











Welcome to Alfie's Italian Café. This little restaurant opened its doors in 2011, and ever since has been very passionate in keeping to true Italian traditions. Here at Alfie's, we take great pride in making every item in our kitchen from scratch. We follow the "slow food" process using only the finest ingredients. From many of our pastas, to our breads, to many of our cured meats, to our desserts, everything is made in-house using traditions, techniques and recipes that have stood the test of time!

~ Benvenuti nella mia cucina ~

Antipasti

- Carpaccio di Manzo con Rucola, Funghi e Scaglie di Grana**  R 95.00
Beef carpaccio with rocket, mushrooms and parmesan shavings
- Zucchine Mozzarella**   R 75.00
Oven roasted zucchini topped with melted mozzarella and tomato sauce
- Tartare di Salmone con Avocado, Worcestershire e Sesamo*** R 110.00
Fresh salmon tartare with avocado, Worcestershire and sesame seeds
- Fior di Latte, Rucola e Prosciutto**  R 155.00
Fresh mozzarella ball, rocket and Parma ham
- Flan di Zucchine e Pancetta su Vellutata di Pomodoro** R 75.00
Zucchini and bacon flan served on a tomato velouté
- Antipasto Alfie's** R 255.00
A mouthwatering selection of Italian cold cuts, zucchini and bacon flan, fresh mozzarella and bruschetta
- Calamari allo Zenzero e Balsamico su Crema di Ceci**   R 85.00
Calamari cooked in ginger infused balsamic reduction on a chickpea and rosemary purée

Insalate

- Esotica**  R 90.00
Baby spinach with bacon, miracle seeds, cranberries, pineapple and fresh mozzarella
- Cacio e Pere**   R 90.00
Rocket and mixed green salad, pears, walnuts and pecorino shavings
- Ricca**   R 80.00
Mixed greens with black olives, fresh tomatoes, feta cheese and onions
- Caprese**   R 95.00
Fresh tomato, mozzarella, basil and extra virgin olive oil
- Pollo**  R 95.00
Spiced, grilled chicken breast, mixed salad, cherry tomatoes, balsamic vinegar reduction, pecorino shavings and avocado*



Gluten Free 

Vegetarian 

Chili 

* Subject to availability

Crostini

- Crostini al Prosciutto** R 65.00
Three slices of home baked ciabatta bread with melted mozzarella and Parma ham
- Crostini Gorgonzola, Mandorle Tostate e Marmellata di Fichi**  R 68.00
Crostini with gorgonzola cheese, roasted almonds and fig reduction
- Crostini alle Alici** R 55.00
Crostini with melted mozzarella and anchovies
- Crostini Misti** R 68.00
A selection of the above three crostini
- Bruschetta al Pomodoro**  R 50.00
Traditional toasted ciabatta bread with fresh tomato, basil and garlic

Primi

- Ravioli della casa** R 115.00
Delectable home made ravioli of the day!
- Cannelloni di Melanzane alla Ricotta e Spinaci**   R 105.00
Eggplant cannelloni stuffed with ricotta cheese and spinach and served with tomato
- Linguine ai Gamberi e Ginger***  R 145.00
Linguine with prawns, ginger, cherry tomatoes, chilli and extra virgin olive oil
Extra prawns R 50.00/4
- Tagliatelle Verdi Panna Salsiccia e Funghi** R 110.00
Home made green tagliatelle with italian pork sausage, mushrooms, cream and parmesan cheese
- Spaghetti al Pomodoro e Basilico**  R 105.00
The Italian classic!
- Gnocchi di Patate fatti in Casa al Gorgonzola e Noci**  R 115.00
Home made gnocchi with a mouthwatering blue cheese and walnut sauce
- Lasagna di Carne** R 120.00
Traditional Italian home made beef lasagna
- Spaghetti alla Chitarra alla Gricia** R 110.00
"Chitarra" spaghetti with bacon, black pepper and pecorino romano cheese

* Subject to availability

Secondi**

Filetto al Pepe Verde 🍴	R 210.00
250g fillet steak with a creamy green pepper corn sauce	
Scaloppine di Vitello alla Valdostana	R 175.00
Veal escalopes cooked in butter and white wine, topped with cooked ham and fontina cheese	
Pesce del Giorno*	SQ
Fish of the day! Please ask your waiter	
Tagliata Rucola, Grana e Riduzione di Aceto Balsamico 🍴	R 185.00
300g grilled rib eye with rocket, parmesan shavings and balsamic reduction	
Fiorentina (minimum 600g) 🍴	R 45.00/100g
Flame grilled T-bone steak	
Pancia di Maiale agli Agrumi e Zenzero 🍴🌶️	R 145.00
Slow roasted citrus infused pork belly finished with a with a ginger, orange and lemon reduction	
Pollo del Giorno	R 135.00
Chicken of the day!	
Petto di Anatra al Balsamico e Sale Rosa su Letto di Spinacetti 🍴	R 210.00
Duck breast with balsamic vinegar and pink salt, served on a bed of baby spinach	

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

* Subject to availability

** All weights are raw weights

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

Dolci

Panna Cotta 🍷	R 60.00
Flan di Cioccolato (14 min.) Chocolate flan with vanilla ice cream	R 70.00
Creme Brulee 🍷	R 70.00
Affogato al Caffé Vanilla ice cream "drowned" in espresso coffee	R 55.00
Ananas Caramellato alla Cannella e Brandy Cinammon and brandy caramelized pineapple	R 55.00
Sfogliatina di Pere (11 min.) Pastry with "crema pasticcera" and pears served with vanilla ice cream and chocolate sauce	R 65.00
Tiramisú	R 70.00
Tartufo allo Zabaglione e Mandorle Caramellate Zabaglione "truffle" with caramelized almond flakes, dipped in cocoa power	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 24.00
Espresso Doppio	R 26.00	Cappuccino con Panna Cappuccino with wipped cream	R 36.00
Cioccolata Calda	R 38.00		