

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.

It is to my Grandmother that I dedicate this menu, as she has always been the mentor behind my passion and love for food since I was a young boy!

~ Dedicato a mia Nonna ~

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



Gluten Free



Chilli

All eggs used at Alfie's restaurants are additive, colourant and antibiotic free

# Antipasti

Starters

- Carpaccio di Manzo con Rucola, Funghi e Scaglie di Grana**  R 130.00  
Beef carpaccio with rocket, mushrooms and parmesan shavings
- Parmigiana di Melanzane**  R 115.00  
Classic eggplant Parmigiana
- Tartare di Tonno con Avocado, Worcestershire e Sesamo\***  R 155.00  
Fresh tuna tartare with avocado, Worcestershire and sesame seeds
- Carpaccio di Spada con Capperi, Pepe Rosa e Limone**   R 135.00  
Sword fish carpaccio served with capers, Pink pepper corns, olive oil and lemon
- Burrata**   R 220.00  
Classic burrata served with fresh tomatoes and basil
- Impepata di Cozze\***  R 105.00  
Mussels saute' in extra virgin olive oil, garlic and white wine sauce
- Flan di Cipolle su Vellutata di Pecorino**  R 85.00  
Onion flan served on a cream of pecorino cheese
- Antipasto Alfie's** R 380.00  
A mouthwatering selection of Italian cold cuts, onion flan, fresh Fior di Latte and bruschetta
- Guazzetto di Calamari e Olive Calamata al Vino Rosso**  R 95.00  
Calamari cooked in red wine with calamata olives and a touch of chilli served on a slice of ciabatta bread

## Salads

- Verdure Miste alla Griglia**  R 105.00  
Grilled mixed Vegetables
- Cacio e Pere**   R 115.00  
Rocket and mixed green salad, pears, walnuts and pecorino shavings
- Ricca**   R 95.00  
Mixed greens with calamata black olives, fresh tomatoes, fior di latte and onions
- Caprese**   R 125.00  
Fresh tomato, mozzarella, basil and extra virgin olive oil
- Insalata di Pollo**  R 145.00  
Salad greens, rocket, chicken fillet, avocado, sun-dried tomatoes, salted ricotta cheese

# Insalate

\* Subject to availability

# Crostini

Starters

- Crostini al Prosciutto** R 90.00  
Three slices of home-baked ciabatta bread with melted mozzarella and Parma ham
- Crostini al Gorgonzola, Conserva di Fichi e Noci**  R 85.00  
Crostini with Gorgonzola cheese, Fig preserve and walnuts
- Crostini Tricolore**  R 75.00  
Crostini with Fior di Latte mozzarella, fresh tomato and fresh basil
- Crostini Misti** R 95.00  
A selection of each crostini
- Bruschetta al Pomodoro**  R 65.00  
Traditional toasted ciabatta bread with fresh tomato, basil and garlic

## Pastas

# Primi

- Ravioli della Casa** SQ  
Delectable homemade ravioli of the day!
- Penne al Tonno, Olive verdi e Rucola** R 195.00  
Penne with tuna, green olives and rocket. Tomato based
- Linguine ai Gamberi e Ginger\***  R 220.00  
Linguine with prawns, ginger, cherry tomatoes, chilli and extra virgin olive oil  
Extra prawns R 60.00/4
- Tagliatelle Verdi Panna, Salsiccia e Funghi** R 175.00  
Homemade green tagliatelle with fresh cream, Italian sausage and mushrooms
- Spaghetti alle Cozze\***  R 175.00  
Spaghetti with fresh mussels, chili, cherry tomatoes and extra virgin olive oil
- Gnocchi di Patate fatti in Casa al Gorgonzola e Noci**  R 195.00  
Homemade gnocchi with a mouthwatering blue cheese and walnut sauce
- Lasagne di Carne** R 185.00  
Traditional Italian home made beef lasagna
- Linguine alla Crema di Mozzarella, Pancetta e Granella di Pistacchi** R 185.00  
Linguine with cream of mozzarella, bacon and pistacchio crumbs
- Chitarra Burro Alici e Pepe Selvatico del Madagascar**  R 175.00  
Spaghetti alla "chitarra" with butter, anchovies and Madagascar wild pepper

\* Subject to availability

# Secondi\*\*

## Mains - Seafood

<b>Anelli di Calamaro alla Griglia ai Profumi Mediterranei*</b> Grilled giant squid "tagliata" (cut into rings) served with the flavours of the Mediterranean	R 215.00
<b>Pesce Spada del Giorno*</b> Sword fish of the day	R 265.00
<b>Gamberoni in Salmoriglio alla Griglia*</b>  Marinated jumbo prawns grilled to perfection	R 295.00
<b>Sogliola alla Mugnaia*</b> 240g sole cooked in a butter, lemon and white wine sauce	R 235.00
<b>Filetto di Merluzzo in Salsa al Limone*</b>  Hake fillet cooked in a lemon, paprika, sundried tomato and green olives sauce	R 215.00

## Mains - Meat

# Secondi

<b>Fiorentina (minimum 600g)</b>  Flame grilled T-bone steak	R 52.00/100g
<b>Pancia di Maiale agli Agrumi e Zenzero</b>  Slow roasted citrus infused pork belly finished with a ginger, orange and lemon reduction	R 170.00
<b>Pollo del Giorno</b> Chicken of the day!	R 145.00
<b>Bistecca di Manzo con Osso al Rosmarino e Sale Rosa</b>  500g grilled rib-eye on the bone with rosemary, extra virgin olive oil and Himalayan pink salt	R 285.00
<b>Filetto al Pepe Verde</b>  250g fillet steak with a creamy green peppercorn sauce	R 265.00
<b>Saltinbocca alla Romana</b> Veal escalopes with Parma ham and sage cooked in a butter and white wine sauce	R 275.00

## Selection of sides

Melanzane (Brinjals)	R 35.00	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 potato)	R 35.00	Pasta aglio e olio (olive oil, Garlic, Chili)	R 35.00
Spinaci in padella (sauteed spinach)	R 35.00		

\* Subject to availability

\*\*All weights are raw weights.

## Desserts

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# Dolci

<b>Panna Cotta</b>	R 70.00
<b>Flan di Cioccolato (14 min.)</b> Chocolate flan with vanilla ice cream	R 80.00
<b>Creme Brulee</b>	R 70.00
<b>Affogato al Caffé</b> Vanilla ice cream "drowned" in espresso coffee	R 60.00
<b>Strudel di Mele e Crema Inglese</b> Classic apple strudel served with creme Anglaise (pouring custard)	R 80.00
<b>Semifreddo agli Amaretti</b> Amaretti biscuits parfait topped with dark chocolate sauce	R 70.00
<b>Tiramisú</b>	R 80.00
<b>Sfogliatina di pere</b> Puff pastry with "Crema Pasticcera" (custard cream) and pears served with vanilla ice cream and chocolate sauce	R 70.00
<b>Ananas Caramellato alla Cannella</b> Caramelized pineapple with cinnamon and vanilla ice cream	R 60.00

## ...e poi

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### Coffees

<b>Espresso</b>	R 26.00	<b>Caffelatte</b>	R 38.00
<b>Macchiato</b>	R 28.00	<b>Irish Coffee</b>	R 75.00
<b>Cappuccino</b>	R 38.00	<b>Kahlua Coffee</b>	R 55.00
<b>Americano</b>	R 26.00	<b>Flat White</b>	R 38.00
<b>Tea/Herbal Tea</b>	R 26.00		
<b>Espresso Doppio</b>	R 36.00		
<b>Cioccolata Calda</b>	R 65.00		



**ALFIE'S**  
16<sup>th</sup> STREET ●●●  
PIZZERIA & DELI

**CAFFÈ**  
**MAURO**  
A BOUTIQUE SHOP

**ALFIE'S**  
HAZELWOOD ●●●  
ITALIAN CAFÉ