














Antipasti

- Carpaccio di Manzo con Rucola, Funghi e Scaglie di Grana**  R 95.00
Beef carpaccio with rocket, mushrooms and parmesan shavings
- Ceviche al Lime e Peperoncino**   R 98.00
Marinated raw grouper, red onions, lime and chili
- Carpaccio di Pesce con Grani di Pepe Verde, Cipollotto ed Emulsione al Lime**  SQ
Fish carpaccio with green peppercorns, spring onions and lime emulsion
- Fior di Latte, Rucola e Salmone**  R 150.00
Fresh mozzarella ball, rocket and smoked salmon
- Flan di Pesce e Patate su Crema di Piselli e Riduzione allo Zafferano**  R 80.00
Hake and potato flan on a light sauce of green peas and saffron infused balsamic reduction
- Antipasto Alfie's**  R 270.00
A mouthwatering selection of Italian cold cuts, flan, fresh mozzarella and bruschetta
- Tartare di Tonno**   R 110.00
Fresh tuna tartare, avocado, chives, sesame seeds, lemon and extra virgin olive oil with a hint of chilli

Insalate

- Spinaci**  R 85.00
Baby spinach with crispy bacon, sunflower seeds, parmesan shavings and boiled egg
- Cacio e Pere**   R 80.00
Rocket and mixed green salad, pears, walnuts and pecorino shavings
- Insalata Nizzarda**  R 95.00
Mixed salad, cherry tomatoes, white onion rings, tuna, black calamata olives, boiled egg and basil
- Caprese**   R 95.00
Fresh tomato, mozzarella, basil and extra virgin olive oil
- Quinoa Rucola, Gamberetti e Avocado** R 115.00
White quinoa with rocket, shrimps and avocado

Crostini

Crostini al Prosciutto

Three slices of home baked ciabatta bread with melted mozzarella and Parma ham

R 65.00

Crostini alla Crema di Ceci, Calamari e Zenzero

Crostini with cream of chick peas, calamari cooked in ginger infused balsamic reduction

R 68.00

Crostini al Salmone Affumicato, Cream Cheese e Cipollina

Crostini with cream cheese, smoked salmon and chives

R 70.00

Crostini Misti

A selection of the above three crostini

R 68.00

Bruschetta al Pomodoro

Traditional toasted ciabatta bread with fresh tomato, basil and garlic

R 50.00

Primi

Ravioli della Casa

Our home made ravioli of the day!

R 110.00

Parmigiana di Melanzane

Delectable eggplant parmigiana

R 98.00

Linguine alla Pescatora con Ginger e Peperoncino*

Linguine with prawns, calamari, mussel meat, ginger, cherry tomatoes, chilli and extra virgin olive oil

R 135.00

Ravioloni di Pesce

Large home made ravioli filled with our fish of the day

SQ

Tagliatelle alla Vodka e Salmone

Home made tagliatelle with vodka, smoked salmon, cream and tomato

R 120.00

Gnocchi di Patate Fatti in Casa ai Gamberi e Rucola

Home made gnocchi with a mouthwatering prawns, rocket and pink sauce

R 125.00

Zuppa di Pesce e Crostini di Pane al Rosmarino

Traditional Italian fish soup served with toasted ciabatta

R 125.00

Spaghetti alle Vongole

Spaghetti with clams, chilli, cherry tomatoes and extra virgin olive oil

R 110.00

Secondi

Filetto di Nasello al Vino Bianco e Olive Hake fillet cooked in a thick white wine and calamata olives sauce	R 130.00
Sogliola alla Mugnaia 250g sole cooked in lemon, butter and white wine	R 180.00
Salmone in Crosta di Sesame Nero  Fresh fillet of salmon coated in black sesame seeds and seared in olive oil	SQ
Tagliata di Tonno in Crosta di Pistacchi e Riduzione di Aceto Balsamico agli Agrumi  220g of seared tuna loin in a pistacchio crust, served sliced on a bed of rocket and topped with an orange infused balsamic vinegar reduction	R 220.00
Frittura di Calamari Flash fried calamari	R 125.00
Gamberoni in Salmoriglio alla Griglia  Marinated jumbo prawns grilled to perfection	R 245.00
Bocconcini di Baccalá in Tempura e Riduzione di Soya al Ginger Tempura style bacalao delicacies with a ginger infused soy sauce reduction	R 135.00
Pesce del Giorno alla Griglia all'Aglio Brunato e Olio Extra Vergine di Oliva Fish of the day, grilled with extra virgin olive oil and topped with grilled garlic slivers	SQ

All Secondi are served with our veggies of the day.

Replace: - mixed green salad	R --
- side pasta pomodoro	R 30.00
- side pasta butter and parmesan	R 30.00

Please note that we do not take any responsibility for any form of allergy resulting from cross contamination.

Pizze

Margherita Tomato sauce, mozzarella and fresh basil leaves	R 80.00
Pachino e Fior di Latte Marinated cherry tomatoes, fior di latte mozzarella and basil leaves	R 120.00
Diavola Tomato sauce, mozzarella, chili and salame	R 110.00
Capricciosa Tomato sauce, mozzarella, mushrooms, cooked ham, artichoke hearts and calamata olives	R 120.00
Allo Scoglio Mozzarella, tomato sauce, prawns, mussels, calamari and chilli	R 135.00
Gamberetti e Zucchine Mozzarella, zucchini, shrimps and cherry tomatoes	R 120.00
Napoletana Tomato sauce, mozzarella, anchovy fillets and fresh basil leaves	R 98.00
Norcina Tomato sauce, mozzarella, mushrooms and Alfie's home made pork sausage	R 105.00
Ortolana Tomato sauce, mozzarella, mushrooms, baby marrows, fresh tomatoes, artichokes, black olives and olive oil	R 95.00
Prosciutto Tomato sauce, mozzarella, Parma ham, fresh rocket, pecorino shavings and extra virgin olive oil	R 150.00
Alle Acciughe Mozzarella, anchovies, black olives and cherry tomatoes	R 105.00

Dolci

Panna Cotta 🍷	R 60.00
Flan di Cioccolato (14 min.) Chocolate flan with vanilla ice cream	R 70.00
Creme Brulee 🍷	R 60.00
Affogato al Caffé Vanilla ice cream "drowned" in espresso coffee	R 50.00
Sfogliatina di Pere (11 min.) Pastry with "crema pasticcera" and pears served with vanilla ice cream and chocolate sauce	R 60.00
Tiramisú	R 65.00

...e poi

Espresso	R 18.00	Caffelatte	R 28.00
Macchiato	R 20.00	Irish Coffee	R 55.00
Cappuccino	R 26.00	Kahlua Coffee	R 50.00
Americano	R 18.00	Caffé Corretto	R 28.00
Tea/Herbal Tea	R 18.00	Caffé con Panna Espresso with wipped cream	R 28.00
Espresso Doppio	R 28.00	Cappuccino con Panna Cappuccino with wipped cream	R 36.00
Cioccolata Calda	R 38.00		

Bevande

Soft drinks	R 18.00
water Small	R 15.00
Water Large	R 30.00
Ice tea	R 25.00
Appletiser/Grapetiser	R 24.00
Paoletti aranciata/chinotto/gassosa/pompelmo/spuma/limonata	R 32.00
Schweppes mixers	R 16.00
Rockshandy/Steelworks	R 35.00

Birre

Castle Lite	R 25.00
Heineken	R 28.00
Windhoek Lager/Light	R 25.00
Windhoek Draught	R 28.00
Peroni	R 28.00
Black label	R 25.00
Savanna Light/Dry	R 28.00