



Caraffa

Valentine's Day

Friday, 14 February 2025

R675pp

Starters

Calamari Caldi

Grilled calamari tubes tossed in peri-peri sauce.

Avo Frutti di Mare

Calamari, crab sticks, shrimps and mussels marinated in lemon and olive oil vinaigrette, served on a garnish of avo, capers, olives and lettuce.

Melanzane alla Parmigiano

Brinjals layered with napoletana, mozzarella and parmesan cheese

Carpaccio di Manzo

Beef fillet thinly sliced and garnished with finely sliced mushrooms, celery, topped with our homemade lemon vinaigrette and parmesan shavings.

Arancini

Homemade Italian stuffed rice balls crumbed and fried.

Main Course

Involtini

Chicken breasts rolled with fontina cheese and sun-dried tomatoes, wrapped in country ham, topped with parmesan sauce.

Saltimbocca

Veal topped with parma ham, mozzarella and white wine sauce.

Salmon Champagne

Grilled Salmon rested on a creamy champagne sauce and topped with chopped rocket leaves.

Filetto Fiorentina

Beef fillet roasted in the pizza oven with olive oil, garlic, black pepper & rosemary

Panzerotti Boscaiola

Spinach and ricotta cheese pasta pockets in napoletana with a touch of chilli and garlic, topped with fresh rocket and parmesan shavings

Dessert

Pavlova

Meringue topped with whipped cream and stewed summer berries.

Crème Brûlée

Homemade creamy baked custard, topped with caramelised sugar.

Tiramisu

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

Chocolate Mousse

Rich, dark Belgian chocolate mousse.

Panna Cotta

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