

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

R89

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

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

 R105

Grilled brinjal Slices layered with a fresh tomato & basil sauce, topped with mozzarella & 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 SNAILS

R120

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

GRILLED CALAMARI

R115

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

BAKED PRAWN TAILS

R110

De-shelled prawn tails cooked in garlic butter, topped with parmesan & 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.

PERI-PERI CHICKEN LIVERS

R95

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

VEGETARIAN BRUSHETTA

R89

Crostini slices with grilled brinjal topped with chopped tomatoes, creamy feta cheese, olives, peppadews finished off with basil pesto

SALADS

ITALIAN SALAD R87

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

CHICKEN SALAD R118

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

GREEK SALAD R89

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

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 cost.

TRADITIONAL PIZZA

	M	L		M	L
GARLIC & HERB FOCACCIA 	R58	R75	REGINA	R102	R124
			Ham & mushroom		
CHEESE & GARLIC FOCACCIA 	R78	R95	PEPPERONI	R115	R139
			Salami, mixed peppers & garlic		
FETA FOCACCIA  	R78	R99	B.A.F	R132	R155
Garlic, feta, caramelized onion & chilli			Bacon, *avo & feta		
MARGHERITA 	R87	R99	CHICKEN BBQ	R122	R145
Napoletana & mozzarella topped with basil			Chicken, mushrooms & BBQ sauce		
HAWAIIAN	R108	R125			
Ham & pineapple					

GOURMET PIZZA

QUATTRO STAGIONI	R135	R158	TRENTINO	R142	R164
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	R190	R199
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	R148	R169
Mince bolognese, peppers, chilli & *avo.			Chorizo sausage, caramelized onion, feta & basil pesto		

VEGETARIAN PIZZA

	M	L		M	L
VEGETARIAN	R120	R139	FUNGHI DEL BOSCO	R132	R159
Mushrooms, peppers, garlic & onion.			A medley of wild mushrooms and peppers, grilled in olive oil and garlic		
MEDITERRANEAN VEG 	R132	R148	MAMAS PIZZA	R155	R165
Artichokes, brinjals, olives & chilli.			Olives, pineapple, feta, caramelized onions, garlic, topped with rocket		

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 	R99	CHICKEN ALFREDO	R139
Authentic homemade napoletana sauce infused with basil.		Chicken cooked in our creamy mushroom sauce.	
ARRABIATA  	R99	PICCANTE 	R143
our napoletana with a hint of chilli		Bolognese with a dash of chilli, ginger and cream.	
BOLOGNAISE NAPOLETANA	R125	MEATBALL	R143
Homemade Italian bolognese in napoletana sauce infused with basil.		Homemade meatballs cooked in our napoletana sauce.	
TRADITIONAL ALFREDO	R125	AGLIO E OLIO PEPPERONCINO	R90
Ham cooked in our creamy mushroom sauce.		Garlic and chilli cooked in olive oil with a dash of white wine	

GOURMET PASTA

CHICKEN LIVER 	R133	MONTANARA	R140
Chicken livers, onion & chilli in our creamy napoletana sauce, topped with Danish feta.		Steak strips & black mushroom in our creamy napoletana sauce.	
GNOCCHI LAMB SHANK	R190	BACON & GORGONZOLA	R150
Tender lamb shank meat off the bone, cooked in our unique tomato, red wine & rosemary sauce. Served with homemade gnocchi.		Bacon cooked in our creamy gorgonzola sauce.	
CHORIZO 	R145	MEAT LASAGNE	R158
Slices of chorizo cooked in a creamy napoletana sauce with a dash of chilli.		Our bolognese baked in layers of homemade lasagna pasta, topped with mozzarella & wood-fired oven baked.	
		CHICKEN PESTO	R147
		Chicken strips cooked in our creamy basil pesto sauce.	

VEGETARIAN PASTA

MELANZANE MAIN 	R125	BUTTERNUT PANZEROTTI 	R140
Grilled brinjal slices layered with a fresh tomato & basil sauce, topped with mozzarella & baked in a wood-fired oven		Homemade pillows of pasta filled with butternut & served in our creamy napoletana sauce.	
TRE FUNGHI  	R138	SPINACH PANZEROTTI 	R140
Fresh porcini, button & black mushroom cooked in olive oil, garlic, chilli & white wine, topped with *rocket & parmesan shavings.		Homemade pillows of pasta filled with spinach & ricotta. Served in our creamy gorgonzola sauce.	

SEAFOOD PASTA

DELLA NONNA 	R177	FRUTTI DI MARE	R199
Prawn tails sautéed in olive oil, garlic & chilli.		Prawn tails, calamari tubes & mussels in our creamy napoletana sauce.	
CREAMY SEAFOOD	R199	GAMBERI	R185
Prawn tails & calamari tubes cooked in our creamy, garlic white wine sauce.		Prawn tails cooked in our creamy napoletana sauce.	

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 into parmesan flavoured breadcrumbs, pan-fried & served with a creamy mushroom sauce.

BABY CHICKEN

R235

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

HALF CHICKEN

R169

Half chicken (600g) slowly roasted in the wood-fired 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

R229

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

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