

WOOD OVEN PIZZA

Our Pizza's 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's & 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
CHEESE & GARLIC FOCACCIA	R42	R56
FETA FOCACCIA – Garlic, feta, caramelised onion & chilli	R44	R58
MARGHERITA - Napolentana & mozzarella	R58	R69
HAWAII - Ham & pineapple	R72	R82
REGINA - Ham & mushrooms	R68	R84
TROPICALE - Bacon & banana	R74	R86
PEPPERONI - Salami, peppers & garlic	R70	R86
BAF – Bacon, avo & danish feta	R78	R96
QUATTRO STAGIONI - Salami, artichokes, mushrooms & olives	R84	R104
SICILIANA - Anchovy, olives & capers	R84	R98
SEAFOOD - Prawns, calamari & mussels	R104	R128



GOURMET

CHICKEN BBQ - Chicken, mushrooms & BBQ sauce	R74	R86
HOME MADE MEATBALLS - Meatballs cooked in napoli red wine sauce, peppers & garlic topped with rocket	R76	R92
GENOVESE - Chicken strips cooked in basil pesto, mushrooms & parmesan	R80	R94
POLLO PICCANTE - Grilled Cajun chicken, onion, feta & chilli	R82	R98
PICCANTE - Mince Bolognese, peppers, chilli & avo	R82	R98
TORINO – Steak strips, basil pesto, peppers, onion & feta	R80	R98
CHORIZO - Chorizo sausage, caramelised onion, feta & pesto	R84	R102
TRENTINO - Spicy chicken, caramelised onions, pepperdews & avo	R89	R106
BERGAMO - Bacon, gorgonzola cheese & pepperdews	R88	R106
ROMANA - Bacon, camembert, cranberry & avo	R84	R102
CARNIVORE – Steak strips, ham, chicken, onion & BBQ sauce	R92	R108
CAFFE ITALIA HOUSE PIZZA - Tender lamb shank off the bone cooked in a rich barbecue & rosemary sauce topped with rocket & avo	R94	R125
GAMBERI PICCANTE - Prawns, chilli & rocket	R105	R125
PARMA HAM - Sliced imported Parma ham, parmesan shavings and rocket	R108	R125
PATAGONIA - Prawns, chicken, garlic, chilli & rocket	R110	R128



VEGETARIAN

POMPEII – Banana, pineapple, feta & avo	R74	R86
VEGETARIAN - Mushrooms, peppers, garlic & onion	R82	R92
MEDITERRANEAN VEG - Artichokes, brinjals, olives & chilli	R82	R84
CAPRESE – Slices of imported "Fior di Latte" mozzarella balls, fresh cherry tomatoes and Basil Pesto	R84	R94
FUNGHI DEL BOSCO – A medley of wild mushrooms grilled in olive oil & garlic and topped with mixed peppers & parmesan shavings	R86	R98
3 CHEESE JALAPENO - Mozzarella, camembert, feta & jalapenos	R84	R98

PASTA

We offer 3 types of pasta, imported Italian penne & spaghetti as well as our home made tagliatelle.
Home made gnocchi can be served with any sauce at an extra charge. We also offer a gluten free penne at an extra charge.

TRADITIONAL PASTA

NAPOLETANA - Home made fresh tomato & basil sauce	R72
ARRABIATA - Home made Neapolitan and chilli sauce	R78
BOLOGNAISE - Authentic Italian meat & tomato sauce	R86
TRADITIONAL ALFREDO - Ham & creamy mushroom sauce	R89
CHICKEN ALFREDO - Chicken cooked in a creamy mushroom sauce	R95
PUTANESCA - Anchovies, olives & capers in a napoletana sauce	R88
MEAT LASAGNE - Traditional oven baked with layers of pasta, bolognese & mozzarella	R92
MEATBALL PASTA - home made meatballs cooked in a napoletana sauce	R88



CAFFE ITALIA HOUSE PASTA

POLLO E FUNGHI - Chicken & mushrooms cooked in a napoletana sauce	R82
CHORIZO PASTA - Slices of chorizo cooked in a creamy napoletana sauce with dash of chilli	R94
CHICKEN PESTO PASTA - Chicken strips cooked in a creamy basil pesto sauce	R88
CHICKEN LIVER PASTA - Chicken livers, onion & chilli in a creamy napoletana sauce, topped with danish feta	R95
MONTANARA - Steak strips & black mushrooms in a creamy napoletana sauce	R88
TREVISIO - Steak strips & brown mushrooms cooked in a creamy mascarpone cheese sauce with a hint of chilli, topped with fresh rocket	R104
BACON & GORGONZOLA - Bacon cooked in a creamy gorgonzola sauce	R98
CARBONARA ROMANA - Crispy Bacon pieces, cooked in olive oil and topped with a light cream, egg and parmesan sauce	R86
GNOCCHI LAMB SHANK - Tender Lamb Shank meat off the bone cooked in our unique tomato, red wine & rosemary sauce. Served with home made potato gnocchi	R130

VEGETARIAN PASTA

MEDITERRANEO - Brinjal, artichokes, olives & chilli cooked in a napoletana sauce	R78
TRE FUNGHI - Fresh porcini, button and black mushrooms cooked in an olive oil, garlic, chilli & white wine sauce, topped with rocket* & parmesan shavings	R94
ADD CREAM	R10
GNOCCHI PESTO - Home made Gnocchi served in a creamy Basil Pesto sauce	R88
SPINACH RAVIOLI - home made pillows of pasta filled with spinach & ricotta, served in a creamy napoletana sauce	R88
BUTTERNUT PANZEROTTI - Home made pillows of pasta filled with butternut & served in a creamy napoletana sauce	R88

SEAFOOD PASTA

DELLO ZIO - Prawn tails sauteed in olive oil, garlic & chill	R98
GAMBERI - Prawn tails cooked in a creamy napoletana sauce	R108
MARINARA - Prawn tails, calamari tubes & mussels in a napoletana sauce	R110
GENOVESE - Prawns cooked in a creamy basil pesto sauce	R118
PESCATORE - Prawns, calamari & squid heads cooked in an olive oil, garlic, white wine sauce with a hint of chilli	R112
PRAWN PANZEROTTI - Home made pillows of pasta filled with a prawn filling, served in a napoletana & prawn tail sauce	R120
CREAMY SEAFOOD - Prawn tails & calamari tubes cooked in a creamy, garlic white wine sauce	R 125

MEAT & POULTRY

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

POLLO MARSALA - Tender chicken breasts served in a creamy marsala wine sauce	R108
PARMA POLLO – Tender chicken breast grilled & topped with a slice of Italian Parma ham & mozzarella, oven baked & served with a sage butter & olive sauce	R120
BABY CHICKEN (Lemon or Peri Peri) – Free range whole baby chicken roasted in our wood oven	R138
CHICKEN AND CALAMARI COMBO - Half chicken slowly roasted in the wood oven (Lemon or Peri Peri) & a starter portion of calamari	R148
Cotoletta Milanese – Crumbed chicken breast pan fried and topped by a creamy mushroom sauce	R115
300g RUMP – Flame grilled to perfection	R145
SAUCES — Green Peppercorn	R30
Mushroom	R30
Gorgonzola	R40
Creamy fresh Porcini mushrooms	R48
BEEF FILLET – 250g flame grilled to perfection	SQ
FILETTO CAFFE ITALIA – 250g of beef fillet medallions grilled & topped with a subtle red wine and rosemary reduction	SQ
SICILIAN STYLED PORK RIBS – Fresh Loin Ribs prepared in our homemade marinade, flame grilled and topped with a Rosemary, red wine and BBQ sauce.	
400gm	R115
600gm	R145
LAMB SHANK (+/- 600g) - Slow cooked over hours in our wood oven & served in a rich red wine & rosemary sauce	R188



SEAFOOD

CALAMARI MAIN – Patagonia calamari tubes grilled & served in a choice of sauce, garlic, lemon or peri peri	R135
MUSSEL POT – Fresh Saldanha local mussels in a creamy garlic, white wine & herb sauce	R94
FRESH FROM THE OCEAN LINE FISH – When available, ask your waitron what the catch of the day is (not available every day, depends on our fishermen)	SQ

DESSERTS

Vanilla Ice Cream & Bar one sauce	R40
Dark Chocolate Volcano served with Ice cream	R58
Home-made Tiramisu*	R58
Italian Kisses served with cream	R48
Home-made Cheesecake of the day*	SQ
Home-made sorbet using fresh seasonal fruit*	SQ

*Subject to availability



