

# Caraffa

## Familia Menu

### Starter

*(served to share)*

*Focaccia Breads  
and  
Insalata Italiano*

### Main Course

*Sirloin Al Forno*

*Sirloin with olive oil, balsamic and chillies roasted in the pizza oven*

*or*

*Misto Pepato*

*Calamari, prawns, mussels and a kingklip portion  
in a creamy pepper sauce*

*or*

*Chicken Supreme*

*Chicken breasts pan fried with butter, herbs, white wine and lemon juice*

*or*

*Lasagne al Forno*

*Homemade and baked in the pizza oven.*

### Dessert

*Pavlova*

*Homemade meringue topped with fresh cream and stewed berries*

*or*

*Affogato*

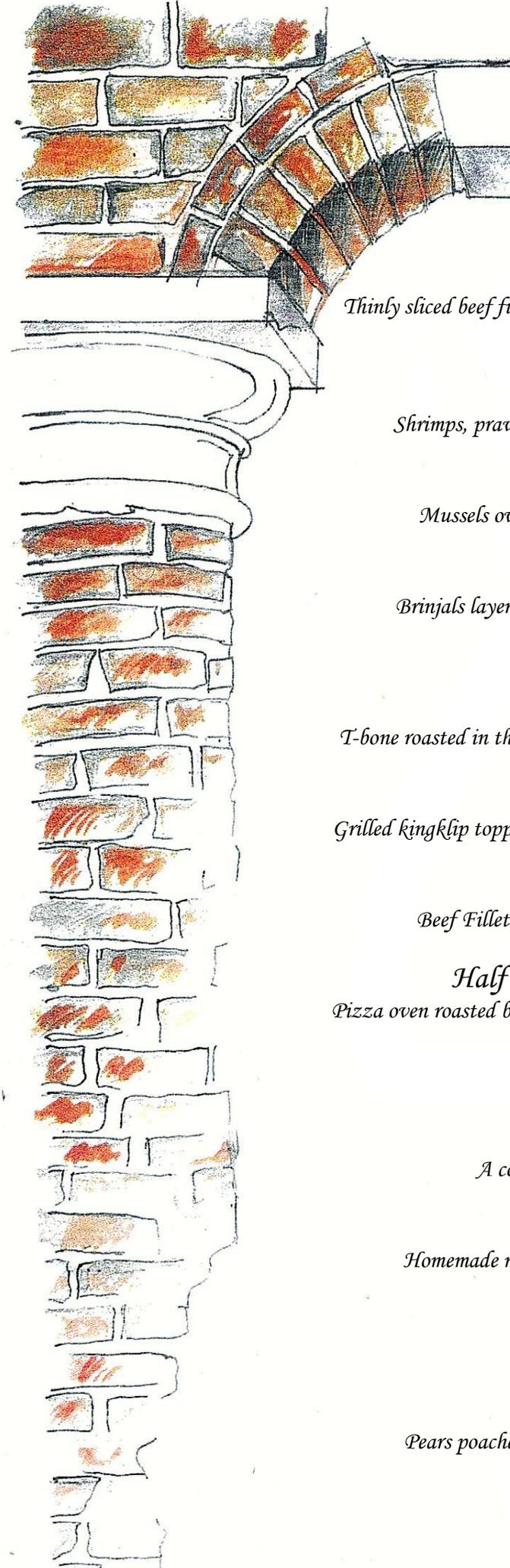
*Vanilla ice cream with a tot of espresso and a tot  
of brandy*

*or*

*Lemon Mousse*

*Light and tangy tripled whipped mousse*

*R330.00 per person*



# Caraffa

## Grande Menu

### Starter

#### *Carpaccio Di Manzo*

*Thinly sliced beef fillet topped with mushrooms, celery, parmesan shavings and homemade lemon vinaigrette*

*or*

#### *Conchiglia Adriatica*

*Shrimps, prawn and crab sticks cooked in a creamy parmesan sauce*

*or*

#### *Cozze Fresche*

*Mussels oven roasted with basil pesto, white wine and garlic*

*or*

#### *Melanzane alla Parmigiano*

*Brinjals layered with napoletana, mozzarella and parmesan cheese*

### Main Course

#### *Costata Fiorentina*

*T-bone roasted in the pizza oven with olive oil, garlic, black pepper & rosemary*

*or*

#### *Kingklip Caprice*

*Grilled kingklip topped with shrimps and mushrooms in a creamy parmesan sauce*

*or*

#### *Filetto Parmigiano*

*Beef Fillet pan grilled and served in a creamy parmesan sauce*

*or*

#### *Half Baby Chicken Peri-Peri & Prawns*

*Pizza oven roasted baby chicken with peri-peri, lemon and garlic and served with 2 King Prawns*

### Dessert

#### *Panna Cotta*

*A cooked cream dessert drizzled with Amaretto*

*or*

#### *Pavlova*

*Homemade meringue topped with fresh cream and stewed berries*

*or*

#### *Chocolate Mousse*

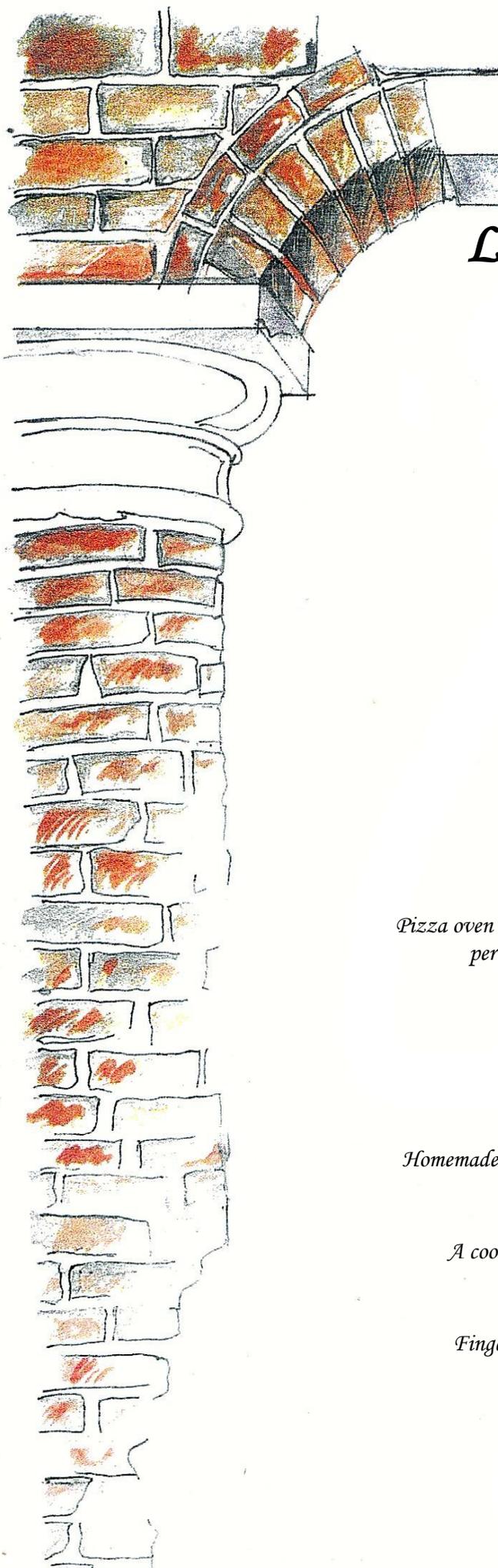
*Rich, dark Belgian chocolate mousse*

*or*

#### *Poached Pears*

*Pears poached in red wine & spice served with fresh mascarpone*

**R365.00 per person**



*Caraffa*

## *La Tavolo di Caraffa*

### *Starter*

*(served to share)*

*Antipasto*

*Focaccia Breads*

*Insalata Italiano*

### *Main Course*

*(served to share)*

*Pesce Platter*

*Grilled Kingklip, calamari and mussels,  
served with rice*

*Carne al Forno Platter*

*Pizza oven roasted sirloin with olive oil, balsamic and chillies and  
peri- peri baby chicken served on tagliatelle pasta*

*with Vegetables of the Day*

### *Dessert*

*Pavlova*

*Homemade meringue topped with fresh cream and stewed berries*

*or*

*Amaretto Panna Cotta*

*A cooked cream dessert drizzled with Amaretto Syrup*

*or*

*Tiramisu*

*Finger biscuits dipped in coffee and Marsala Liquor,  
layered in a Mascarpone pudding*

*R365.00 per person*