

Antipasti

Crescentine

Deep fried, fluffy pillows of dough served with a selection of Italian cold cuts, fresh cheeses and pickles (serves min. 2)

R 275.00

Suppli

Delicious Risotto infused with Alfie's homemade ragú, stuffed with mozzarella, crumbed and deep fried

R. 50.00

Carpaccio di Manzo

Beef carpaccio with rocket, mushrooms, parmesan shavings and extra virgin olive oil

R. 95.00

Caprese

Fresh tomato rounds, fior di latte mozzarella, fresh basil leaves, and extra virgin olive oil

R. 85.00

Rucola Pomodorini Fior di Latte e Prosciutto

A ball of fresh mozzarella served on a bed of rocket with cherry tomatoes and Parma ham

R 165.00

Insalate

Insalata Delicata

Salad greens, mushrooms, cherry tomatoes, crispy bacon bits and pecorino shavings

R 95.00

Insalata di Pollo

Fresh rocket, mixed salad, chicken strips, red onions, pecorino shavings and cherry tomatoes

R 90.00

Rucola e Gorgonzola

Fresh rocket, pears, gorgonzola cheese and mixed seeds

R 98.00

Insalata di Tonno


Mixed salad, tuna, red onions, feta cheese, jalapeno peppers, extra virgin olive oil and lemon juice


R 105.00


Insalata Ricca

Salad greens, rocket, cherry tomatoes, black olives, artichokes, fresh mozzarella and basil

R 95.00

 Vegetarian

 Chili

 Gluten Free

Primi

Penne Rustiche**

Penne with fresh tomato, onions, bacon, chili and pecorino cheese

R 105.00

Linguine alla Boscaiola**

Linguine with cooked ham, mushrooms, cream and pecorino

R 110.00

Parmigiana di Melanzane

Delectable eggplant Parmigiana

R 105.00

Cannelloni Ricotta Prosciutto e Spinaci

Traditional Italian cannelloni filled with ricotta cheese, Parma ham and spinach and served with a cream and tomato sauce

R 108.00

Gnocchi Gamberi e Rucola

Potato gnocchi with prawns cooked in a rosé sauce topped with fresh rocket

R 135.00

Secondi

Costata Fiorentina* (700g)

T-bone cooked to your liking with extra virgin olive oil and rosemary

R 280.00

Pollo del Giorno*

Chicken of the day, please enquire with your waiter

R 138.00

Cotoletta di Maiale*

Pork schnitzel on the bone topped with marinated cherry tomatoes, fior di latte mozzarella and basil

R 160.00

Bistecca di Manzo ai Funghi*

300g succulent striploin cooked in a creamy mushroom sauce

R 175.00

Frittura di Calamari


Lightly fried calamari, Italian style, served with a fresh salad and chips


R 125.00

*All secondi served with side salad and chips


**Also available gluten free

Le Focacce


Focaccia Romana  R 50.00
Focaccia with salt, olive oil and fresh rosemary


Focaccia Mozzarella e Aglio  R 65.00
Focaccia with fresh garlic, origanum, mozzarella, salt and extra virgin olive oil

Focaccia al Gorgonzola  R 75.00
Focaccia with gorgonzola cheese


Marinara  R 70.00
Tomato sauce, fresh garlic, origanum and extra virgin olive oil

I Calzoni

Classico  R 90.00
Tomato, mozzarella cheese and basil


Sfizioso  R 115.00
Mozzarella cheese, mushrooms, cooked ham, chili and basil

Ricco R 125.00
Tomato sauce, mozzarella cheese, mushrooms, cooked ham, black olives and artichokes

Fagottino  R 160.00
200g of succulent rump steak wrapped inside a pizza base and topped with tomato, mozzarella, fresh basil and chili

Le Pizze Bianche

(Non tomato base pizzas)

Quattro Formaggi e Rucola  R 112.00
Our selection of four delectable cheeses. Not too strong, not too salty... and fresh rocket

Tirolese R 108.00
Mozzarella, Alfie's home made pork sausage, stracchino cheese and spinach

Campagnola R 115.00
Mozzarella, bacon, pecorino cheese, mushrooms and truffle balsamic reduction

Tris di Funghi  R 125.00
Edamer cheese, mixed mushrooms and rocket

Alla Capra R 130.00
Goat's cheese, mozzarella, artichokes and cooked ham






Salmone R 165.00
Mozzarella, stracchino, smoked salmon, red onions, rocket and capers

Le Pizze Rosse

Margherita 	R 80.00	Ortolana 	R 105.00
Tomato sauce, mozzarella and fresh basil leaves		Tomato sauce, mozzarella, mushrooms, baby marrows, fresh tomatoes, artichokes, black olives and olive oil	
Diavola 	R 110.00	Napoletana	R 98.00
Tomato sauce, mozzarella, chili and salame		Tomato sauce, mozzarella, anchovy fillets and fresh basil leaves	
Capricciosa	R 120.00	Pachino e Fior di Latte 	R 120.00
Tomato sauce, mozzarella, mushrooms, cooked ham, artichoke hearts and calamata olives		Marinated cherry tomatoes, fior di latte mozzarella and basil leaves	
Norcina	R 105.00	Siciliana	R 105.00
Tomato sauce, mozzarella, mushrooms and Alfie's home made pork sausage		Tomato sauce, mozzarella, anchovy fillets, black olives, basil and capers	
Prosciutto	R 150.00	Regina	R 105.00
Tomato sauce, mozzarella, Parma ham, fresh rocket, pecorino shavings and extra virgin olive oil		Tomato sauce, mozzarella, cooked ham and mushrooms	
Tropicana	R 95.00	Greca 	R 105.00
Tomato sauce, mozzarella, pineapple rounds, cooked ham and origanum		Tomato sauce, mozzarella, sundried tomatoes, spinach, feta	
Alfie's	R 140.00		
A true masterpiece!			

Panini

(Served from 10:00 to 16:00)


Classico* Prosciutto di Parma, tomato, basil pesto, fior di latte mozzarella and olive oil served on our freshly baked ciabatta loaf	R 95.00	Cotoletta* Home made chicken schnitzel and fresh tomato, served on our freshly baked ciabatta loaf	R 80.00
Salsiccia* Homemade Italian pork mince, grilled aubergine and rocket served on our freshly baked ciabatta loaf	R 85.00	Coppa* Coppa, stracchino cheese, aubergine and rocket served on our freshly baked ciabatta loaf	R 95.00
Porchetta* Pork belly shavings and tomato served on our freshly baked ciabatta loaf	R 85.00	Schiacciata Prosciutto Cotto e Mozzarella Folded flat Italian bread with cooked ham and mozzarella, toasted to perfection	R 60.00
Caprese*  Fior di latte mozzarella, tomato, basil and olive oil served on our freshly baked ciabatta loaf	R 65.00	Schiacciata Prosciutto e Mozzarella Folded flat Italian bread with Parma ham and mozzarella, toasted to perfection	R 70.00
Salame* Salame, Pecorino Romano cheese, grilled aubergines and rocket served on our freshly baked ciabatta loaf	R 95.00	Schiacciata Edamer e Spinaci   Folded flat Italian bread with edamer cheese, jalapeños and spinach	R 55.00
Mortadella* Mortadella and stracchino cheese served on our freshly baked ciabatta loaf	R 90.00	Schiacciata Edamer, Melanzane e Pomodoro  Folded flat Italian bread with edamer cheese, grilled aubergines and fresh tomato	R 55.00
Vegetariano*  Aubergine, artichokes and provolone cheese served on our freshly baked ciabatta loaf	R 80.00		

* Also available on focaccia bread

Dolci

Affogato al Caffé R 55.00
Vanilla ice cream "drowned" in espresso coffee

Pizza al Cioccolato R 78.00
Pizza filled with chocolate and served with vanilla ice cream

Panna Cotta  R 55.00
Home made vanilla Panna Cotta served with a strawberry reduction

Semifreddo al Caffé R 60.00
Coffee infused semifreddo with a dark chocolate sauce

Torte del Giorno R 60.00
Please ask your waiter about our freshly baked cakes

Palette Sfiziose e Salsa di Cioccolato Fondente R 60.00
Deep fried pizza balls coated in sugar and served with a delectable dark chocolate sauce

Irish Coffee R 55.00

...e poi

Espresso R 18.00

Macchiato R 20.00

Cappuccino R 26.00

Americano R 18.00

Tea R 18.00

Herbal tea R 22.00

Espresso doppio R 28.00

Cioccolata calda R 38.00

Caffelatte R 28.00

Chai Latte R 30.00

Caffe Mocha R 55.00
Chocolate caffelatte

Coffee Milkshake R 35.00

Flat White R 26.00

Coffee Freezo R 35.00
Double espresso with honey, milk and sugar, blended with ice