



STARTERS

- 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

- 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

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

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

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.

TREVISO – 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 saldanha 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

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

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

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

