



Caraffa

Menü

FOCACCIA

<i>FOCACCIA</i> Garlic and herb	R70
<i>FOCACCIA ARRABBIATA</i> Tomato, chilli and garlic	R85
<i>FOCACCIA MOZZARELLA</i> Mozzarella and garlic	R95
<i>FOCACCIA GORGONZOLA</i> Gorgonzola, onions, capers and garlic	R135
<i>FOCACCIA CARPACCIO</i> Garlic and herb topped with beef carpaccio	R150
<i>FOCACCIA PROSCIUTTO É RUCOLA</i> Parma ham, rocket, parmesan shavings and garlic	R155

INSALATA

<i>CAPRESE SALAD</i> Fior di latte mozzarella, tomato and basil pesto	R130
<i>INSALATA ITALIANA</i> A mixed salad topped with robiola cheese	R120
<i>INSALATA CON POLLO</i> A mixed salad with fresh rocket leaves and chicken strips grilled with lemon and artichokes	R135
<i>INSALATA DI GORGONZOLA</i> A mixed salad topped with gorgonzola cheese	R130
<i>CANTINA SALAD</i> A mixed salad topped with shrimp cocktail	R135
<i>DANISH SALAD</i> A mixed salad topped with danish feta	R125

MINESTRA

<i>TORTELLINI IN BRODO</i> Tortellini in a beef consomé	R100
<i>MINISTRONE</i> Homemade Italian vegetable soup	R100

ANTIPASTI FREDDI

- SPRINGBOK CARPACCIO* R140
Smoked Springbok fillet thinly sliced with finely sliced mushrooms, celery, with our homemade lemon vinaigrette and parmesan shavings
- CARPACCIO DI MANZO* R125
Beef fillet thinly sliced with finely sliced mushrooms, celery, with our homemade lemon vinaigrette and parmesan shavings
- ANTIPASTO PLATTER FOR TWO* R255
A selection of Italian cured meats and cheeses
- AVO FRUTTI DI MARE* R125
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* R100
Chicken livers, pan fried with onions and peri-peri sauce
- LUMACHE ALLA ZOLA* R120
Snails in a creamy garlic and gorgonzola cheese sauce, topped with mozzarella cheese
- CALAMARI* R110
Grilled calamari tubes tossed in peri-peri sauce
- MELANZANE ALLA PARMIGIANA* R105
Brinjals layered and oven baked with mozzarella, napoletana and parmesan
- MISTA ADRIATICA* R125
Shrimps, prawn and crab sticks cooked in a creamy parmesan sauce
- FUNGHI AL FORNO* R105
Black mushrooms with napoletana, garlic and mozzarella, oven baked

CARNE

<i>FILETTO AL PEPE</i>	R305
Coarsely ground black pepper in a creamy sauce	
<i>FILETTO GORGONZOLA</i>	R315
Creamy gorgonzola sauce with black mushrooms	
<i>FILETTO CANTINA</i>	R305
Flambéed brandy, onion and cream sauce	
<i>CALDO E FREDDO</i>	R305
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>	R285
<i>Rump</i>	R285
<i>VEAL PICCATA</i>	R235
Pan grilled veal in a creamy mushroom and white wine sauce	
<i>SALTIMBOCCA</i>	R255
Veal topped with parma ham, mozzarella and white wine sauce	
<i>SCALOPPINA</i>	R225
Pan fried veal with white wine and lemon juice	
<i>CHICKEN SUPREME</i>	R160
Chicken breasts pan-fried with butter, herbs, white wine and lemon juice	
<i>INVOLTINI</i>	R220
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</i> Grilled and topped with a light lemon butter	R260*
<i>KINGKLIP CARAFFA</i> Napoletana sauce with onions, garlic and chilli	R275*
<i>KINGKLIP CAPRICE</i> Creamy parmesan cheese sauce with shrimp and mushrooms	R285*
<i>SOLE</i> Grilled and topped with a light lemon butter	R275*
<i>PRAWNS</i> Roasted in pizza oven with a light peri and paprika sauce	SQ
<i>SALMONE & POMODORINI</i> Norwegian salmon topped with lightly grilled red onions and cherry tomatoes	R285*
<i>CALAMARI ALLA PESCATORA</i> Calamari, prawns and mussels in napoletana sauce with garlic and chilli served with rice	R265
<i>MISTO PEPATO</i> Calamari, prawns, mussels and strip of kingklip in a creamy pepper sauce served with rice	R275
<i>CALAMARI</i> Grilled tubes with two small prawns and mussels tossed with a touch of peri-peri served with rice	R265

* Please note: Pesce prices may vary due to availability

MOST SERVED WITH ROASTED POTATOES
AND VEGETABLES OF THE DAY.

ALLA PASTA

<i>LINGUINE SALMONE</i>	R180
Smoked salmon with cream and napoletana	
<i>PENNE BOSCAIOLA</i>	R150
Fresh napoletana with a touch of chilli and garlic, topped with fresh rocket and parmesan shavings	
<i>SPAGHETTI PESCATORA</i>	R185
Calamari, shrimp, mussels, clams and crab sticks with cream OR napoletana sauce	
<i>RAVIOLI</i>	R165
Pasta pockets, filled with mince served with cream and parmesan OR bolognese sauce	
<i>PANZEROTTI</i>	R150
Pasta pocket, filled with spinach and ricotta cheese and lightly grilled with butter and sage	
<i>LASAGNE AL FORNO</i>	R170
Homemade and baked in the pizza oven	
<i>LINGUINE PUTTANESCA</i>	R160
Anchovies, olives and capers in napoletana with a dash of chilli	
<i>FETTUCCHINI ALFREDO</i>	R165
Ham, mushrooms, cream and parmesan sauce	
<i>TAGLIATELLE CON POLPETTE</i>	R170
Homemade beef meatballs with mozzarella roasted in the pizza oven, served on napoletana pasta	
<i>GNOCCHI 4 FORMAGGI</i>	R165
Pasta made with potato and coated in fontina, mozzarella, gorgonzola and parmigiano sauce	
<i>PENNE ALL'AMATRICIANA</i>	R160
Onions, bacon, olives and chilli in napoletana sauce	
<i>CONCHIGLIONI DI PARMA</i>	R180
Creamy gorgonzola sauce with avo and topped with parma ham	



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LA PIZZA

<i>MARGHERITA</i> Napoletana sauce, mozzarella cheese and herbs	R95
<i>LA REGINA</i> Ham and mushrooms	R145
<i>VEGETARIANA</i> Artichokes, olives, mushrooms, capers, peppers, onions and garlic	R165
<i>CAPRESE</i> Chicken strips, peppadews, sun-dried tomatoes and origanum	R165
<i>IL CRUDO</i> Parma ham, fresh rocket leaves and parmesan shavings	R185
<i>BASILICO</i> Mozzarella balls, fresh tomato and basil pesto	R165
<i>SICILIANA</i> Anchovies, capers, olives and chillies	R165
<i>LIVERS & PERI-PERI</i> Chicken livers, chicken strips, onions and chillies	R155
<i>CAPRICIOSA</i> Ham, mushrooms and olives	R155
<i>PIZZA 4 FORMAGGI</i> Mozzarella, fontina, gorgonzola and parmesan	R155
<i>MARINARA</i> Calamari, clams, crab sticks, shrimps and garlic	R190
<i>QUATTRO STAGIONI</i> Anchovies, artichokes, ham and mushrooms	R165
<i>ALLA CALABRESE</i> Bacon, salami, ham, onions, peppers and chillies	R190

DOLCE

- DESSERT WINE*
Ask your waitron for the selection
- CRÈME BRÛLÉE* R95
Homemade creamy baked custard, topped with caramelised sugar
- AFFOGATO* R90
The digestive dessert - vanilla ice cream with espresso and brandy
- TIRAMISU* R95
Finger biscuits dipped in coffee and marsala liquor, layered in a mascarpone pudding
- CHOCOLATE MOUSSE* R95
Rich, dark belgian chocolate mousse
- PAVLOVA* R95
Homemade meringue topped with fresh whipped cream and stewed berries
- POACHED PEARS & MASCARPONE* R90
Pears poached in red wine and spice served with fresh mascarpone
- AMARETTO PANNA COTTA* R90
A cooked cream dessert drizzled with fabbri amarena syrup and amaretti biscuit
- LEMON SORBET* R80
Add Cruz vodka R30