



Caraffa

Valentine's Day

Saturday, 14 February 2026

R725pp

Starters

Fresh Oysters

Saldanha Bay Oysters

Cozze Fresche

Oven roasted mussels with white wine and basil pesto

Springbok Carpaccio

Thinly sliced smoked springbok fillet topped with mushrooms, celery, parmesan shavings and homemade lemon vinaigrette

Polpette e Polenta

Homemade meatballs on fried polenta

Caprese Salad

Fresh mozzarella, tomato and basil pesto

Main Course

Misto Pepato

Calamari, prawns, mussels and strip of kingklip in a creamy pepper sauce served with rice.

Saltimbocca

Veal topped with parma ham, mozzarella and white wine sauce

Filetto al Midollo

Beef fillet pizza oven roasted and topped with marrow bone

Pollo Piccata

Pan grilled chicken breast in a creamy mushroom and white wine sauce

Lasagne al Forno

Homemade and baked in the pizza oven

Dessert

Homemade Orange Cake

Served with Mascarpone and a splash of red muscadel

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.

Sorbetino

Fresh strawberries steamed in vodka topped with lemon sorbet