


# Andrea's Italian Cafe

RISTORANTE & TAKE-AWAY

All of our food is freshly prepared in-house using only the finest ingredients. Your patience in the preparation of your meal will be appreciated and well rewarded with the best Italian cuisine experience.

## STARTERS

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|--|------|
| MELANZANE PARMIGIANA - Grilled brinjal slices layered with a fresh tomato & basil sauce topped with mozzarella & baked in a wood oven  | R80  |
| MELANZANE MAIN   | R101 |
| GARLIC SNAILS - Snails cooked in garlic butter, topped with parmesan cheese & baked in a wood oven   | R63  |
| GORGONZOLA SNAILS - Snails cooked in a creamy gorgonzola sauce, oven baked & topped with parmesan cheese   | R79  |
| BAKED PRAWN TAILS - De-shelled prawn tails cooked in garlic butter then baked in a wood oven   | R89  |
| GORGONZOLA PRAWNS - De-shelled prawn tails cooked in a creamy gorgonzola sauce, topped with parmesan & baked in a wood oven  | R96  |
| GRILLED CALAMARI - Patagonian calamari tubes grilled with a choice of sauce. Garlic, lemon or peri peri, served with savoury rice  | R83  |
|  PERI PERI CHICKEN LIVERS - Chicken livers, onion & chilli cooked in a creamy Napolitana sauce, served with bread | R67  |
| DEEP FRIED CAMEMBERT - Half wheel of creamy camembert cheese, crumbed & deep fried, served with cranberry sauce  | R68  |
| ASPARAGHI AL FORNO - Asparagus cooked in a creamy Napolitana sauce, topped with mozzarella then baked in a wood oven   | R67  |
| BAKED MUSHROOMS - Gorgonzola or Garlic baked in our woodfire oven  | R65  |
| CHICKEN GIBLETS - Cooked in peri peri  | R55  |

## SALADS

Enjoy one of our freshly made salads drizzled with homemade mayonnaise. Ask your waitron about our table salads

|  |     |
|--|-----|
| ✓ ITALIAN SALAD – Fresh garden greens, cherry tomato, cucumber & onion, topped with mozzarella cheese                                  | R68 |
| ✓ GREEK SALAD – Fresh garden greens, cherry tomato, cucumber, onion, Danish feta & calamata olives                                     | R75 |
| CHICKEN SALAD – Tender chicken strips grilled & served on fresh lettuce, cherry tomato, cucumber, onion & topped with fresh avo slices | R89 |
| ✓ GORGONZOLA SALAD – Fresh lettuce, *rocket, tomato, peppadews and gorgonzola cheese, sprinkled with crushed pecan nuts                | R88 |
| CALAMARI SALAD – Fresh garden greens, cherry tomato, cucumber & onion, topped with deep fried Patagonian tubes & squid heads           | R98 |
| RUCOLA SALAD – Fresh lettuce, *rocket, cherry tomato, crispy bacon, parmesan shavings & avo  | R78 |

\*Please note that a 12% gratuity will be added for parties of 8 or more. Thank you for your understanding

# WOOD OVEN PIZZA

We pride ourselves on our pizza's & 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.  
We offer Gluten Free & Banting large pizza bases at an additional cost

## TRADITIONAL PIZZA

✓ **GARLIC & HERB FOCCACIA**

✓ **CHEESE & GARLIC FOCCACIA**

✓ **FETA FOCCACIA** – Garlic, feta, caramelized onion & chili

**PARMA HAM FOCCACIA** – Garlic topped with imported parma ham, cherry tomatoes & \*rocket

✓ **MARGHERITA** – Napolitana & mozzarella

**HAWAII** – Ham & pineapple

**REGINA** – Ham & Mushrooms

**TROPICALE** – Bacon & banana

**PEPPERONI** – Salami, peppers & garlic

**B.A.F** – Bacon, avo, Danish feta

**CHICKEN BBQ** – Chicken, mushrooms & BBQ sauce



|     |      |
|-----|------|
| R42 | R65  |
| R59 | R79  |
| R52 | R88  |
| R92 | R125 |
| R73 | R95  |
| R80 | R108 |
| R82 | R106 |
| R82 | R106 |
| R89 | R117 |
| R93 | R125 |
| R93 | R120 |

## GOURMET PIZZA

**QUATTRO STAGIONI** – Salami, artichokes, mushrooms & olives

**SICILIANA** – Anchovy, olives & capers

**SEAFOOD** – Prawns, calamari & mussels

**POLLO ELEGANTE** – Chicken on a basil pesto base with peppadews, feta, red onion & chopped walnuts topped with \*rocket

**HOMEMADE MEATBALLS** – Meatballs cooked in Napoli red wine sauce, peppers, & garlic topped with \*rocket

✓ **VESUVIO** – Chicken livers cooked in a peri peri sauce, onion, feta & chili

✓ **POLLO PICCANTE** – Grilled Cajun chicken, onion, feta & chili

✓ **PICCANTE** – Mince Bolognese, peppers, chili & avo

**TORINO** – Steak strips, basil pesto, peppers, onion & feta

**CHORIZO** – Chorizo sausage, caramelized onion, feta & pesto

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

**BERGAMO** – Bacon, gorgonzola cheese & peppadews

**ROMANA** – Bacon, camembert, cranberry & avo

**CARNIVORE** – Steak strips, ham, chicken, onion & BBQ sauce

**ORIENTAL LAMB** – Curried lamb topped with fresh \*rocket

**LAMB PIZZA** – Lamb shank off the bone cooked in a rich barbeque & rosemary sauce topped with \*rocket & avo

✓ **GAMBERI PICCANTE** – Prawns, chili & \* rocket

**PARMA HAM** – Sliced Italian imported prosciutto, parmesan shavings & \*rocket

✓ **PATAGONIA** – Prawns, chicken, garlic, chili & \*rocket

|      |      |
|------|------|
| R102 | R132 |
| R99  | R124 |
| R135 | R163 |
| R108 | R128 |
| R93  | R116 |
| R96  | R127 |
| R97  | R126 |
| R105 | R129 |
| R97  | R129 |
| R105 | R134 |
| R105 | R132 |
| R101 | R125 |
| R105 | R135 |
| R112 | R139 |
| R127 | R158 |
| R130 | R155 |
| R119 | R147 |
| R128 | R152 |
| R133 | R163 |

## VEGETARIAN PIZZA

**POMPEII** – Banana, pineapple, feta & avo

**VEGETARIAN** – Mushrooms, peppers, garlic & onion

✓ **MEDITERRANEAN VEG** – Artichokes, brinjals, olives & chili

**LATINA** – Spinach, feta, peppadews & garlic

**FUNGHI DEL BOSCO** – A medley of wild mushrooms with peppers grilled in olive oil & garlic

**3 CHEESE JALEPEN0** – Mozzarella, Camembert, Danish feta & jalepeno



|      |      |
|------|------|
| R95  | R123 |
| R93  | R118 |
| R97  | R120 |
| R95  | R115 |
| R97  | R120 |
| R103 | R125 |

# PASTA

We offer four types of pasta - spaghetti, imported Italian penne and our homemade tagliatelle & linguini. Homemade gnocchi, panzerotti or gluten free penne can be served with any sauce where an additional charge will apply. Ask your waitron about our half portions.

## TRADITIONAL PASTA

|   |      |
|---|------|
| ✓ <b>NAPOLETANA</b> – Authentic homemade Napolitana sauce infused with basil  | R79  |
| <b>BOLOGNAISE</b> – Homemade Italian bolognaise in Napolitana sauce infused with basil  | R99  |
| 🌶️ <b>ARRABBIATA</b> – Our Napolitana with a hint of chili  | R83  |
| <b>TRADITIONAL ALFREDO</b> – Ham cooked in our creamy mushroom sauce  | R103 |
| <b>CHICKEN ALFREDO</b> – Chicken cooked in our creamy mushroom sauce  | R110 |
| 🌶️ <b>PICCANTE</b> – Bolognaise with a dash of chili, ginger and cream  | R109 |
| <b>CHICKEN CANNELLONI</b> – Chicken filled tubes of pasta, covered in a creamy mushroom sauce, topped with mozzarella & wood oven baked | R116 |
| <b>MEAT LASAGNE</b> – Our bolognaise baked in layers of homemade lasagna pasta, topped with mozzarella & wood oven baked                | R118 |
| <b>PUTANESCA</b> – Anchovies, olives, & capers in our Napolitana red wine sauce   | R112 |



## ANDREA'S ITALIAN CAFÉ HOUSE PASTA

|  |      |
|--|------|
| <b>MEATBALL PASTA</b> -Homemade meatballs cooked in our Napolitana sauce   | R103 |
| <b>POLLO E FUNGHI</b> – Chicken & mushrooms cooked in our Napolitana sauce   | R103 |
| 🌶️ <b>CHORIZO PASTA</b> – Slices of chorizo cooked in a creamy Napolitana sauce with a dash of chili   | R119 |
| <b>CHICKEN PESTO PASTA</b> – Chicken strips cooked in our creamy basil pesto sauce   | R110 |
| 🌶️ <b>CHICKEN LIVER PASTA</b> – Chicken livers, onion & chili in our creamy Napolitana sauce, topped with Danish feta  | R110 |
| <b>MONTANARA</b> – Steak strips & black mushrooms in our creamy Napolitana sauce   | R115 |
| <b>BACON &amp; GORGONZOLA</b> – Bacon cooked in our creamy gorgonzola sauce  | R115 |
| 🌶️ <b>TREVISIO</b> – Steak strips & brown mushrooms cooked in our creamy mascarpone cheese sauce with a hint of chili, topped with fresh *rocket             | R129 |
| <b>GNOCCHI LAMB SHANK</b> – Tender lamb shank meat off the bone, cooked in our unique tomato, red wine & rosemary sauce. Served with homemade potato gnocchi | R149 |

## VEGETARIAN PASTA

|   |      |
|---|------|
| 🌶️ <b>MEDITERRANEO</b> – Brinjal, artichokes, olives & chili cooked in our Napolitana sauce   | R104 |
| <b>FUNGHI E PEPPE</b> – Mushrooms cooked in our creamy black pepper sauce   | R98  |
| <b>PESTO E FUNGHI</b> – Mushrooms cooked in our creamy basil pesto sauce  | R104 |
| 🌶️ <b>TRE FUNGHI</b> – Fresh porcini, button & black mushrooms cooked in olive oil, garlic, chili & white wine sauce, topped with *rocket & parmesan shavings | R110 |
| <b>BUTTERNUT PANZEROTTI</b> – Homemade pillows of pasta filled with butternut & served in our creamy Napolitana sauce   | R111 |
| <b>SPINACH PANZEROTTI</b> - Homemade pillows of pasta filled with spinach & ricotta, served in our creamy gorgonzola sauce                                    | R111 |

## SEAFOOD PASTA

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|--|------|
| 🌶️ <b>DELLO ZIO</b> – Prawn tails sautéed in olive oil, garlic & chili   | R149 |
| <b>GAMBERI</b> – Prawn tails cooked in our creamy Napolitana sauce   | R153 |
| <b>FRUTTI DI MARE</b> – Prawn tails, calamari tubes & mussels in our Napolitana sauce  | R159 |
| <b>GENOVESE</b> – Prawns cooked in our creamy basil pesto sauce  | R149 |
| 🌶️ <b>PESCATORE</b> – Prawns, calamari & squid heads cooked in olive oil, garlic & white wine sauce with a hint of chili     | R148 |
| <b>PRAWN PANZEROTTI</b> – Homemade pillows of pasta filled with a prawn filling, served in our Napolitana & prawn tail sauce | R149 |
| <b>CREAMY SEAFOOD</b> – Prawn tails & calamari tubes cooked in our creamy, garlic white wine sauce                           | R159 |



Add cream to our Napolitana sauce as an extra R25


# MEAT & POULTRY

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

*Our baby chickens, half chicken and lamb shank can take up to 45 minutes to prepare.*

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|---|--------------|
| <b>POLLO MARSALA</b> – Tender chicken breasts served in our creamy marsala wine sauce   | R139         |
| <b>PARMA POLLO</b> – Tender chicken breast grilled & topped with a slice of Italian Parma ham & mozzarella, oven baked & served with our sage butter & olive sauce          | R145         |
| <b>BABY CHICKEN</b> – Free range whole baby chicken roasted in our wood oven (Lemon or peri-peri)   | R164         |
| <b>HALF CHICKEN</b> – Half chicken slowly roasted in the wood oven with a choice of sides (Lemon or peri-peri)  | R139         |
| <b>PARMESAN ENCRUSTED CHICKEN BREAST</b> – Chicken breasts dipped into parmesan flavoured breadcrumbs, pan-fried & served in a choice of sauce (Garlic, lemon or peri-peri) | R135         |
| <b>CHICKEN &amp; CALAMARI COMBO</b> – Half chicken slowly roasted in the wood oven with a starter portion of calamari served with a choice of sides (Lemon or peri-peri)    | R184<br>R149 |
| <b>RUMP</b> – 250g flame grilled to perfection  | R165         |
| <b>BEEF FILLET</b> – 250g flame grilled to perfection   | R37          |
| <b>SAUCES</b> – Green peppercorn  | R37          |
| Mushroom  | R37          |
| Gorgonzola  | R37          |
| <b>PEPE VERDI FILETTO</b> – 250g of beef fillet medallions grilled & topped with black or green peppercorn sauce  | R195         |
| <b>FILETTO PORCINI</b> – 250g of beef fillet medallions grilled & topped with a cream & fresh porcini mushroom sauce  | R210         |
| <b>LAMB SHANK</b> (± 600g) – Slow cooked over hours in our wood oven & served in a rich red wine & rosemary sauce   | R196         |
| <b>GRILLED LAMB CHOPS</b> – Flame grilled lamb chops marinated with rosemary & olive oil served with a whole grain mustard & white wine reduction                           | SQ           |

# SEAFOOD

|  |      |
|--|------|
| <b>CALAMARI MAIN</b> – Patagonian calamari tubes grilled & served in a choice of sauce (Garlic, lemon or peri-peri)  | R175 |
|  <b>CALAMARI SICILIANA</b> – Patagonian calamari & whole olives sautéed in olive oil, garlic & lemon juice with a hint of chili | R175 |
| <b>DEEP FRIED CALAMARI</b> - Patagonian calamari deep fried  | R175 |
| <b>GRILLED PRAWNS</b> – 6 grilled prawns served on a bed of savoury rice with a choice of sauce  | SQ   |
| <b>FRESH FROM THE OCEAN LINE FISH</b> – When available, ask your waitron about our catch of the day  | SQ   |

# DESSERTS

|                                |     |
|--------------------------------|-----|
| ICE CREAM & CHOCOLATE SAUCE    | R45 |
| ITALIAN KISSES (4 per portion) | R65 |
| CHOCOLATE BROWNIES             | R48 |
| CRÈME BRULÉE                   | R59 |



PLEASE NOTE THAT PRICES ARE SUBJECT TO CHANGE WITHOUT WARNING



Vegetarian



Chili

\* When available