

CAFFE ITALIA

STARTER

MELANZANE PARMIGIANA

R76

Grilled brinjal slices layered with a fresh napoletana sauce topped with mozzarella & baked in the wood oven.

TRIO OF MUSHROOMS

R74

Fresh porcini, brown & button mushrooms cooked in a creamy garlic sauce, served with bread on the side.

GARLIC SNAILS

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

GORGONZOLA SNAILS

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

GARLIC PRAWN TAILS

Prawn tails cook in garlic butter served in a snail dish, topped with parmesan & baked in the wood oven.

GORGONZOLA PRAWN TAILS

Prawn tails cook in a creamy gorgonzola sauce served in a snail dish, topped with parmesan & baked in the wood oven.

GRILLED CALAMARI

100gm Patagonia calamari tubes grilled with a choice of sauce. Garlic, lemon or peri peri, served with savory rice.

PERI PERI CHICKEN LIVERS

Chicken livers, onion and chilli cooked in a creamy napolitana sauce, served with bread.

DEEP FRIED CAMEMBERT

Half wheel of camembert cheese, crumbed & deep fried golden brown, served with cranberry sauce and bread.

FRESH SALDHANHA MUSSELS

Fresh Saldanha mussels cooked in a creamy garlic, white wine & herb sauce. Served with bread.

SALADS

ITALIAN SALAD

R62

Fresh garden greens, cherry tomato, cucumber, red onion topped with mozzarella cheese & our homemade dressing.

GREEK SALAD

R62

Fresh garden greens, cherry tomato, cucumber, red onion, Danish feta & kalamata olives. Dressed with our homemade salad dressing.

CHICKEN SALAD

R92

Tender chicken strips grilled & served on fresh lettuce, cherry tomato, cucumber, red onion & fresh avo slices. Dressed with our homemade salad dressing.

GORGONZOLA SALAD

R78

Fresh garden greens, rocket, cherry tomato, cucumber, red onion, peppadews & gorgonzola cheese. Sprinkled with crushed pecan nuts & dressed with our homemade salad dressing

RUCOLA SALAD

R78

Fresh garden greens, rocket, cherry tomato, cucumber, red onion, crispy bacon, parmesan shavings & avo. Dressed with our homemade salad dressing.

CALAMARI SALAD

R88

Fresh garden greens, cherry tomato, cucumber & red onion. Topped with deep fried patagonia tubes and squid heads. Dressed with our homemade salad dressing.

SEAFOOD SALAD

R110

Fresh garden greens, cherry tomato, cucumber & red onion. Topped with grilled prawns & calamari tubes. Dressed with our homemade salad dressing.

PORTUGUESE SALAD

R110

Fresh garden greens, cherry tomato, cucumber, red onion with grilled prawns, calamari tubes & chorizo sausage. Dressed with our homemade salad dressing.

PIZZA

Our Pizza's are thin based and cooked in a traditional wood oven. Please allow an average of 25 minutes and sometimes longer when very busy. We pride ourselves on our pizza's and strive to make the best pizza not the fastest pizza.

We also offer gluten free and banting bases at an extra charge.

CLASSIC

GARLIC & HERB FOCACCIA	R38	R48
CHEESY GARLIC FOCACCIA	R56	R68
FETA FOCACCIA - Garlic, feta, balsamic caramelized onion and chilli	R42	R64
MARGHERITA - Napoletana & mozzarella	R68	R80
HAWAII - Ham & pineapple	R80	R92
TROPICALE - Bacon & banana	R82	R94
REGINA - Ham & mushrooms	R82	R94
CHICKEN BBQ - Chicken, mushrooms & BBQ sauce	R94	R108
PEPPERONI - Salami, peppers & garlic	R90	R105
BAF - Bacon, avo & danish feta	R94	R108
QUATTRO STAGIONI - Salami, artichokes, mushrooms & olives	R98	R114
SICILIANA - Anchovy, olives & capers	R94	R110

GOURMET

POLLO PICANTE - Grilled cajun chicken, onion, feta & chilli	R96	R112
BERGAMO - Bacon, gorgonzola cheese & peppadews	R98	R114
GENOVESE - Chicken, mushrooms, basil pesto & parmesan shavings	R98	R114
VESUVIO - chicken livers & onion in peri peri sauce, feta & rocket	R98	R114
TORINO - Steak strips, basil pesto, peppers, onion & feta	R98	R116
TRENTINO - Spicy chicken, balsamic caramelized onions, peppadews & avo	R106	R120
CHORIZO - Chorizo sausage, balsamic caramelized onion, feta & basil pesto	R106	R120
PICCANTE - Mince bolognese, peppers, chilli & avo	R106	R120
ROMANA - Bacon, camembert, cranberry & avo	R106	R120
CARNIVORE - Steak strips, ham, chicken, onion & BBQ sauce	R112	R126
PRAWN & CHORIZO - Prawns, chorizo, garlic & rocket	R120	R138
GAMBERI PICCANTE - Prawns, chilli & rocket	R120	R138
PARMA HAM - Sliced imported Parma ham, parmesan shavings & rocket	R120	R138
SEAFOOD - Prawns, Calamari & mussels	R126	R144
OXTAIL PIZZA - Tender oxtail meat & sauce topped with rocket & avo	R126	R144

VEGETARIAN

VEGETARIAN - Mushrooms, peppers, garlic & onion	R94	R106
POMPEII - Banana, pineapple, danish feta & avo	R96	R108
LATINA - Spinach, peppadews, danish feta & garlic	R96	R108
FUNGHI DEL BOSCO - Grilled wild mushrooms, peppadews & mixed peppers	R98	R110
MEDITERRANEAN VEG - Artichokes, brinjals, olives & chilli	R98	R110
MONTE BIANCO - Spinach, gorgonzola & balsamic caramelised onion	R102	R110
3 CHEESE JALAPENO - Mozzarella, camembert, danish feta & jalapenos	R104	R112

PASTA

We offer 3 types of pasta, imported Italian penne and spaghetti as well as our homemade Tagliatelle.

Homemade Gnocchi can be served with any of our dishes at an extra charge. We also offer gluten free pasta at an extra charge.

TRADITIONAL PASTA

AGLIO E OLIO – Garlic, chilli tossed in olive oil, with a splash of white wine	R66
NAPOLETANA – Homemade fresh tomato & basil sauce	R76
BOLOGNAISE – Authentic Italian meat and tomato sauce.	R88
AMATRICIANA – Bacon, cherry tomato & chilli in a napoletana sauce	R92
POLLO E FUNGHI – Chicken & mushrooms cooked in a napoletana sauce	R92
TRADITIONAL ALFREDO – Ham & creamy mushroom sauce	R94
CHICKEN ALFREDO – Chicken cooked in a creamy mushroom sauce	R98
MEAT LASAGNE – Traditional meat oven baked pasta	R96
CARBONARA – Crispy bacon in a creamy egg & parmesan sauce	R98
PUTANESCA – Anchovies, olives and capers in a napoletana sauce	R102

CAFFE ITALIA HOUSE PASTA

MEATBALL PASTA – Homemade meatballs & mixed peppers in a napoletana sauce	R98
PICCANTE – Traditional bolognaise, mushrooms & chilli with a dash of cream	R98
CHICKEN LIVER PASTA – Chicken livers, onion & chilli in a creamy napoletana sauce, topped with danish feta	R98
CHICKEN PESTO PASTA – Chicken cooked in a homemade creamy basil pesto sauce	R98
BACON & PORCINI PASTA – Crispy bacon & fresh Porcini mushrooms sauteed in olive oil, garlic, chilli & a dash of white wine	R98
MONTANARA PASTA – Steak strips & brown mushroom, cooked in creamy napoletana sauce	R98
HOME-MADE GNOCCHI – Home made in-house served with choice of napoletana, bolognaise, creamy gorgonzola or creamy basil pesto sauce	R104
CHORIZO PASTA – Slices of chorizo cooked in a creamy napoletana sauce with a hint of chilli	R110
BACON & GORGONZOLA – Crispy bacon cooked in a creamy gorgonzola sauce	R110
TREVISO – Steak strips & brown mushrooms cooked in a creamy mascarpone cheese sauce, with a hint of chilli and topped with rocket	R118
OXTAIL PASTA – Tender oxtail meat off the bone cooked in a rich oxtail reduction with a dash of Napoli, Rosemary & red wine, best served with homemade potato gnocchi.	R139



VEGETARIAN PASTA

PRIMAVERA PASTA - Roasted red & yellow peppers, onions & mushrooms in a napoletana sauce	R98
MEDITERRANEO PASTA - Brinjal, artichokes, olives & chilli in a napoletana sauce.	R98
TRE FUNGHI PASTA - Fresh porcini, button and black mushrooms cooked in an olive oil, garlic, chilli & white wine sauce. Topped with parmesan shavings & rocket	R98
• For a creamy Tre Funghi Pasta - add R20	
MELANZANE PARMIGGIANA -Homemade grilled brinjal baked layered in Napoli and Mozzarella	R102
SPINACH RAVIOLI - Homemade pillows of pasta filled with spinach & Ricotta, served in a creamy napoletana sauce	R104
BUTTERNUT PANZEROTTI - Homemade pillows of pasta filled with butternut and served in a creamy napoletana sauce.	R104

SEAFOOD PASTA

DELLO ZIO PASTA - Prawn Tails sauteed in olive oil, garli & chilli	R124
PORTO FINO PASTA - Prawn tails and crispy bacon cooked in a creamy Basil pesto	R134
GAMBERI PASTA - Prawn tails cooked in a creamy napoletana sauce	R138
MARINARA PASTA - Prawns, calamari, fresh saldanha mussels cooked in a napoletana sauce	R138
PESCATORE PASTA - Prawns, calamari & squid heads cooked in a olive oil, garlic & white wine sauce with a hint of chilli	R138
PRAWN PANZEROTTI - Homemade pillows of pasta filled with a prawn filling, served in a creamy napoletana sauce with prawn tails	R142
CREAMY SEAFOOD - Prawn tails and calamari tubes cooked in a creamy garlic, white wine sauce	R148

MEAT, POULTRY & SEAFOOD

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

POLLO ALLA DIAVOLA - Tender chicken breast cooked in our famous peri peri sauce	R98
POLLO MARSALA - Tender chicken breast cooked in a creamy marsala wine sauce	R115
PARMA POLLO - Tender chicken breast grilled & topped with a slice of Italian Parma ham & mozzarella, oven baked and served with a sage butter & olive sauce	R138
BABY CHICKEN (Lemon or Peri Peri) - Free range whole baby chicken roasted in our wood oven	R165
CHICKEN & CALAMARI COMBO - Half chicken flattie slowly roasted in the wood oven (lemon or peri peri) & a starter portion of grilled calamari (100g)	R175
CAFFE ITALIA FILLET - 250g Beef fillet, flame grilled - cut into medallions & topped in a red wine & rosemary reduction	R176
BISTECCA TOSCANA - 300g beef rump, flame grilled and topped with a creamy fresh porcini mushroom sauce	R168
BEEF FILLET - 250g A-grade beef fillet grilled to perfection	SQ
RUMP - 300g A-grade beef rump grilled to perfection	SQ





SAUCES

Creamy Pepper

R35

Creamy Gorgonzola

R35

Creamy Mushroom

R35

Fresh Porcini & rosemary

R45

CALAMARI MAIN – 200g Patagonia calamari tubes grilled & served in your choice of sauce (garlic, lemon or peri-peri)

R158

CATCH OF THE DAY LINEFISH– Fresh from the ocean grilled and topped in a garlic, lemon, white wine & napoletana sauce

SQ

MUSSEL POT – Saldanha mussels cooked in a creamy garlic, white wine sauce or napoletana sauce

R120

DESSERTS



ICE CREAM & BAR ONE SAUCE

R48

CRÈME BRULÉE' (ask waitron for flavour)

R48

ITALIAN KISSES

R58

HOME MADE BAKED CHEESECAKE

R68

CHOCOLATE VOLCANO SERVED WITH ICE CREAM

R68

OUR WEEKLY SPECIALS

MONDAY



25% off Pizza

T & C APPLY

TUESDAY



**Buy 1 Pasta
get 1 Free**

THURSDAY



Date Night R390

Two courses for two people with
a complimentary glass of wine