



Caraffa

Menù

FOCACCIA

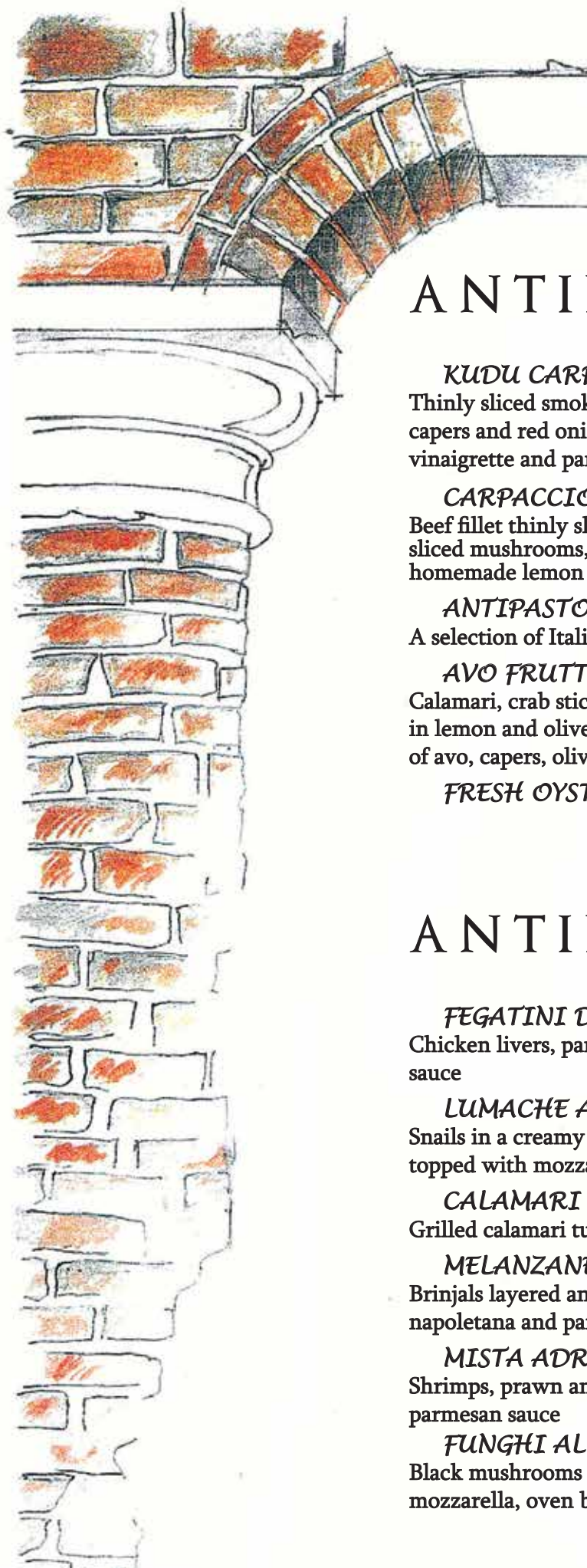
<i>FOCACCIA</i> Garlic and herb	R65
<i>FOCACCIA ARRABBIATA</i> Tomato, chilli and garlic	R77
<i>FOCACCIA MOZZARELLA</i> Mozzarella and garlic	R88
<i>FOCACCIA GORGONZOLA</i> Gorgonzola, onions, capers and garlic	R125
<i>FOCACCIA PROSCIUTTO É RUCOLA</i> Parma ham, rocket, parmesan shavings and garlic	R138

INSALATA

<i>CAPRESE SALAD</i> Fior di latte mozzarella, tomato and basil pesto	R125
<i>INSALATA ITALIANA</i> A mixed salad topped with robiola cheese	R98
<i>INSALATA CON POLLO</i> A mixed salad with fresh rocket leaves and chicken strips grilled with lemon and artichokes	R120
<i>INSALATA DI GORGONZOLA</i> A mixed salad topped with gorgonzola cheese	R112
<i>DANISH SALAD</i> A mixed salad topped with danish feta	R108

MINESTRA

<i>TORTELLINI IN BRODO</i> Tortellini in a beef consomé	R94
<i>MINISTRONE</i> Homemade Italian vegetable soup	R94



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ANTIPASTI FREDDI

- KUDU CARPACCIO* R115
Thinly sliced smoked kudu fillet garnished with fried capers and red onion with our homemade lemon vinaigrette and parmesan shavings.
- CARPACCIO DI MANZO* R110
Beef fillet thinly sliced and garnished with finely sliced mushrooms, celery, topped with our homemade lemon vinaigrette and parmesan shavings
- ANTIPASTO PLATTER* R215
A selection of Italian cured meats and cheeses
- AVO FRUTTI DI MARE* R112
Calamari, crab sticks, shrimps and mussels marinated in lemon and olive oil vinaigrette, served on a garnish of avo, capers, olives and lettuce
- FRESH OYSTERS* SQ

ANTIPASTI CALDI

- FEGATINI DI POLLO* R85
Chicken livers, pan fried with onions and peri-peri sauce
- LUMACHE ALLA ZOLA* R95
Snails in a creamy garlic and gorgonzola cheese sauce, topped with mozzarella cheese
- CALAMARI* R98
Grilled calamari tubes tossed in peri-peri sauce
- MELANZANE ALLA PARMIGIANA* R88
Brinjals layered and oven baked with mozzarella, napoletana and parmesan
- MISTA ADRIATICA* R108
Shrimps, prawn and crab sticks cooked in a creamy parmesan sauce
- FUNGHI AL FORNO* R88
Black mushrooms with napoletana, garlic and mozzarella, oven baked

CARNE

<i>FILETTO AL PEPE</i>	R275
Coarsely ground black pepper in a creamy sauce	
<i>FILETTO GORGONZOLA</i>	R280
Creamy gorgonzola sauce with black mushrooms	
<i>FILETTO ROSSINI</i>	R275
Finely chopped mushrooms and chicken livers, with cream and tomato	
<i>CALDO E FREDDO</i>	R275
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>	R245
<i>Rump</i>	R250
<i>VEAL PICCATA</i>	R205
Pan grilled veal in a creamy mushroom and white wine sauce	
<i>SALTIMBOCCA</i>	R220
Veal topped with parma ham, mozzarella and white wine sauce	
<i>SCALOPPINA</i>	R195
Pan fried veal with white wine and lemon juice	
<i>CHICKEN SUPREME</i>	R140
Chicken breasts pan-fried with butter, herbs, white wine and lemon juice	
<i>INVOLTINI</i>	R200
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> Neapolitan sauce with onions, garlic and chilli	R250
<i>KINGKLIP CAPRICE</i> Creamy parmesan cheese sauce with shrimp and mushrooms	R260
<i>KINGKLIP</i> Grilled and topped with a light lemon butter	R240
<i>SOLE</i> Grilled and topped with a light lemon butter	R245*
<i>PRAWNS</i> Roasted in pizza oven with a light peri & paprika sauce	SQ
<i>SALMON & CHAMPAGNE</i> Seared salmon rested on a creamy champagne sauce and topped with rocket	R260*
<i>CALAMARI ALLA PESCATORA</i> Calamari, prawns and mussels in neapolitan sauce with garlic and chilli served with rice	R240
<i>MISTO PEPATO</i> Calamari, prawns, mussels and strip of kingklip in a creamy pepper sauce served with rice	R245
<i>CALAMARI</i> Grilled tubes with two small prawns and mussels tossed with a touch of peri-peri served with rice	R240

* Please note: Pesce prices may vary due to availability

MOST SERVED WITH ROASTED POTATOES
AND VEGETABLES OF THE DAY.

ALLA PASTA

LINGUINE SALMONE Smoked salmon with cream and napoletana	R160
PENNE BOSCAIOLA Fresh napoletana with a touch of chilli and garlic, topped with fresh rocket and parmesan shavings	R138
SPAGHETTI PESCATORA Calamari, shrimp, mussels, clams and crab sticks with cream OR napoletana sauce	R168
RAVIOLI Pasta pockets, filled with mince served with cream and parmesan OR bolognese sauce	R145
PANZEROTTI Pasta pocket, filled with spinach and ricotta cheese and lightly grilled with butter and sage	R130
LASAGNE AL FORNO Homemade and baked in the pizza oven	R145
LINGUINE PUTTANESCA Anchovies, olives and capers in napoletana with a dash of chilli	R140
TAGLIATELLE CON POLPETTE Homemade beef meatballs with mozzarella roasted in the pizza oven, served on napoletana pasta	R145
GNOCCHI 4 FORMAGGI Pasta made with potato and coated in fontina, mozzarella, gorgonzola and parmigiano sauce	R145
PENNE ALL'AMATRICIANA Onions, bacon, olives and chilli in napoletana sauce	R140
CONCHIGLIONI DI PARMA Creamy gorgonzola sauce with avo and topped with parma ham	R155



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LA PIZZA

MARGHERITA Napoletana sauce, mozzarella cheese and herbs	R90
VEGETARIANA Artichokes, olives, mushrooms, capers, peppers, onions and garlic	R150
CAPRESE Chicken strips, peppadews, sun-dried tomatoes and origanum	R154
IL CRUDO Parma ham, fresh rocket leaves and parmesan shavings	R165
BASILICO Mozzarella balls, fresh tomato and basil pesto	R145
SICILIANA Anchovies, capers, olives and chillies	R145
LIVERS & PERI-PERI Chicken livers, chicken strips, onions and chillies	R140
CAPRICIOSA Ham, mushrooms and olives	R140
PIZZA 4 FORMAGGI Mozzarella, fontina, gorgonzola and parmesan	R140
MARINARA Calamari, clams, crab sticks, shrimps and garlic	R178
QUATTRO STAGIONI Anchovies, artichokes, ham and mushrooms	R152
ALLA CALABRESE Bacon, salami, ham, onions, peppers and chillies	R178



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DOLCE

DESSERT WINE

Ask your waitron for the selection

CRÈME BRÛLÉE

R85

Homemade creamy baked custard, topped with caramelised sugar

AFFOGATO

R80

The digestive dessert - vanilla ice cream with espresso and brandy

TIRAMISU

R85

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

CHOCOLATE MOUSSE

R86

Rich, dark belgian chocolate mousse

PAVLOVA

R85

Homemade meringue topped with fresh whipped cream and stewed berries

POACHED PEARS & MASCARPONE

R82

Pears poached in red wine & spice served with fresh mascarpone

AMARETTO PANNA COTTA

R82

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

LEMON SORBET

R75

Add Cruz vodka R28