

Antipasti

Carpaccio di Manzo con Rucola, Funghi e Scaglie di Grana

Beef carpaccio with rocket, mushrooms and parmesan shavings

Zucchine Mozzarella

Oven roasted zucchini topped with melted mozzarella and tomato sauce

Carpaccio di Pesce con Grani di Pepe Verde, Cipollotto ed Emulsione al Lime*

Fish carpaccio with green peppercorns, spring onions and lime emulsion

Fior di Latte, Rucola e Prosciutto

Fresh mozzarella ball, rocket and Parma ham

Flan di Porri e Zucca con Salsa di Pecorino e Riduzione allo Zafferano

Pumpkin and leeks flan topped with a light cream of pecorino cheese sauce and saffron infused balsamic reduction

Antipasto Alfie's

A mouthwatering selection of Italian cold cuts, pumpkin flan, fresh mozzarella and bruschetta

Calamari allo Zenzero e Balsamico su Crema di Ceci

Calamari cooked in ginger infused balsamic reduction on a chickpea and rosemary purée

Insalate

Spinaci

Baby spinach with crispy bacon, sunflower seeds, parmesan shavings and boiled egg

Cacio e Pere

Rocket and mixed green salad, pears, walnuts and pecorino shavings

Insalata Nizzarda

Mixed salad, cherry tomatoes, white onion rings, tuna, black calamata olives, boiled egg and basil

Caprese

Fresh tomato, mozzarella, basil and extra virgin olive oil

Pollo

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

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

Crostini Gorgonzola, Mandorle Tostate e Riduzione di Fichi

Crostini with stracchino cheese, roasted almonds and fig Reduction

Crostini Tricolore

Crostini with melted mozzarella, fresh tomato and fresh basil

Crostini Misti

A selection of the above three crostini

Bruschetta al Pomodoro

Traditional toasted ciabatta bread with fresh tomato, basil and garlic

Primi

Ravioli della casa

Delectable home made ravioli of the day!

Cannelloni di Melanzane alla Ricotta e Spinaci

Delectable eggplant parmigiana

Linguine ai Gamberi e Ginger*

Linguine with prawns, ginger, cherry tomatoes, chilli and extra virgin olive oil
Extra prawns R 50.00/4

Tagliatelle Verdi Panna Salsiccia e Funghi

Home made green tagliatelle with italian pork sausage, tomato and parmesan cheese

Spaghetti alla Carbonara

Spaghetti with bacon, egg and pecorino cheese

Gnocchi di Patate fatti in Casa al Gorgonzola e Noci

Home made gnocchi with a mouthwatering blue cheese and walnut sauce

Lasagna di Carne

Traditional Italian home made beef lasagna

Tonnarelli Cacio e Pepe

Home made Tonnarelli with a pecorino and black pepper sauce

* Subject to availability

Secondi**

Filetto al Pepe Verde

250 g fillet steak with a creamy green pepper corn sauce

Scaloppine di Vitello alla Valdostana

Veal escalopes cooked in butter and white wine, topped with cooked ham and fontina cheese

Pesce alla Mediterranea*

Fish of the day served with our Mediterranean sauce

Tagliata Rucola, Grana e Riduzione di Aceto Balsamico

300g grilled rib eye with rocket, parmesan shavings and balsamic reduction

Fiorentina (minimum 600g)

Flame grilled T-bone steak

Pancia di Maiale Arrotolata con Salsa di Pere al Timo e Peperoncino

Slow roasted pork belly rolle' served with a pear, thyme and chili sauce

Pollo del Giorno

Ask your waiter about our chicken of the day!

Costolette di Agnello alla Griglia

400g lamb chops marinated in extra virgin olive oil, rosemary and garlic and grilled to your liking

Costata di Manzo con Osso alla Griglia con Olio Extra Vergine e Sale Rosa Dell'Himalaya

Beef Wing Rib grilled to your taste, served on a bed of salad and roast potatoes, extra virgin olive oil and Himalayan pink salt

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

Panna Cotta 

Flan di Cioccolato (14 min.)

Chocolate flan with vanilla ice cream

Crema Brulee 

Affogato al Caffé

Vanilla ice cream “drowned” in espresso coffee

Semifreddo agli Amaretti e Salsa di Cioccolato

Amaretti biscuit semifreddo with a dark chocolate sauce

Sfogliatina di Pere (11 min.)

Pastry with “crema pasticcera” and pears served with vanilla ice cream and chocolate sauce

Tiramisú

Tartufo allo Zabaglione e Mandorle Caramellate

Zabaglione “truffle” with caramelized almond flakes, dipped in cocoa power

...e poi

Espresso

R 18.00

Caffelatte

Macchiato

R 20.00

Irish Coffee

Cappuccino

R 26.00

Kahlua Coffee

Americano

R 18.00

Caffé Corretto

Tea/Herbal tea

R 18.00

Caffé con panna

Espresso with whipped cream

Espresso doppio

R 24.00

Cappuccino con panna

Cappuccino with whipped cream

Cioccolata calda

R 38.00

Bevande

Soft drinks

water 1/2 lt.

Water 1 lt.

Ice tea

Appletiser/Grapetiser

Schweppes mixers

Rockshandy/Steelworks

Birre

Casle Lite

Heineken

Windhoek lager/ light

Amstel

Windhoek Draught

Peroni

Black label

Craft Beer

Savanna light/dry