



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

R345.00 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

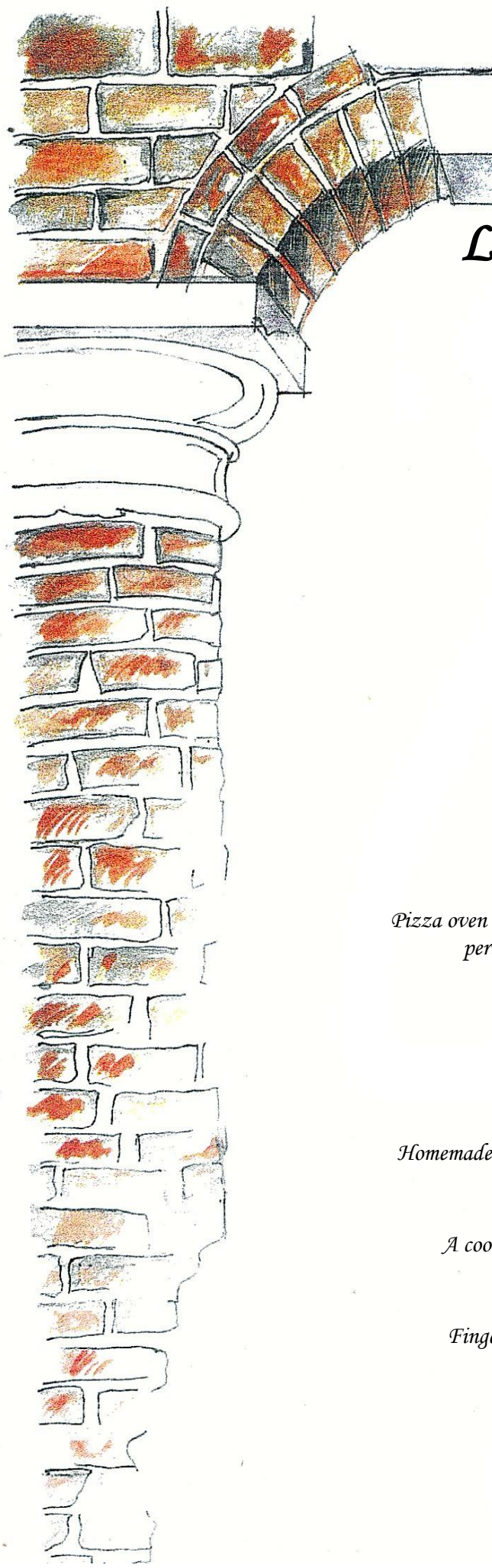
Rich, dark Belgian chocolate mousse

or

Poached Pears

Pears poached in red wine & spice served with fresh mascarpone

R385.00 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*

R395.00 per person