






STARTERS

-  **MELANZANE PARMIGIANA** – Grilled brinjal slices layered with a fresh Napoletana sauce topped with mozzarella & baked in the wood oven. R65
-  **BAKED MUSHROOM** – Large Brown mushroom topped with garlic, creamed spinach & mozzarella baked in the wood oven, served on mushroom sauce. R48
- GARLIC SNAILS** – Snails cooked in garlic butter, topped with parmesan cheese & baked in the wood oven. R56
- GORGONZOLA SNAILS** – Snails cooked in a creamy gorgonzola sauce, topped with parmesan cheese & baked in the wood oven. R68
- GARLIC PRAWN TAILS** – Prawn tails cooked in garlic butter served in a snail dish, topped with parmesan & baked in the wood oven. R76
- GORGONZOLA PRAWN TAILS** – Prawn tails cooked in a creamy gorgonzola sauce served in a snail dish, topped with parmesan & baked in the wood oven. R86
- GRILLED CALAMARI** – Patagonia calamari tubes grilled with a choice of sauce. Garlic, lemon or peri peri, served with savory rice. R76
- PERI PERI CHICKEN LIVERS** – Chicken livers, onion & chilli cooked in a creamy Napoletana sauce, served with bread. R56
-  **DEEP FRIED CAMEMBERT** – Half wheel of camembert cheese, crumbed & deep fried golden brown, served with cranberry sauce & bread. R62
- FRESH SALDHANHA MUSSELS** – Fresh Saldanha mussels cooked in a creamy garlic, white wine & herb sauce. Served with bread. R69
- SPICY BEEF STEAK STRIPS** – Beef steak strips, cherry tomatoes & chilli served in a creamy Napoletana sauce. Served with bread. R64

SALADS








-  **GREEK SALAD** – Fresh Garden greens, cherry tomato, cucumber, red onion, Danish feta & kalamata olives. Dressed with our homemade salad dressing. R62
- CHICKEN SALAD** – Tender chicken strips grilled & served on fresh lettuce, cherry tomato, cucumber, red onion & fresh avo slices. Dressed with our homemade salad dressing. R92
-  **GORGONZOLA SALAD** – Fresh Garden greens, rocket, cherry tomato, cucumber, red onion, peppadews & gorgonzola cheese. Sprinkled with crushed pecan nuts & dressed with our homemade salad dressing. R78
- RUCOLA SALAD** – Fresh Garden greens, rocket, cherry tomato, cucumber, red onion, crispy bacon, parmesan shavings & avo. Dressed with our homemade salad dressing. R76
- CALAMARI SALAD** – Fresh Garden greens, cherry tomato, cucumber & red onion. Topped with deep fried Patagonia tubes & squid heads. Dressed with our homemade salad dressing. R92
- SEAFOOD SALAD** – Fresh Garden greens, cherry tomato, cucumber & red onion. Topped with grilled prawns & calamari tubes. Dressed with our homemade salad dressing. R98
- PORTUGUESE SALAD** – Fresh Garden greens, cherry tomato, cucumber, red onion with grilled prawns, calamari tubes & chorizo sausage. Dressed with our homemade salad dressing. R102

WOOD OVEN PIZZA

Our pizza's are thin based & cooked in a traditional wood oven. Please allow a minimum of 30 minutes & sometimes longer when very busy. We pride ourselves on our pizza & strive to make the best pizza not the fastest pizza. We also offer gluten free pizza bases or banting pizza bases at an extra charge .

CLASSIC







 GARLIC & HERB FOCACCIA	R28	R38
 CHEESY GARLIC FOCACCIA	R45	R58
 FETA FOCACCIA – Garlic, feta, caramelized onion & chilli	R44	R58
 CAFFE ITALIA FOCACCIA – Jalapeno, feta, peppadews, garlic & caramelized onion	R54	R66
 MARGHERITA – Napoletana & Mozzarella	R58	R69
HAWAII – Ham & pineapple	R72	R82
TROPICALE – Bacon & banana	R74	R86
REGINA – Ham & mushrooms	R68	R84
PEPPERONI – Salami, peppers & garlic	R79	R95
BAF – Bacon, avo & Danish feta	R79	R99
QUATTRO STAGIONI – Salami, artichokes, mushrooms & olives	R94	R114
SICILIANA – Anchovy, olives & capers	R89	R104
CHICKEN BBQ – Chicken, mushrooms & BBQ sauce	R86	R98



GOURMET

MEATBALLS – Meatballs cooked in Napoletana sauce, peppers, garlic & topped with rocket	R85	R102
BERGAMO – Bacon, gorgonzola cheese & peppadews	R88	R106
GENOVESE – Chicken strips cooked in basil pesto, mushrooms & parmesan	R92	R108
TRENTINO – Spicy chicken, caramelized onions, peppadews & avo	R98	R118
CHORIZO – Chorizo sausage, caramelized onion, feta & basil pesto	R92	R114
POLLO PICANTE – Grilled Cajun chicken, onion, feta & chilli	R88	R106
PICCANTE – Mince bolognese, peppers, chilli & avo	R88	R108
TORINO – Steak strips, basil pesto, peppers, onion & feta	R92	R112
ROMANA – Bacon, camembert, cranberry & avo	R96	R118
PATAGONIA – Prawns, chicken, garlic, chilli & rocket	R114	R138
GAMBERI PICCANTE – Prawns, chilli & rocket	R106	R128
CARNIVORE – Steak strips, ham, chicken, onion & BBQ sauce	R102	R118
PARMA HAM – Sliced imported Parma ham, parmesan shavings & rocket	R120	R132
SEAFOOD – Prawns, calamari & mussels	R118	R140
CAFFE ITALIA HOUSE PIZZA – Tender lamb shank off the bone cooked in a rich Napoletana , rosemary sauce topped with rocket & avo	R128	R148

VEGETARIAN

 VEGETARIAN – Mushrooms, peppers, garlic & onion	R82	R96
 MEDITERRANEAN VEG – Artichokes, brinjals, olives & chilli	R87	R99
 POMPEII – Banana, pineapple, feta & avo	R74	R86
 3 CHEESE JALAPENO – Mozzarella, camembert, feta & jalapenos	R84	R98
 FUNGHI DEL BOSCO – Grilled wild mushrooms, peppadews & mixed peppers	R92	R108
 LATINA – Spinach, peppadews, feta & garlic	R86	R99






PASTA

We offer 3 types of pasta, imported Italian penne & spaghetti as well as our homemade tagliatelle.
Homemade gnocchi can be served with any sauce at an extra charge. We also offer a gluten free penne at an extra charge.



TRADITIONAL PASTA








 AGLIO E OLIO – Tossed in olive oil, garlic & chilli.	R58
 NAPOLETANA – Homemade fresh tomato & basil sauce.	R72
 ARRABIATA – Homemade Neapolitan sauce with chilli.	R78
BOLOGNAISE – Authentic Italian meat & tomato sauce.	R86
TRADITIONAL ALFREDO – Ham & creamy mushroom sauce.	R89
CHICKEN ALFREDO – Chicken cooked in a creamy mushroom sauce.	R95
PUTANESCA – Anchovies, olives & capers in a Neapolitan sauce.	R88
MEAT LASAGNE – Traditional oven baked with layers of pasta, bolognese & mozzarella.	R94
AMATRICIANA – Bacon, cherry tomato & chilli in a Neapolitan sauce.	R88
POLLO E FUNGHI – Chicken & mushrooms cooked in a Neapolitan sauce.	R88



CAFFE ITALIA HOUSE PASTA

PICCANTE – Traditional Bolognese, mushrooms & chilli with a dash of cream.	R98
MEATBALL PASTA – Homemade meatballs cooked in a Neapolitan sauce.	R98
CHICKEN LIVER PASTA – Chicken livers, onion & chilli in a creamy Neapolitan sauce, topped with Danish feta.	R98
CHICKEN PESTO PASTA – Chicken strips cooked in a creamy basil pesto sauce.	R98
STEAK PESTO PASTA – Steak strips & brown mushrooms cooked in a creamy basil pesto sauce.	R106
BACON & GORGONZOLA – Bacon cooked in a creamy gorgonzola sauce.	R108
TREVISIO – Steak strips & brown mushrooms cooked in a creamy mascarpone cheese sauce, with a hint of chilli. Topped with fresh rocket.	R114
CHORIZO PASTA – Slices of chorizo cooked in a creamy Neapolitan sauce with a dash of chilli.	R104
GNOCCHI LAMB SHANK – Tender lamb shank meat off the bone cooked in our unique tomato, red wine & rosemary sauce. Served with homemade potato gnocchi.	R139

VEGETARIAN PASTA

 MUSHROOM & CHILLI CARBONARA —Slices of brown mushroom & chilli sautéed in olive oil, then covered in a creamy egg & parmesan sauce.	R96
 MELANZANE PARMIGIANA –Mains portion of grilled brinjal slices layered with a fresh Neapolitan sauce topped with mozzarella & baked in the wood oven.	R92
 MEDITERRANEO – Brinjal, artichokes, olives & chilli in a Neapolitan sauce.	R92
 TRE FUNGHI – Fresh porcini, button & brown mushrooms cooked in an olive oil, garlic, chilli & white wine sauce. Topped with rocket & parmesan shavings. For a creamy TRE FUNGHI - add	R98 R20
 SPINACH RAVIOLI – Homemade pillows of pasta filled with spinach & ricotta, served in a fresh creamy Neapolitan sauce.	R94
 BUTTERNUT PANZEROTTI – Homemade pillows of pasta filled with butternut & served in a creamy Neapolitan sauce.	R94
 GNOCCHI GORGONZOLA – Homemade potato gnocchi served in a creamy gorgonzola sauce.	R94

SEAFOOD PASTA

GAMBERI – Prawn tails cooked in a creamy Neapolitan sauce.	R124
MARINARA – Prawns, calamari , fresh Saldanha mussels cooked in a Neapolitan sauce.	R128
PESCATORE – Prawns, calamari & squid heads cooked in a olive oil, garlic, white wine sauce with a hint of chilli.	R124
PRAWN PANZEROTTI – Homemade pillows of pasta filled with a prawn filling, served in a Neapolitan & prawn tail sauce.	R128
CREAMY SEAFOOD – Prawn tails & calamari tubes cooked in a creamy garlic & white wine sauce.	R134
PRAWN PESTO PASTA —Prawn tails cooked in a creamy basil pesto sauce.	R134

MEAT & POULTRY

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

BABY CHICKEN (Lemon or Peri Peri) – Free range whole baby chicken roasted in our wood oven.	R155
CHICKEN & CALAMARI COMBO – Half chicken slowly roasted in the wood oven (lemon or Peri Peri) & a starter portion of grilled calamari.	R168
HALF CHICKEN FLATTIE - Half chicken slow roasted in wood oven. (lemon or Peri-Peri)	R98
POLLO MARSALA – Tender chicken breast served in a creamy marsala wine sauce.	R115
PARMA POLLO – Tender chicken breast grilled & topped with a slice of Italian Parma ham & mozzarella, oven baked & served with a sage butter and olive sauce.	R138
CAFFE ITALIA FILLET - 250g A-grade fillet, flamed grilled - cut into medallions & topped in a red wine & rosemary reduction.	R168
BISTECCA TOSCANA - 300g A-grade rump, flamed grilled & topped with a wild porcini mushroom sauce.	R165
BEEF FILLET – 250g beef fillet grilled to perfection.	R145
RUMP – 300g beef rump grilled to perfection.	R138
SAUCES -Green Peppercorn or Creamy Mushroom	R30
-Gorgonzola	R30
-Creamy Porcini Mushroom	R30

SEAFOOD

CALAMARI MAIN – 200g Patagonia calamari tubes grilled & served in a choice of sauce, garlic, lemon or Peri Peri.	R148
PRAWN & CALAMARI COMBO - De –shelled prawn tail & Patagonia calamari tubes cooked in a sauce of your choice, lemon, garlic or Peri-Peri.	R158
CATCH OF THE DAY LINEFISH – Fresh from the ocean grilled & topped in a garlic, lemon, white wine & Napoletana sauce.	SQ
FRESH SALDANHA MUSSELS – Cooked in a creamy garlic, white wine sauce or Napoletana sauce.	R120



DESSERTS

Vanilla Ice cream & Bar one sauce	R45
Italian Kisses served with cream	R58
Dark Chocolate Volcano served with Ice cream	R68
Hot Sticky Toffee Pudding served with Ice cream	R62
Homemade Baked Cheesecake of the day	SQ
Dom Pedro - Base Mix	R20
Whiskey	R20
Kahlua	R24
Amaretto (Almond liquor)	R26
Frangelico (Hazelnut liquor)	R28

*Subject to availability

