

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

Antipasti

Starters

Crescentine 🌶️	R 395.00
Deep fried, fluffy pillows of dough served with a selection of Italian cold cuts, fresh mozzarella, mozzarella in carrozza, bruschetta and pickles (serves 2)	
Mozzarella in Carrozza 🍷	R 110.00
Deep fried Fior di latte mozzarella sandwich served with chips	
Carpaccio di Manzo 🍷	R 120.00
Beef carpaccio with rocket, mushrooms, parmesan shavings and extra virgin olive oil	
Insalata Caprese 🍷	R 120.00
Fresh tomatoes, fresh mozzarella, fresh basil and extra virgin olive oil	
Fegatini di Pollo 🌶️	R 105.00
Chicken livers cooked in a tomato, onion, chili and lemon gravy	
Striscioline di Pollo e Salsa al Pecorino	R 110.00
Lightly fried chicken strips served with a cream of pecorino sauce and chips	
Bruschetta al Pomodoro 🍷	R 55.00
Supplì di riso al Ragù	R 105.00
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	
Rucola e Gorgonzola 🍷 🍷	R 140.00
Fresh rocket, pears, gorgonzola cheese and mixed seeds	
Insalata Grigliata* 🍷 🍷	R 130.00
Rocket, grilled pumpkin, beetroot, avo, crumbed Feta cheese, confit cherry 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	

Primi

Pastas - Also Available in Gluten Free

- Tagliatelle Panna Prosciutto e Funghi** R 155.00
Tagliatelle with cooked ham, mushrooms, cream and pecorino cheese
- Parmigiana di Melanzane**   R 160.00
Delectable eggplant Parmigiana
- Lasagna Ricotta Prosciutto e Spinaci** R 165.00
Lasagna filled with ricotta cheese, Parma ham and spinach, topped with a cream and tomato sauce
- Gnocchi ai Gamberi e Rucola** R 185.00
Gnocchi with prawns, rocket, cream and tomato
- Pasta al Forno al Ragù/ai Quattro Formaggi** R 165.00
Pasta baked in our wood burning oven. Please ask your waiter
- Linguine Fresche**  R 145.00
Linguine with black calamata olives, capers, fresh tomato and a touch of cream
- Spaghetti Aglio, Olio, Peperoncino, Funghi e Pancetta**  R 140.00
Spaghetti with olive oil, garlic, chili, cherry tomatoes, bacon and mushrooms

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 al Vino Bianco, Olive e Pomodorini Secchi** R 195.00
Hake fillet cooked in a thick white wine, calamata olives and sun-dried tomato sauce
- Frittura di Calamari** R 195.00
Italian style lightly fried calamari
- Stinco di agnello al Forno con Patate**  R 320.00
Oven baked 500g Lamb shank with roast potatoes
- Cotoletta di Maiale alla Milanese e Kachumbari**  R 190.00
Deep fried pork chops served with "kachumbari"

All secondi served with side salad and chips.


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

All weights are raw weights.

Le Focacce




- Focaccia Romana**  R 60.00
Focaccia with salt, olive oil and fresh rosemary
- Focaccia Mozzarella e Aglio**  R 85.00
Focaccia with fresh garlic, organum, mozzarella, salt and extra virgin olive oil
- Focaccia Carpaccio** R 145.00
Focaccia and beef carpaccio
- Focaccia Gorgonzola e Cipolle**  R 110.00
Focaccia with gorgonzola cheese and onions

I Calzoni

- Ricco** R 140.00
Tomato sauce, mozzarella cheese, mushrooms, cooked ham and black olives
- Calzone Napoletano**  R 175.00
Mozzarella, salame, ricotta cheese, chili, tomato and basil

Pizze

Local Favourites

- Pollo**  R 170.00
Mozzarella, tomato sauce, chicken, mushrooms, feta cheese and peppadew
- Porchetta**  R 160.00
Mozzarella, tomato sauce, mushrooms, thinly sliced pork belly and peppadew
- Tropicana** R 125.00
Tomato sauce, mozzarella, pineapple rounds and cooked ham
- Carnivora**  R 185.00
Tomato sauce, mozzarella, Picana steak strips, mushrooms, fresh basil and chili
- Feta Avo Bacon*** R 145.00
Tomato sauce, mozzarella, feta cheese, avo and bacon

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.

Pizze

The Classics


Margherita 	R 105.00
Tomato sauce, mozzarella and fresh basil leaves	
Diavola 	R 170.00
Tomato sauce, mozzarella, chili and salame	
Capricciosa	R 155.00
Tomato sauce, mozzarella, mushrooms, cooked ham, artichokes and calamata olives	
Norcina	R 130.00
Tomato sauce, mozzarella, mushrooms and Alfie's homemade pork sausage	
Prosciutto	R 205.00
Tomato sauce, mozzarella, Parma ham, fresh rocket, parmesan shavings and extra virgin olive oil	
Alfie's	R 205.00
Tomato sauce, mozzarella, cherry tomatoes, Parma ham, artichokes, fior di latte and basil	
Quattro Formaggi, Rucola e Salsiccia	R 175.00
Our selection of four delectable cheeses. Not too strong, not too salty... home made pork sausage and fresh rocket	
Ortolana  	R 125.00
Tomato sauce, mozzarella, mushrooms, fresh tomatoes, marinated eggplants, black olives and olive oil	
Pachino e Fior di Latte 	R 155.00
Tomato sauce, mozzarella, cherry tomatoes and fior di latte mozzarella	
Siciliana	R 155.00
Tomato sauce, mozzarella, anchovy fillets, black olives, basil and capers	
Amatriciana 	R 135.00
Tomato sauce, bacon, onions, chili and topped with Pecorino cheese shavings	
Regina	R 125.00
Tomato sauce, mozzarella, cooked ham and mushrooms	
Frutti di Mare 	R 185.00
Tomato sauce, mozzarella, prawns, calamari, fresh chili and basil	
Boscaiola 	R 145.00
Tomato sauce, mozzarella, mushrooms, sun-dried tomatoes, bell peppers, onions and spinach	

Panini

Sandwiches

Classico	R 140.00
Parma ham, tomato, basil pesto, fior di latte mozzarella, mayo and olive oil served on our freshly baked ciabatta loaf	
Porchetta	R 105.00
Pork belly shavings, fresh tomato and mayo served on our freshly baked ciabatta loaf	
Caprese 	R 115.00
Fior di latte mozzarella, tomato, basil and olive oil served on our freshly baked ciabatta loaf	
Salame 	R 140.00
Salame, Pecorino Romano cheese, marinated eggplants, mayo and rocket served on our freshly baked ciabatta loaf	
Vegetariano  	R 110.00
Marinated eggplants, artichokes, mayo and provolone cheese served on our freshly baked ciabatta loaf	
Cotoletta*	R 120.00
Home made chicken schnitzel, fresh tomato and avo served on our freshly baked ciabatta loaf	

Schiacciata

Pizza Piadina Prosciutto Cotto e Mozzarella	R 110.00
Folded flat Italian pizza bread with cooked ham and mozzarella, toasted to perfection	
Pizza Piadina Pecorino, Spinaci e Salsiccia 	R 130.00
Folded flat Italian pizza bread with Pecorino cheese, jalapeño, spinach and pork sausage, toasted to perfection	

Extras

Avo	R 25.00	Prawns (6 Pcs)	R 45.00
Bacon	R 25.00	Rocket	R 15.00
Chicken (100g)	R 50.00	Salame (50g)	R 60.00
Eggplant	R 30.00	Sun-dried Tomatoes	R 30.00
Feta	R 20.00	Side Chips	R 25.00
Mozzarella	R 25.00	Artichokes	R 40.00
Cooked Ham	R 20.00	Prosciutto (Parma ham 60g)	R 80.00
Fior di latte Mozzarella ball (125g)	R 90.00	Calamata Olives	R 15.00
Gorgonzola	R 50.00	Parmesan Shavings	R 30.00
Mortadella	R 40.00	Pecorino Shavings	R 25.00
Anchovies	R 40.00	Picana (150g)	R 85.00
Pork Sausage	R 30.00	Calamari (100g)	R 50.00

Dolci

Desserts

Affogato al Caffé - Jameson - Kahlua - Amarula Vanilla ice cream "drenched" in espresso coffee or single Jameson, Kahlua, Amarula	R 60.00
Pizza alla Nutella Pizza filled with Nutella served with vanilla ice cream and cocoa powder	R 85.00
Panna Cotta 🍮 Home made vanilla Panna Cotta served with a salted caramel reduction	R 65.00
Semifreddo al Caffé 🍷 Coffee infused semifreddo with a dark chocolate sauce	R 70.00
Salame di Cioccolato 🌶️ Italian dark chocolate "spiced salame" dessert served with a salted caramel reduction	R 70.00
Mimosa	R 75.00
Torta del giorno Cake of the day	R 75.00

Coffees

...e poi

Espresso	R 24.00	Caffelatte	R 36.00
Macchiato	R 26.00	Chai Latte	R 42.00
Cappuccino	R 34.00	Red Cappuccino	R 52.00
Americano	R 24.00	Caffe Mocha Chocolate caffelatte	R 55.00
Tea	R 22.00	Milkshake Coffee, Strawberry, Chocolate, Hazelnut	R 36.00
Herbal Tea	R 24.00	Flat White	R 34.00
Espresso Doppio	R 30.00	Iced Coffee	R 55.00
Ciocolata Calda	R 42.00	Coffee Freezo	R 65.00
Irish Coffee	R 60.00		

If you would like to substitute milk with almond milk please note that an additional charge of R 12.00 will be applied



ALFIE'S
16TH STREET ●●●
PIZZERIA & DELI

CAFFÈ
MAURO
19 Hawthornville Road

ALFIE'S
HAZELWOOD ●●●
ITALIAN CAFÉ