



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

Involtini

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

or

Ravioli Bolognese

*Homemade pasta pockets, filled with mince served with bolognese sauce and a
touch of cream.*

Dessert

Pavlova

Homemade meringue topped with fresh cream and stewed berries

or

Affogato

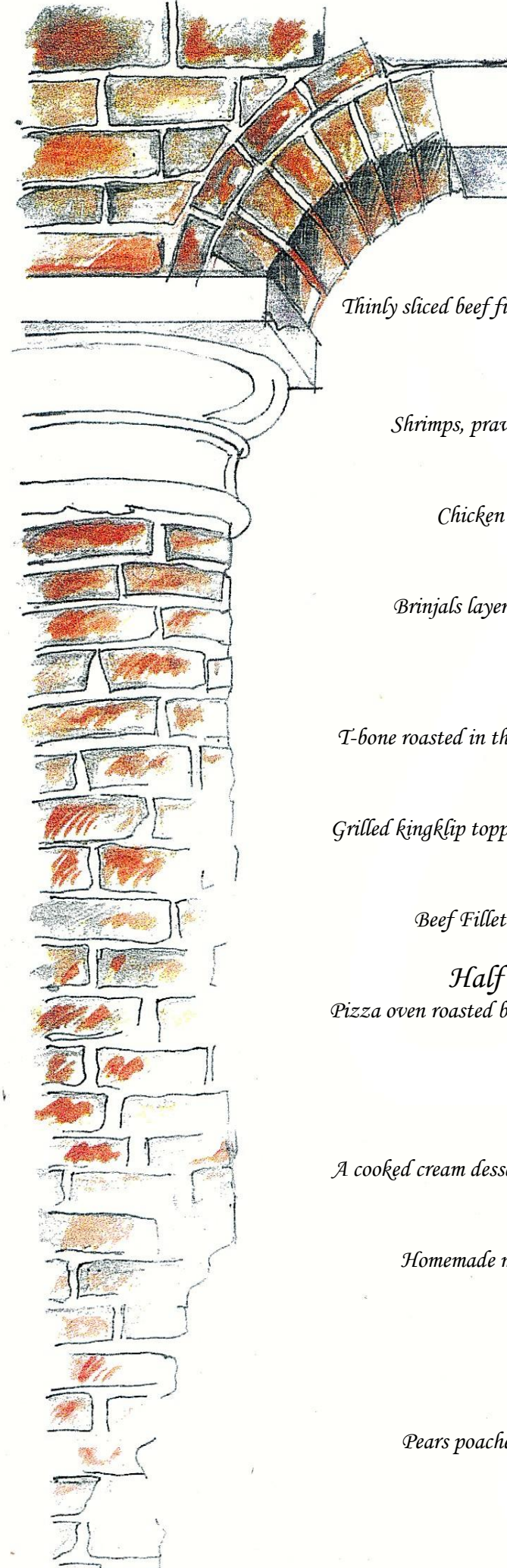
*Vanilla ice cream with a tot of espresso and a tot
of brandy*

or

Tiramisu

*Finger biscuits dipped in coffee and Marsala Liquor, layered in a Mascarpone
pudding*

R365.00 per person



Caraffa

Grande Menu

Starter

Carpaccio Di Manzo

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

or

Mista Adriatica

Shrimps, prawn and crab sticks cooked in a creamy parmesan sauce

or

Fegatini di Pollo

Chicken livers, pan fried with onions and peri-peri sauce

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 fabbri amarena syrup and amaretti biscuit.

or

Pavlova

Homemade meringue topped with fresh cream and stewed berries

or

Chocolate Mousse

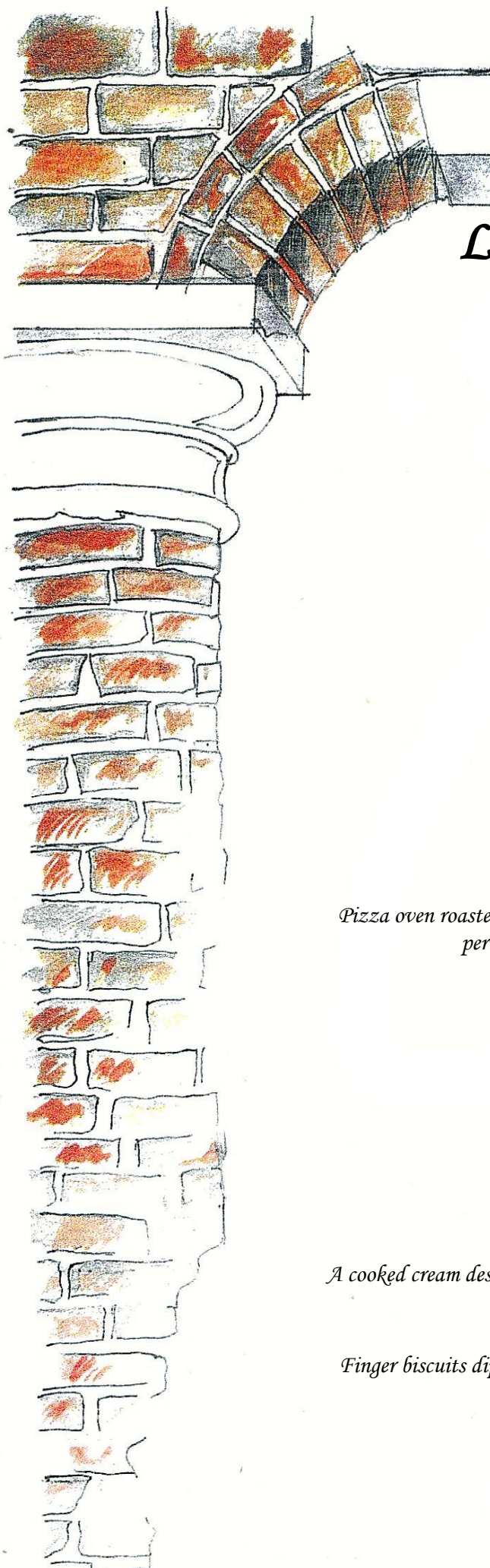
Rich, dark Belgian chocolate mousse

or

Poached Pears

Pears poached in red wine & spice served with fresh mascarpone

R415.00 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, lamb rump and
peri- peri baby chicken served on tagliatelle pasta*

with Vegetables of the Day

Dessert

Chocolate Mousse

Rich, dark Belgian chocolate mousse

or

Amaretto Panna Cotta

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

or

Tiramisu

*Finger biscuits dipped in coffee and Marsala Liquor, layered in a Mascarpone
pudding*

R395.00 per person