

## FOCACCIA

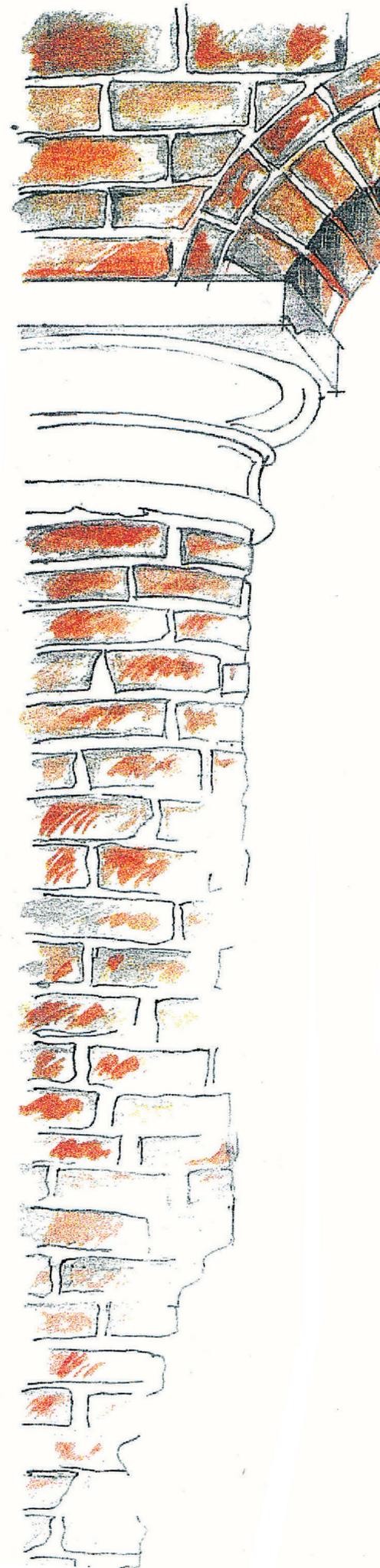
<i>FOCACCIA</i> Garlic and herb	R54
<i>FOCACCIA ARRABBIATA</i> Tomato, chilli and garlic	R64
<i>FOCACCIA 3P</i> Parma ham, rocket, parmesan cheese and garlic	R126
<i>FOCACCIA MOZZARELLA</i> Mozzarella and garlic	R74
<i>FOCACCIA GORGONZOLA</i> Gorgonzola, onions, capers and garlic	R100
<i>FOCACCIA CARPACCIO</i> Topped with beef carpaccio and garlic	R126

## INSALATA

<i>CANTINA SALAD</i> A mixed salad topped with shrimp cocktail	R96
<i>CAPRESE SALAD</i> Fresh mozzarella, tomato and basil pesto	R84
<i>INSALATA ITALIANA</i> A mixed salad topped with robiola cheese	R84
<i>INSALATA CON POLLO</i> A mixed salad with fresh rocket leaves and chicken strips grilled with lemon and artichokes	R96
<i>INSALATA DI GORGONZOLA</i> A mixed salad topped with gorgonzola cheese	R96
<i>DANISH SALAD</i> A mixed salad topped with danish feta	R90

## MINESTRA

<i>RAVIOLI IN BRODO</i> Ravioli pasta filled with mince and in a consomé	R75
<i>MINISTRONE</i> Homemade vegetable soup	R75



# Caraffa

## ANTIPASTI FREDDI

<i>CARPACCIO DI MANZO</i>	R88
Beef fillet thinly sliced and garnished with finely sliced mushrooms, celery, topped with our homemade lemon vinaigrette and parmesan shavings	
<i>SPRINGBOK CARPACCIO</i>	R100
Smoked springbok meat with carpaccio toppings	
<i>ANTIPASTO</i>	R125
A selection of Italian cured meats and cheeses	
<i>SALMONE MISTO</i>	R98
Rocket rolled with salmon, garnished with mayo and capers	
<i>AVO FRUTTI DI MARE</i>	R92
Calamari, crab stick, shrimps and mussels marinated in lemon and olive oil vinaigrette, served on a garnish of avo, capers and lettuce	
<i>FRESH OYSTERS</i>	SQ

## ANTIPASTI CALDI

<i>FEGATINI DI POLLO</i>	R68
Chicken livers, pan fried with onions and peri-peri sauce	
<i>LUMACHE ALLA ZOLA</i>	R72
Snails in a creamy garlic and gorgonzola cheese sauce, topped with mozzarella cheese	
<i>CALAMARI</i>	R82
Grilled calamari tubes tossed in peri-peri sauce	
<i>MELANZANE ALLA PARMIGIANA</i>	R72
Brinjals layered with mozzarella, tomato and parmesan	
<i>BLACK MUSHROOMS</i>	R68
with napoletana, garlic and mozzarella, oven baked	
<i>COZZE FRESCHE</i>	R98
Mussels in creamy garlic OR napoletana sauce OR oven roasted	



# Caraffa

## CARNE

<i>FILETTO ALLA PEPE</i>	R232
Coarsely ground black pepper in a creamy sauce	
<i>FILETTO GORGONZOLA</i>	R235
Creamy gorgonzola sauce with black mushrooms	
<i>FILETTO PARMIGIANO</i>	R232
Creamy parmesan cheese sauce	
<i>FILETTO ROSSINI</i>	R232
Finely chopped mushrooms and chicken livers, with cream and tomato	
<i>CALDO E FREDDO</i>	R235
Fillet medallions pan fried in olive oil and garlic cloves, topped with fresh rocket leaves and parmesan shavings	
<i>RUMP PIZZAIOLA</i>	R210
Rump with napoletana, olives, capers and mixed peppers served with polenta	
<i>SIRLOIN AL FORNO</i>	R200
Sirloin with olive oil, balsamic and chillies roasted in the pizza oven	
<i>VEAL PICCATA</i>	R185
Pan grilled veal in a creamy mushroom and white wine sauce	
<i>SALTIMBOCCA</i>	R195
Veal topped with parma ham, mozzarella and white wine sauce	
<i>SCALOPINA</i>	R175
Pan fried veal with white wine and lemon juice	
<i>CHICKEN SUPREME</i>	R120
Chicken breasts pan-fried with butter, herbs, white wine and lemon juice	
<i>INVOLTINI</i>	R155
Chicken breasts rolled with fontina cheese and sun dried tomatoes, wrapped in country ham, topped with parmesan cheese	

ALL SERVED WITH ROASTED POTATOES  
AND VEGETABLES OF THE DAY.

## PESCE

<i>KINGKLIP CARAFFA</i> Napoletana sauce with onions, garlic and chilli	R215
<i>KINGKLIP CAPRICE</i> Creamy parmesan cheese sauce with shrimp and mushrooms	R225
<i>KINGKLIP</i> Grilled and topped with a light lemon butter	R215
<i>SOLE</i> Grilled and topped with a light lemon butter	R210*
<i>PRAWNS</i> Roasted in pizza oven with a light peri & paprika sauce	SQ
<i>SALMONE &amp; POMODORINI</i> Norwegian Salmon topped with lightly grilled red onions and cherry tomatoes	R215*
<i>SALMONE &amp; CHAMPAGNE</i> Norwegian salmon rested on a creamy champagne sauce and topped with fresh rocket	R215*
<i>CALAMARI ALLA PESCATORA</i> Calamari, prawns and mussels in napoletana sauce with garlic and chilli served with rice	R190
<i>MISTO PEPATO</i> Calamari, prawns, mussels and kingklip portion in a creamy pepper sauce served with rice	R196
<i>CALAMARI</i> Grilled tubes with two small prawns and mussels tossed with a touch of peri-peri served with rice	R188

\* Please note: Pesce prices may vary due to availability

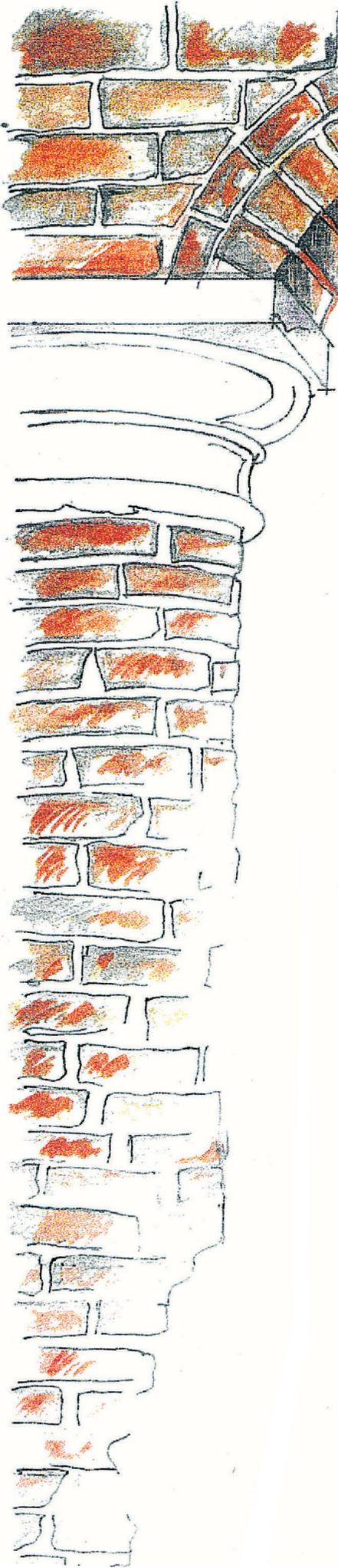
MOST SERVED WITH ROASTED POTATOES  
AND VEGETABLES OF THE DAY.



*Caraffa*

## ALLA PASTA

<i>LINGUINE SALMONE</i> Smoked salmon with cream and napoletana	R138
<i>PENNE BOSCAIOLA</i> Fresh napoletana with a touch of chilli and garlic, topped with fresh rocket and parmesan cheese shavings	R114
<i>SPAGHETTI PESCATORA</i> Calamari, shrimp, mussels, clams and crab sticks with cream OR napoletana	R144
<i>FUSILLI TONNO</i> Red onions, tuna and cherry tomatoes, tossed in olive oil	R125
<i>RAVIOLI</i> Pasta pockets, filled with mince served with cream and parmesan OR bolognese	R120
<i>PANZEROTTI</i> Pasta pocket, filled with spinach and ricotta cheese and lightly grilled with butter and sage	R108
<i>LASAGNE AL FORNO</i> Homemade and baked in the pizza oven	R120
<i>LINGUINE PUTTANESCA</i> Anchovies, olives and capers in napoletana with a dash of chilli	R116
<i>TAGLIATELLE CON POLPETTE</i> Homemade beef meatballs with mozzarella roasted in the pizza oven, served on napoletana pasta	R128
<i>GNOCCHI 4 FORMAGGI</i> Pasta made with potato and coated in fontina, mozzarella, gorgonzola and parmigiano sauce	R125
<i>FUSILLI MATRICIANA</i> Onions, bacon, olives and chilli in napoletana	R115
<i>FETTUCCINI ALFREDO</i> Ham, mushrooms, cream and parmesan	R120
<i>CONCHIGLIONI DI PARMA</i> Creamy gorgonzola sauce with avo and topped with parma ham	R128



# Caraffa

## LA PIZZA

<i>MARGHERITA</i> Napoletana sauce, mozzarella cheese and herbs	R78
<i>REGINA</i> Ham and mushrooms	R106
<i>VEGETARIANA</i> Artichoke, olives, mushrooms, capers, peppers, onions and garlic	R114
<i>CAPRESE</i> Chicken strips, peppadews, sun-dried tomatoes and origanum	R118
<i>IL CRUDO</i> Parma ham, fresh rocket leaves and parmesan shavings	R140
<i>BASILICO</i> Mozzarella balls, fresh tomato and basil pesto	R120
<i>SICILIANA</i> Anchovies, capers, olives and chillies	R114
<i>PIZZA 4 FORMAGGI</i> Mozzarella, fontina, gorgonzola and parmesan	R116
<i>LIVERS &amp; PERI-PERI</i> Chicken livers, chicken strips, onions and chillies	R114
<i>CAPRICIOSA</i> Ham, mushrooms and olives	R116
<i>MARINARA</i> Calamari, clams, crab sticks, shrimps and garlic	R142
<i>TROPICANA</i> Ham, pineapple and garlic	R106
<i>QUATTRO STAGIONI</i> Anchovies, artichoke, ham and mushrooms	R124
<i>ALLA CALABRESE</i> Bacon, salami, ham, onions, peppers and chillies	R142

## DOLCE

### DESSERT WINE

Ask your waitron for the selection

### CRÈME BRÛLÉE

Homemade creamy baked custard, topped with caramelised sugar

R70

### AFFOGATO

The digestive dessert - vanilla ice cream with espresso and brandy

R64

### TIRAMISU

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

R70

### CHOCOLATE MOUSSE

Rich, dark belgian chocolate mousse

R70

### PAVLOVA

Homemade meringue topped with fresh whipped cream and stewed berries

R70

### POACHED PEARS & MASCARPONE

Pears poached in red wine & spice served with fresh mascarpone

R68

### ITALIAN KISSES

Not available from the hostess

R66

### LEMON SORBET

...add Cruz Vodka

R40

R24

### LEMON MOUSSE

Light and tangy triple whipped mousse

R58

### AMARETTO PANNA COTTA

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

R72