



# Caraffa

Menù

## FOCACCIA

<i>FOCACCIA</i> Garlic and herb	R60
<i>FOCACCIA ARRABBIATA</i> Tomato, chilli and garlic	R70
<i>FOCACCIA MOZZARELLA</i> Mozzarella and garlic	R80
<i>FOCACCIA GORGONZOLA</i> Gorgonzola, onions, capers and garlic	R115
<i>FOCACCIA CARPACCIO</i> Topped with beef carpaccio and garlic	R135

## INSALATA

<i>BURRATA CAPRESE SALAD</i> Fresh mozzarella, tomato and basil pesto	R115
<i>INSALATA ITALIANA</i> A mixed salad topped with robiola cheese	R90
<i>INSALATA CON POLLO</i> A mixed salad with fresh rocket leaves and chicken strips grilled with lemon and artichokes	R110
<i>INSALATA DI GORGONZOLA</i> A mixed salad topped with gorgonzola cheese	R102
<i>DANISH SALAD</i> A mixed salad topped with danish feta	R98

## MINESTRA

<i>RAVIOLI IN BRODO</i> Ravioli pasta filled with mince and in a consomé	R85
<i>MINISTRONE</i> Homemade Italian vegetable soup	R85



## ANTIPASTI FREDDI

- CARPACCIO DI MANZO* R98  
Beef fillet thinly sliced and garnished with finely sliced mushrooms, celery, topped with our homemade lemon vinaigrette and parmesan shavings
- ANTIPASTO PLATTER* R195  
A selection of Italian cured meats and cheeses
- AVO FRUTTI DI MARE* R102  
Calamari, crab sticks, shrimps and mussels marinated in lemon and olive oil vinaigrette, served on a garnish of avo, capers, olives and lettuce

## ANTIPASTI CALDI

- FEGATINI DI POLLO* R74  
Chicken livers, pan fried with onions and peri-peri sauce
- LUMACHE ALLA ZOLA* R88  
Snails in a creamy garlic and gorgonzola cheese sauce, topped with mozzarella cheese
- CALAMARI* R88  
Grilled calamari tubes tossed in peri-peri sauce
- MELANZANE ALLA PARMIGIANA* R80  
Brinjals layered and oven baked with mozzarella, napoletana and parmesan
- MISTA ADRIATICA* R96  
Shrimps, prawn and crab sticks cooked in a creamy parmesan sauce



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## CARNE

<i>FILETTO AL PEPE</i>	R250
Coarsely ground black pepper in a creamy sauce	
<i>FILETTO GORGONZOLA</i>	R255
Creamy gorgonzola sauce with black mushrooms	
<i>FILETTO ROSSINI</i>	R250
Finely chopped mushrooms and chicken livers, with cream and tomato	
<i>CALDO E FREDDO</i>	R250
Fillet medallions pan fried in olive oil and garlic cloves, topped with fresh rocket leaves and parmesan shavings	
<i>BISTECCA AL FORNO</i>	
Olive oil, balsamic and chillies roasted in the pizza oven	
<i>Sirloin</i>	R220
<i>Rump</i>	R225
<i>VEAL PICCATA</i>	R190
Pan grilled veal in a creamy mushroom and white wine sauce	
<i>SALTIMBOCCA</i>	R200
Veal topped with parma ham, mozzarella and white wine sauce	
<i>SCALOPPINA</i>	R180
Pan fried veal with white wine and lemon juice	
<i>CHICKEN SUPREME</i>	R130
Chicken breasts pan-fried with butter, herbs, white wine and lemon juice	
<i>INVOLTINI</i>	R185
Chicken breasts rolled with fontina cheese and sun dried tomatoes, wrapped in country ham, topped with parmesan sauce	

ALL SERVED WITH ROASTED POTATOES  
AND VEGETABLES OF THE DAY.



## PESCE

<i>KINGKLIP CARAFFA</i> Napoletana sauce with onions, garlic and chilli	R225
<i>KINGKLIP CAPRICE</i> Creamy parmesan cheese sauce with shrimp and mushrooms	R235
<i>KINGKLIP</i> Grilled and topped with a light lemon butter	R220
<i>SOLE</i> Grilled and topped with a light lemon butter	R220*
<i>PRAWNS</i> Roasted in pizza oven with a light peri & paprika sauce	SQ
<i>SALMONE &amp; POMODORINI</i> Norwegian Salmon topped with lightly grilled red onions and cherry tomatoes	R225*
<i>CALAMARI ALLA PESCATORA</i> Calamari, prawns and mussels in napoletana sauce with garlic and chilli served with rice	R210
<i>MISTO PEPATO</i> Calamari, prawns, mussels and strip of kingklip in a creamy pepper sauce served with rice	R220
<i>CALAMARI</i> Grilled tubes with two small prawns and mussels tossed with a touch of peri-peri served with rice	R215

\* Please note: Pesce prices may vary due to availability

MOST SERVED WITH ROASTED POTATOES  
AND VEGETABLES OF THE DAY.

## ALLA PASTA

- LINGUINE SALMONE* R145  
Smoked salmon with cream and napoletana
- PENNE BOSCAIOLA* R125  
Fresh napoletana with a touch of chilli and garlic, topped with fresh rocket and parmesan shavings
- SPAGHETTI PESCATORA* R155  
Calamari, shrimp, mussels, clams and crab sticks with cream OR napoletana sauce
- RAVIOLI* R130  
Pasta pockets, filled with mince served with cream and parmesan OR bolognese sauce
- PANZEROTTI* R120  
Pasta pocket, filled with spinach and ricotta cheese and lightly grilled with butter and sage
- LASAGNE AL FORNO* R130  
Homemade and baked in the pizza oven
- LINGUINE PUTTANESCA* R125  
Anchovies, olives and capers in napoletana with a dash of chilli
- TAGLIATELLE CON POLPETTE* R134  
Homemade beef meatballs with mozzarella roasted in the pizza oven, served on napoletana pasta
- GNOCCHI 4 FORMAGGI* R132  
Pasta made with potato and coated in fontina, mozzarella, gorgonzola and parmigiano sauce
- LINGUINE ALL'AMATRICIANA* R125  
Onions, bacon, olives and chilli in napoletana sauce
- CONCHIGLIONI DI PARMA* R140  
Creamy gorgonzola sauce with avo and topped with parma ham





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## LA PIZZA

<b>MARGHERITA</b> Napoletana sauce, mozzarella cheese and herbs	R84
<b>REGINA</b> Ham and mushrooms	R120
<b>VEGETARIANA</b> Artichokes, olives, mushrooms, capers, peppers, onions and garlic	R128
<b>CAPRESE</b> Chicken strips, peppadews, sun-dried tomatoes and origanum	R140
<b>IL CRUDO</b> Parma ham, fresh rocket leaves and parmesan shavings	R150
<b>BASILICO</b> Mozzarella balls, fresh tomato and basil pesto	R130
<b>SICILIANA</b> Anchovies, capers, olives and chillies	R135
<b>CAPRICIOSA</b> Ham, mushrooms and olives	R130
<b>MARINARA</b> Calamari, clams, crab sticks, shrimps and garlic	R160
<b>QUATTRO STAGIONI</b> Anchovies, artichokes, ham and mushrooms	R140
<b>ALLA CALABRESE</b> Bacon, salami, ham, onions, peppers and chillies	R160



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## DOLCE

### *DESSERT WINE*

Ask your waitron for the selection

### *CRÈME BRÛLÉE*

R74

Homemade creamy baked custard, topped with caramelised sugar

### *AFFOGATO*

R74

The digestive dessert - vanilla ice cream with espresso and brandy

### *TIRAMISU*

R74

Finger biscuits dipped in coffee and marsala liquor, layered in a mascarpone pudding

### *CHOCOLATE MOUSSE*

R78

Rich, dark belgian chocolate mousse

### *PAVLOVA*

R76

Homemade meringue topped with fresh whipped cream and stewed berries

### *POACHED PEARS & MASCARPONE*

R74

Pears poached in red wine & spice served with fresh mascarpone

### *AMARETTO PANNA COTTA*

R74

A cooked cream dessert drizzled with fabbri amarena syrup and amaretti biscuit