Arborio rice with seasonal vegetables, finished with parmesan*

*TUNA STEAK – Grilled tuna steak with lemon, herbs and a side of roasted vegetables*

## DOLCI

*Panna Cotta*

*Tiramisu*

*Gelato (Vanilla, Chocolate or Strawberry)*

T's & C's apply.

Please note: Pre-order required for tables of 20 pax or more

Choice of 1 option per person

3 Courses  
R450  
Per Person



# MENU 3

## ANTIPASTI

**DEEP FRIED CAMEMBERT CHEESE** – Half wheel of creamy camembert cheese crumbed & deep fried.  
Served with crostini bread & cranberry sauce

**GRILLED CALAMARI** – Patagonian calamari tubes grilled, served in lemon butter or peri-peri.  
Served with savoury rice

**GARLIC SNAILS** – Snails cooked in garlic butter, topped with parmesan cheese and baked in our wood-fired oven

## SECONDI

**SPAGHETTI CARBONARA** – Guanciale (cured pork cheek) cooked until crispy with egg yolk, pecorino cheese and black pepper

**CHICKEN PESTO PASTA** – Chicken strips cooked in a creamy basil pesto sauce

**RISOTTO E FUNGHI** – Italian arborio rice cooked with wild mushrooms, garlic, finished with parmesan, butter and a touch of white wine

**GNOCCHI LAMB SHANK** – Tender lamb shank meat off the bone, cooked in our unique tomato, red wine and rosemary sauce, served with home-made gnocchi

**TRENTINO PIZZA** – Spicy chicken, caramelized onion, peppadews & avo

**TORINO PIZZA** – Steak strips, ham, chicken, onion & BBQ sauce

**CHORIZO PIZZA** – Chorizo sausage, caramelised onion, danish feta cheese and basil pesto

**ZUCCA VIOLINA (V) PIZZA** – Roasted butternut, gorgonzola cheese, pecan nuts and rocket

**PARMESAN ENCRUSTED CHICKEN BREAST** – Tender chicken breast dipped into parmesan flavoured bread crumbs, pan-fried and topped with a creamy mushroom sauce. Side choice of chips, rice or salad

**BEEF RUMP** – 300g beef rump flame grilled to your liking. Served with your choice of side

## DOLCI

Tiramisu

Creme Brule

Chocolate brownie served with vanilla gelato

T's & C's apply. Full payment for food only required upon confirmation of booking 5 days before booking date. Pre-Order required for 20 pax or more.

3 Courses  
R550 per  
person

