

ALFIE'S
16TH STREET
PIZZERIA & DELI

CAFFE' MAURO
a tostatura lenta

ALFIE'S
HAZELWOOD
ITALIAN CAFE

Dolci

Desserts

Affogato al Caffé - Jameson - Kahlua - Amarula Vanilla ice cream "drowned" in espresso coffee or single Jameson, Kahlua, Amarula	R 65.00
Pizza alla Nutella Pizza filled with Nutella served with vanilla ice cream and cocoa powder	R 90.00
Panna Cotta  Home made vanilla Panna Cotta served with a salted caramel reduction	R 70.00
Semifreddo ai Frutti di Bosco  Mixed berries semifreddo with a white chocolate sauce	R 80.00
Salame di Cioccolato  Italian dark chocolate "spiced salame" dessert served with a salted caramel reduction	R 75.00
Crema al Mascarpone con Scaglie di Cioccolato Piccante Cream of mascarpone with chocolate chips and berries	R 85.00
Torta del giorno Cake of the day	R 75.00

Coffees

...e poi

Espresso	R 26.00	Caffelatte	R 38.00
Macchiato	R 28.00	Chai Latte	R 44.00
Cappuccino	R 38.00	Red Cappuccino	R 55.00
Americano	R 26.00	Caffe Mocha Chocolate caffelatte	R 60.00
Tea	R 24.00	Milkshake Coffee, Strawberry, Chocolate, Hazelnut	R 55.00
Herbal Tea	R 26.00	Flat White	R 38.00
Espresso Doppio	R 36.00	Coffe Freezo	R 85.00
Cioccolata Calda	R 65.00		
Irish Coffee	R 75.00		

If you would like to substitute milk with almond milk please note that an additional charge of R 15.00 will be applied

Panini

Sandwiches

Classico	R 175.00
Parma ham, tomato, basil pesto, fior di latte mozzarella, cream of artichokes and olive oil served on our freshly baked ciabatta loaf	
Porchetta 	R 155.00
Pork belly shavings, fresh tomato, marinated eggplants served on our freshly baked ciabatta loaf	
Caprese 	R 125.00
Fior di latte mozzarella, tomato, basil and olive oil served on our freshly baked ciabatta loaf	
Mortadella	R 135.00
Mortadella, Gorgonzola Cheese, walnuts and calamata black olive spread served on our freshly baked ciabatta loaf	
Vegetariano  	R 170.00
Marinated eggplants, rocket, calamata black olives, mayo and Pecorino cheese served on our freshly baked ciabatta loaf	
Cotoletta*	R 170.00
Home made chicken schnitzel, fresh tomato and avo served on our freshly baked ciabatta loaf	

Selection of sides

Patatine Fritte (chips)	R 30.00	Pasta pomodoro (side pasta with tomato)	R 35.00
Insalata (salad)	R 30.00	Pasta Butter and parmesan cheese	R 35.00
Patate al Forno (baked potatoes)	R 35.00	Pasta aglio e olio	R 35.00
Spinaci in padella (sauteed spinach)	R 35.00		

Extras

Avo*	R 30.00	Prawns (4 Pcs)	R 65.00
Bacon	R 25.00	Burrata Ball (100g)	R 170.00
Bocconcini	R 40.00	Rocket	R 20.00
Chicken (100g)	R 50.00	Salame (50g)	R 70.00
Marinated Eggplants (80g)	R 75.00	Sun-dried Tomatoes	R 50.00
Feta	R 20.00	Mushrooms	R 35.00
Mozzarella	R 25.00	Artichokes	R 50.00
Cooked Ham	R 20.00	Prosciutto (Parma ham 60g)	R 90.00
Fior di latte Mozzarella ball (125g)	R 95.00	Calamata Olives	R 20.00
Gorgonzola	R 50.00	Parmesan Shavings	R 35.00
Mortadella (60g)	R 60.00	Pecorino Shavings	R 30.00
Anchovies	R 50.00	Picana (150g)	R 95.00
Pork Sausage	R 30.00	Calamari (100g)	R 75.00

Pizze

The Classics

Margherita 	R 110.00
Tomato sauce, mozzarella and fresh basil leaves	
Diavola 	R 195.00
Tomato sauce, mozzarella, chili and salame	
Capricciosa	R 170.00
Tomato sauce, mozzarella, mushrooms, cooked ham, artichokes and calamata olives	
Norcina	R 155.00
Tomato sauce, mozzarella, mushrooms and Alfie's homemade pork sausage	
Prosciutto	R 225.00
Tomato sauce, mozzarella, Parma ham, fresh rocket, parmesan shavings and extra virgin olive oil	
Alfie's	R 230.00
Tomato sauce, mozzarella, cherry tomatoes, Parma ham, artichokes, fior di latte, extra virgin olive oil and basil	
Quattro Formaggi e Salsiccia	R 195.00
Our selection of four delectable cheeses. Not too strong, not too salty... with home made pork sausage	
Ortolana  	R 185.00
Tomato sauce, mozzarella, mushrooms, fresh tomatoes, zucchini, marinated eggplants, black olives and basil	
Pachino e Fior di Latte 	R 170.00
Tomato sauce, mozzarella, cherry tomatoes, fior di latte mozzarella and basil	
Siciliana	R 165.00
Tomato sauce, mozzarella, anchovy fillets, black olives, basil and capers	
Burrata, Mortadella e Granella di Pistacchi	R 395.00
Mozzarella, Burrata, Mortadella, crumbled pistacchio topped with lemon zest	
Regina	R 140.00
Tomato sauce, mozzarella, cooked ham and mushrooms	
Frutti di Mare 	R 240.00
Tomato sauce, mozzarella, prawns, calamari, fresh chili and basil	
Boscaiola  	R 180.00
Tomato sauce, mozzarella, mushrooms, sun-dried tomatoes, bell peppers, onions and spinach	




Please note that our wood burning oven allows for a maximum of six pizzas per batch.

Please understand that large orders will take just a little longer.


Please allow for a minimum of 30 minutes during peak hours.

**Kindly note that pineapple is only served on the Tropicana pizza. Should you want extra pineapple on any other pizza please be informed that there will be a modest charge of R200 :)

Le Focacce

- Focaccia Romana**  R 60.00
Focaccia with salt, olive oil and fresh rosemary
- Focaccia Mozzarella e Aglio**  R 95.00
Focaccia with fresh garlic, origanum, mozzarella, salt and extra virgin olive oil
- Focaccia Carpaccio** R 145.00
Focaccia and beef carpaccio (rocket, mushrooms, parmesan shavings)
- Focaccia Gorgonzola e Cipolle**  R 110.00
Focaccia with gorgonzola cheese and onions

I Calzoni




- Ricco** R 155.00
Tomato sauce, mozzarella cheese, mushrooms, cooked ham, black olives and basil
- Calzone Napoletano**  R 190.00
Mozzarella, salame, ricotta cheese, chili, tomato and basil

Baciata

- Baciata al Prosciutto, Fior di Latte, Rucola e Pomodorini** R 210.00
Folded focaccia filled with Parma ham, fior di latte bocconcini, rocket and fresh tomatoes
- Baciata allo Spezzatino Misto** R 220.00
Folded focaccia filled with a tomato based pork and beef stew

Local Favourites

Pizze

- Pollo**  R 190.00
Mozzarella, tomato sauce, chicken, mushrooms, feta cheese and peppadew
- Porchetta**  R 165.00
Mozzarella, tomato sauce, mushrooms, thinly sliced pork belly and peppadew
- Tropicana**** R 135.00
Tomato sauce, mozzarella, pineapple rounds and cooked ham
- Carnivora**  R 215.00
Tomato sauce, mozzarella, Picana steak strips, mushrooms, fresh basil and jalapenos
- Feta Avo Bacon*** R 190.00
Tomato sauce, mozzarella, feta cheese, avo and bacon

Primi

Pastas - Also Available in Gluten Free

- Tagliatelle Panna Prosciutto e Funghi** R 170.00
Tagliatelle with cooked ham, mushrooms, cream and pecorino cheese
- Parmigiana di Melanzane**   R 210.00
Delectable eggplant Parmigiana
- Lasagna Ricotta Prosciutto e Spinaci** R 185.00
Lasagna filled with ricotta cheese, Parma ham and spinach, topped with a cream and tomato sauce
- Gnocchi ai 4 Formaggi**  R 195.00
Gnocchi with a mouthwatering four cheese sauce
- Penne al Forno al Ragù** R 175.00
Pasta baked in our wood burning oven with a Ragù Sauce
- Linguine ai Gamberi e Rucola** R 220.00
Linguine with prawns, rocket, garlic, cream and tomato
- Spaghetti Rustici**  R 165.00
Spaghetti with olive oil, garlic, chili, tomato, bacon and Pecorino cheese

Mains

Secondi

- Picana alla Griglia al Rosmarino Aglio e Olio Extra Vergine di Oliva (300g/600g)**   R 235.00/300g
This "rump picana" is marinated in extra virgin olive oil, garlic, rosemary and grilled to your liking
- Polletto alla Griglia**   R 195.00
Succulent baby chicken, cooked sous-vide, marinated and grilled to perfection
- Hamburger "The Godfather"** R 165.00
Homemade lean mince beef patty, topped with mozzarella, sweet cherry tomatoes and basil pesto, stuffed in a "baked pizza bun"
- Filetto di Nasello alla Pizzaiola** R 190.00
Hake fillet cooked in a capers, calamata olives and tomato sauce
- Frittura di Calamari** R 170.00
Italian style lightly fried calamari
- Stinco di agnello al Forno**  R 290.00
Oven baked 500g Lamb shank
- Cotoletta di Maiale alla Milanese e Kachumbari**  R 195.00
Deep fried pork chops served with kachumbari

Please allow for a minimum of 25 minutes for medium well or well done steaks!

All weights are raw weights.

Please have a look at our selection of sides

Antipasti

Starters

- Crescentine**  R 420.00
Deep fried, fluffy pillows of dough served with a selection of Italian cold cuts, fresh mozzarella, mozzarella in carrozza, bruschetta and pickles (serves 2)
- Fior di Latte e Verdure al Forno**   R 185.00
Fior di latte mozzarella served with roasted zucchini, bell peppers, onion and marinated eggplant
- Carpaccio di Manzo**  R 120.00
Beef carpaccio with rocket, mushrooms, parmesan shavings and extra virgin olive oil
- Lasagna di Carne Rivisitata** R 125.00
A twist on the classic beef lasagna
- Fegatini di Pollo**  R 115.00
Chicken livers cooked in a tomato, onion, chili and lemon gravy
- Striscioline di Pollo e Salsa al Pecorino** R 145.00
Lightly fried chicken strips served with a cream of Pecorino sauce and chips
- Bruschetta al Pomodoro**  R 65.00
- Suppli di riso al Ragù** R 115.00
Delicious crumbed and deep fried risotto infused with ragù and stuffed with mozzarella cheese

Salads

Insalate

- Insalata di Pollo***  R 120.00
Fresh rocket, mixed salad, chicken strips, red onions, balsamic vinegar reduction, cherry tomatoes and avocado
- Insalata Caprese**   R 125.00
Fresh tomatoes, fior di latte mozzarella, fresh basil
- Rucola e Gorgonzola**   R 145.00
Fresh rocket, pears, gorgonzola cheese and mixed seeds
- Insalata Grigliata***   R 165.00
Rocket, grilled pumpkin, beetroot, avo, crumbed Feta cheese, sun-dried tomatoes and miracle seeds
- Insalata Dolcevita**  R 120.00
Salad greens, rocket, carrots, crispy bacon, raisins, honey, parmesan shavings and walnuts
- Insalata Verde**   90.00
Fresh rocket, lettuce, tomatoes and carrot ribbons

Welcome to the home of authentic Italian pizzas.
Our pizza dough is prepared using the finest ingredients imported from Italy, and the techniques we use are true to hundreds of years of Italian tradition.

Our pizza dough is proved for up to 72 hours, ensuring that the final product is light and fluffy, both on the palate and the stomach. Our style of pizzas is Neapolitan, made using only traditional techniques which we strictly follow. Should you prefer a thinner, crispier pizza, please ask your waiter.



Please note that we do not take any responsibility for any allergy resulting from food, ingredients used or cross contamination.

Please inform a staff member should you suffer from any form of allergy.

 Vegetarian

 Chili

 Gluten Free

* Subject to availability