



Caraffa

Happy Mother's Day

Sunday, 12 May 2024
R\$15pp

Starter

Melanzane alla Parmigiano

Brinjals layered and oven baked with mozzarella, napoletana and parmesan.

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.

Springbok Carpaccio

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

Ravioli in Brodo

Ravioli pasta pockets filled with beef and in a consommé.

Funghi al Forno

Black mushrooms topped with napoletana, garlic and mozzarella, oven baked.

Main Course

Filetto Cantina

Beef fillet served in a flambeed brandy, onion and cream sauce.

Oxtail

Traditional slow braised oxtail served with mashed potato or rice.

Sole Almondine

Grilled sole topped with almond butter and toasted almonds.

Half Baby Chicken Peri-Peri & Prawns

Pizza oven roasted baby chicken with peri-peri, lemon and garlic and served with prawns on rice.

Lasagne al Forno

Homemade and baked in the pizza oven.

Desserts

Poached Pears

Pears poached in red wine & spice served with fresh mascarpone.

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.

Crème Brûlée

Homemade creamy baked custard, topped with caramelised sugar.