



STARTERS

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| MELANZANE PARMIGGIANA – 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. | R54 |
| GORGONZOLA SNAILS – Snails cooked in a creamy gorgonzola sauce, topped with parmesan cheese & baked in the wood oven. | R66 |
| GARLIC PRAWN TAILS – Prawn tails cook in garlic butter served in a snail dish, topped with parmesan & baked in the wood oven. | R69 |
| GORGONZOLA PRAWN TAILS – Prawn tails cook in a creamy gorgonzola sauce served in a snail dish, topped with parmesan & baked in the wood oven. | R78 |
| GRILLED CALAMARI – Patagonia calamari tubes grilled with a choice of sauce. Garlic, lemon or peri peri, served with savory rice. | R69 |
| PERI PERI CHICKEN LIVERS – Chicken livers, onion & chilli cooked in a creamy napolitana sauce, served with bread. | R54 |
| DEEP FRIED CAMEMBERT – Half wheel of camembert cheese, crumbed & deep fried golden brown, served with cranberry sauce & bread. | R59 |
| FRESH SALDHANHA MUSSELS – Fresh Saldanha mussels cooked in a creamy garlic, white wine & herb sauce. Served with bread. | R62 |

SALADS

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| ITALIAN SALAD – Fresh Garden greens, cherry tomato, cucumber, red onion & mozzarella. Dressed with our homemade salad dressing. | R62 |
| 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. | R88 |
| 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. | R72 |
| CALAMARI SALAD – Fresh Garden greens, cherry tomato, cucumber & red onion. Topped with deep fried Patagonia tubes & squid heads. Dressed with our homemade salad dressing. | R88 |
| SEAFOOD SALAD – Fresh Garden greens, cherry tomato, cucumber & red onion. Topped with grilled prawns & calamari tubes. Dressed with our homemade salad dressing. | R92 |
| PORTUGUESE SALAD - Fresh Garden greens, cherry tomato, cucumber, red onion with grilled prawns, calamari tubes & chorizo sausage. Dressed with our homemade salad dressing. | R98 |



WOOD OVEN PIZZA

Our Pizza 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

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| GARLIC & HERB FOCACCIA | R28 | R35 |
| ADD MOZZARELLA CHEESE | R12 | R20 |
| FETA FOCACCIA – Garlic, feta, caramelized onion & chilli | R44 | R58 |
| CAFFE ITALIA FOCACCIA – Jalapeno, feta, peppadews, garlic & caramelized onion | R48 | R64 |
| 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 | R97 |
| QUATTRO STAGIONI – Salami, artichokes, mushrooms & olives | R88 | R108 |
| SICILIANA – Anchovy, olives & capers | R84 | R98 |
| CHICKEN BBQ – Chicken, mushrooms & BBQ sauce | R86 | R98 |



GOURMET

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| HOMEMADE MEATBALLS – Meatballs cooked in Napoletana sauce, peppers, garlic & topped with rocket. | R82 | R98 |
| BERGAMO – Bacon, gorgonzola cheese & peppadews | R88 | R106 |
| GENOVESE – Chicken strips cooked in basil pesto, mushrooms & parmesan | R88 | R102 |
| TRENTINO – Spicy chicken, caramelized onions, peppadews & avo | R95 | R112 |
| VESUVIO – Chicken livers cooked in peri peri sauce, onion, danish feta & rocket | R92 | R110 |
| CHORIZO – Chorizo sausage, caramelized onion, feta & pesto | R91 | R109 |
| POLLO PICANTE – Grilled Cajun chicken, onion, feta & chilli | R88 | R104 |
| PICCANTE – Mince bolognese, peppers, chilli & avo | R88 | R104 |
| TORINO – Steak strips, basil pesto, peppers onion & feta | R90 | R108 |
| ROMANA – Bacon, camembert, cranberry & avo | R94 | R112 |
| PATAGONIA – Prawns, chicken, garlic, chilli & rocket | R114 | R138 |
| GAMBERI PICCANTE – Prawns, chilli & rocket | R104 | R128 |
| CARNIVORE – Steak strips, ham, chicken, onion & BBQ sauce | R102 | R118 |
| PARMA HAM – Sliced imported Parma ham, parmesan shavings & rocket | R119 | R125 |
| SEAFOOD – Prawns, Calamari & mussels | R108 | R134 |
| CAFFE ITALIA HOUSE PIZZA – Tender lamb shank off the bone cooked in a rich Napoletana , Rosemary sauce topped with rocket & avo | R125 | R145 |



VEGETARIAN

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| VEGETARIAN – Mushrooms, peppers, garlic & onion | R82 | R92 |
| MEDITERRANEAN VEG – Artichokes, brinjals, olives & chilli | R87 | R99 |
| POMPEII – Banana, pineapple, feta & avo | R74 | R86 |
| 3 CHEESE JALAPENO – Mozzarella, camembert, feta & jalapenos | R84 | R98 |
| FUNGI DEL BOSCO – Grilled wild mushrooms, peppadews & mixed peppers | R90 | R102 |
| 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

NAPOLETANA – Homemade fresh tomato & basil sauce.

ARRABIATA – Homemade Neapolitan sauce with chilli

BOLOGNAISE – Authentic Italian meat & tomato sauce.

TRADITIONAL ALFREDO – Ham & creamy mushroom sauce.

CHICKEN ALFREDO – Chicken cooked in a creamy mushroom sauce.

PUTANESCA – Anchovies, olives & capers in a Neapolitan sauce.

MEAT LASAGNE – Traditional oven baked with layers of pasta, Bolognese & mozzarella

PICCANTE – Traditional Bolognese, mushrooms & chilli with a dash of cream.

AMATRICIANA – Bacon, cherry tomato & chilli in a Neapolitan sauce.



R58

R72

R78

R86

R89

R95

R88

R92

R96

R88

CAFFE ITALIA HOUSE PASTA

POLLO E FUNGHI – Chicken & mushrooms cooked in a Neapolitan sauce.

MEATBALL PASTA – Homemade meatballs cooked in a Neapolitan sauce.

CHICKEN LIVER PASTA – Chicken livers, onion & chilli in a creamy Neapolitan sauce, topped with Danish feta.

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

MONTANARA – Steak strips & brown mushrooms cooked in a creamy Neapolitan sauce

BACON & GORGONZOLA – Bacon cooked in a creamy Gorgonzola sauce.

TREVISIO – Steak strips & brown mushrooms cooked in a creamy mascarpone cheese sauce, with a hint of chilli.

Topped with fresh rocket.

CHORIZO PASTA – Slices of chorizo cooked in a creamy Neapolitan sauce with a dash of chilli.

GNOCCHI LAMB SHANK – Tender lamb shank meat off the bone cooked in our unique tomato, red wine & rosemary sauce.

Served with homemade potato gnocchi.

R88

R96

R95

R96

R98

R98

R104

R100

R135

VEGETARIAN PASTA

MELANZANE PARMIGGIANA – Mains portion of grilled brinjal slices layered with a fresh Neapolitan sauce topped with mozzarella & baked in the wood oven.

MEDITERRANEO – Brinjal, artichokes, olives & chilli in a Neapolitan sauce.

TRE FUNGHI – Fresh porcini, button & brown mushrooms cooked in an olive oil, garlic, chilli & white wine sauce.

Topped with rocket & parmesan shavings.

Add cream

SPINACH RAVIOLI – Homemade pillows of pasta filled with spinach & ricotta, served in a fresh Napoli sauce.

BUTTERNUT PANZEROTTI – Homemade pillows of pasta filled with butternut & served in a creamy Neapolitan sauce.

GORGONZOLA SAUCE

PESTO E FUNGHI – Mushrooms cooked in a homemade creamy Basil pesto sauce

R89

R92

R98

R15

R94

R94

R15

R98

SEAFOOD PASTA

DELLO ZIO – Prawn tails sautéed in olive oil, garlic & chilli

GAMBERI – Prawn tails cooked in a creamy Neapolitan sauce.

GENOVESE – Prawns cooked in a creamy basil pesto sauce.

MARINARA – Prawns, calamari, fresh Malden mussels cooked in a Neapolitan sauce.

PESCATORE – Prawns, calamari & squid heads cooked in an olive oil, garlic, white wine sauce with a hint of chilli.

PRAWN PANZEROTTI – Homemade pillows of pasta filled with a prawn filling, served in a Neapolitan & prawn tail sauce.

CREAMY SEAFOOD – Prawn tails & calamari tubes cooked in a creamy garlic & white wine sauce.

R102

R116

R120

R115

R121

R126

R129

MEAT & POULTRY

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

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| BABY CHICKEN (Lemon or Peri Peri) – Free range whole baby chicken roasted in our wood oven | R148 |
| CHICKEN & CALAMARI COMBO – Half chicken slowly roasted in the wood oven (lemon or Peri Peri) and a starter portion of grilled calamari. | R168 |
| POLLO MARSALA – Tender chicken breast served in a creamy marsala wine sauce | R110 |
| PARMA POLLO – Tender chicken breast grilled and topped with a slice of Italian Parma ham & mozzarella, oven baked and served with a sage butter and olive sauce | R135 |
| BEEF FILLET – 250g beef fillet grilled to perfection | SQ |
| RUMP – 300g beef rump grilled to perfection | SQ |
| SAUCES –Green Peppercorn or Creamy Mushroom | R35 |
| –Gorgonzola | R42 |
| –Creamy Porcini Mushroom | R49 |
| PORK SHANK – 800gm Pork shank slow cooked in a Beer, mushroom and sage reduction sauce. | R155 |

SEAFOOD

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| CALAMARI MAIN – 200g Patagonia calamari tubes grilled and served in a choice of sauce, Garlic, lemon or peri peri | R145 |
| CATCH OF THE DAY LINEFISH – Fresh from the ocean grilled and topped in a garlic, lemon, white wine & napoletana sauce | SQ |
| MUSSEL POT – Fresh saldanha local mussels in a creamy garlic, white wine and herb sauce | R110 |



DESSERTS

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| Vanilla Ice cream & Bar one sauce | R45 |
| Italian Kisses served with cream | R58 |
| Amaretto Affogato – Ice cream with a single espresso and a tot of amareto on the side | R58 |
| Dark Chocolate Volcano served with Ice cream | R68 |
| Homemade Baked Cheesecake of the day | SQ |

*Subject to availability

