

# Cafe 28

PIZZA NAPOLETANA + BISTRO

## STARTERS

### MIXED ANTIPASTI BOARD R275

Prosciutto Crudo, Coppa, Pecorino Romano & Grana Padano

### CALAMARI & ZUCCHINI R140

Fried Calamari & Zucchini with Salt & Pepper. Served with Lemon wedges

### BUFFALO MOZZARELLA

With Prosciutto Crudo **R250**  
With Heirloom Tomatoes & Oregano **R200**

### BRESAOLA & GRANA R185

Sliced Beef Bresaola, Pears, Rocket & Grana Padano

## KIDS

### PENNE BOLOGNESE R140

### CHEESEBURGER R140

### CRUMBED CHICKEN & CHIPS R120

### CHOCOLATE MILKSHAKE R70

### STRAWBERRY MILKSHAKE R70

## SALADS

### WALDORF R150

Cos Lettuce, Celery, Apple, Gorgonzola, Walnuts & Grapes

### BUFALINA R240

Mixed leaf salad, Cherry Tomatoes, Buffalo Mozzarella, Anchovies, Olives, Capers

### AL FORTE R225

Mixed Lettuce, Onions, Yellow and Red Cherry Tomatoes, Grilled Calamari, Olives, Potatoes, Chickpeas & Parsley

## GRILL

### CHALMAR BURGER R195

200g Grass Fed Beef Burger Chalmar, Crispy Lettuce, Tomatoes, Nduja Mayo, Smoked Provola & Crispy Bacon. Served with Chips

### MILANESE BURGER 185

200g Panko Crumbed Chicken, Shredded Red Cabbage, Lettuce, Tomatoes, Crispy Bacon & Pecorino Fondue. Served with Chips

### FILETTO AL PEPE VERDE R385

300g Grass-Fed Beef Fillet "Chalmar" served in a traditional Green Peppercorn, Brandy and Cream Sauce. Served with Chips

## PASTA

### (V) GNOCCHI ALLA "ALFREDO" CON TARTUFO NERO R450

The Real Alfredo base with Butter & Parmigiano Reggiano. Topped with Imported Black Truffle

### (V) CONCHIGLIONI AI 3 POMODORI & BURRATA R260

San Marzano Tomatoes, Yellow and Red Semidry Tomatoes, Burrata & Grana Padano

### (V) GNOCCHI AL GORGONZOLA R250

Homemade Potato Gnocchi, Creamy Gorgonzola Sauce & Grana Padano

### GNOCCHI AL RAGU BOLOGNESE R250

Homemade Potato Gnocchi, Beef Ragu, Basil & Grana Padano

### LASAGNA BOLOGNESE R250

Traditional Lasagna. Bolognese Beef Ragu, Bechamel & Grana Padano

### SPAGHETTI ALLA PUTTANESCA E CALAMARI R245

Classic Puttanesca with Calamari Heads, San Marzano Tomatoes, Olives, Capers & Anchovies

### FUSILLI AL PESTO DI NOCI E GORGONZOLA R200

Walnut Pesto served with Gorgonzola Fondue & Grana Padano

### PENNONI RIGATI FUNGHI E PANCETTA R 210

Velvety Cream of Potatoes, Mixed Mushrooms, Pancetta and Grana Padano

### PENNONI RIGATI SALSICCIA E PEPERONCINO R200

San Marzano tomato base with Italian Sausage, Chilli, Basil & Grana Padano

### (V) PACCHERI ALLA NORMA R200

San Marzano tomato base, Brinjals, Stracciatella & Grana Padano

### (V) SPAGHETTI AGLIO OLIO E PEPERONCINO R190

Garlic, Chilli & butter base, Yellow and Red Tomatoes & Grana Padano

## PIZZA

### ROSSA

#### (V) BUFALA DOP R250

San Marzano Tomatoes, Buffalo Mozzarella & Parmigiano Reggiano

#### (V) BURRATA R230

San Marzano Tomatoes, Fior di Latte & Burrata

#### PARMIGIANA 2.0 R220

San Marzano Tomatoes, Smoked Provola, Fried Brinjals, Toasted Bread & Basil Pesto

#### MELANZANA PICCANTE R230

San Marzano Tomatoes, Buffalo Mozzarella, Spicy Salami, Brinjals, Chilli & Parmigiano Reggiano Shavings

#### CRUDO E RUCOLA R230

San Marzano Tomatoes, Fior di Latte, Prosciutto Crudo, Parmigiano Reggiano & Rocket

#### CAPRICCIOSA R220

San Marzano Tomatoes, Fior di Latte, Spicy Salami, Italian Cooked ham, Olives & Mushrooms

#### SALAME E GORGONZOLA R220

San Marzano Tomatoes, Fior di Latte, Spicy Salami, Nduja Salami, Olives & Gorgonzola

#### NAPOLI & STRACCIATELLA R220

San Marzano Tomatoes, Capers, Italian Anchovies & Stracciatella

#### DEL MAX R200

San Marzano Tomatoes, Fior di Latte, Spicy Salami & Stracciatella

#### COTTO E FUNGHI R190

San Marzano Tomatoes, Fior di Latte, Italian Cooked Ham & Mushrooms

#### DIAVOLA R180

San Marzano Tomatoes, Fior di Latte & Spicy Salami

#### (V) MARGHERITA R160

San Marzano Tomatoes, Fior di Latte & Basil

#### (VV) LA VEGANA R140

Tomato, Oregano, Chilli, Mushrooms, Artichokes, Basil & EVO Oil

### BIANCA

#### (V) TARTUFATA R450

Fior di Latte, Stracciatella & Black Truffle

#### SALSICCIA E BUFALA R285

Yellow Semi-Dry Tomatoes, Fior Di Latte, Italian Sausage, Fresh Buffalo Mozzarella & Basil

#### DEL MARE R285

Fior di Latte, Fried Zucchini, Stracciatella & Smoked Salmon

#### GIALLOROSSA R270

Buffalo Mozzarella, Yellow and Red Semi-Dry Cherry Tomatoes, Italian Sausage & Pecorino Romano Shavings

#### BRESAOLA E PARMIGIANO R240

Fior di Latte, Rocket, Bresaola, Parmigiano Reggiano & Red Semi-Dry Cherry Tomatoes

#### BROCCOLOSA R240

Fior di Latte, Parmesan Fondue, Italian Cooked Ham, Mushrooms, Broccoli & Toasted Almonds

#### FICHI E CRUDO R235

Fior di Latte, Parma Ham, Preserved Figs, Stracciatella & Walnuts

#### RUSPANTE R230

Fior di Latte, Artichokes, Italian Cooked Ham, Grana Padano & Basil

#### PORCELLOSA R230

Smoked Provola, Roast Potatoes, Bresaola, Mushrooms & Parmesan Fondue

#### AUTUNNO R230

Creamy Pumpkin base, Smoked Provola, Gorgonzola, Salame "Napoli" & Basil

#### MARI E MONTI R220

Fior di Latte, Yellow Semi-Dry Cherry Tomatoes, Gorgonzola, Italian Anchovies & Oregano

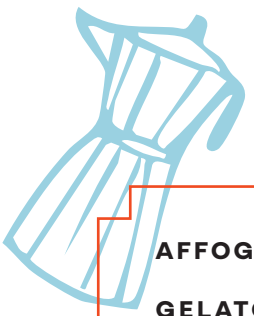
#### GOLOSA R195

Fior di Latte, Gorgonzola, Pancetta, Onions & Plum Jam

#### DIVERSAMENTE NAPOLETANA R190

Fior di Latte, Slow Cooked Beef & Pork Ragu, Parmigiano Reggiano

buon  
appetito!



## DESSERTS

### AFFOGATO AL CAFFE' R90

### GELATO R85

Hazelnut – Vanilla – Pistachio – Almond –  
Coffee – Strawberry – Mango

### PANNACOTTA R90

Pistachio or Mixed Berries

### PIZZA ALLA NUTELLA R110

### TIRAMISU' R90

Classic Coffee Flavour Italian Dessert.  
Made with Mascarpone and Savoiardi  
biscuits.

### BOMBOLONE AL PISTACCHIO R90

Doughnut pastry filled with Pistachio  
Gelato and topped with Crushed  
Pistachio, Pistachio Paste and Nutella



## WINE LIST

### WHITE

Mullineux Kloof Street - Chenin  
Blanc R80 / R300

Idiom Bianco - Pinot Grigio  
R80 /R300

Oldenburg CL - Chardonnay /  
Chenin Blanc R450

Buitenverwachting-  
Sauvignon Blanc R350

Ghost Corner - Sauvignon Blanc  
R599

Springfield Wild Yeast -  
Chardonnay R450

La Pettegola Castello Banfi -  
Vermentino (Tuscany-Italy) R550

### ROSE

Haute Cabriere - Pinot Noir Rose  
R80 / R300

De Grendel Rose - Pinotage  
R80 / R300

### RED

Idiom Rosso-Sangiovese /  
Barbera R80 / R300

Glenelly- Merlot R90 / R350

Oldenburg CL - Merlot / Cabernet  
Sauvignon / Cabernet Franc  
R450

Springfield Wholeberry-  
Cabernet Sauvignon R450

Creation - Pinot Noir R575

Antonij Rupert Optima - Cab.  
Sauvignon / Merlot / Cab.Franc /  
Petit Verdot R550

Castello Banfi Rosso di  
Montalcino DOC - Sangiovese  
(Tuscany-Italy) R800

Amarone Docg "Pasqua" –  
Corvina & Others (Veneto-Italy)  
R1600

### SPARKLING

Da Luca Prosecco DOC Extra Dry  
- Glera (Veneto-Italy) R400

L'Ormarins Brut - Chardonnay  
Pinot Noir R480

Genevieve MCC Blanc des Blanc  
- Chardonnay R750

Colmant Brut Rose' - Pinot Noir /  
Chardonnay R750

### BEER



### HEINEKEN DRAUGHT 350ML 500ML

Origin: South Africa Lager 5%

### CASTLE LITE 330ML R50

Origin: South Africa Lager 4%

### ICHNUSA NON FILTRATA 500ML R110

Origin: Sardinia-Italy Lager-Not  
Filtered 5%

### PERONI 330ML R65

Origin: Lazio-Italy Lager 4.7%

### WINDHOEK DRAUGHT 440ML R65

Origin: Namibia Lager 4%

### SOL R55

Origin: Mexico Lager 4.2%

### SPRITZ

### APEROL SPRITZ R130

Aperol, Prosecco and Soda

### LO SPRITZONE R130

Aperol, Campari, Prosecco  
and Soda

### HUGO SPRITZ R160

Elderflower Liqueur, Prosecco  
and Soda

### L'ALTERNATIVE R120

Cynar, Prosecco and Soda

### LIMONCELLO SPRITZ R120

Limoncello, Prosecco & Soda

### L'ANALCOLICO R100

Crodino



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