



Caraffa

Menu del Capo

Starter

(served to share)

Foccacia Bread

Funghi al Forno

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

Fegatini di Pollo

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

Caprese Salad

Fior de Latte mozzarella, tomato and basil pesto

Main Course

(served to share)

Calamari Pepato

Calamari in a creamy pepper sauce served with rice

Bistecca Fiorentina

Pizza oven roasted sirloin with olive oil, garlic, black pepper & rosemary served on roast potatoes

Pollo al Forno

Pizza oven roasted baby chicken with mild peri-peri, lemon and garlic and served with penne crema

Gnocchi Napoletana

Homemade gnocchi in a napoletana sauce

Dessert

(minis served to share)

Chocolate Mousse

Rich, dark Belgian chocolate mousse

Amaretto Panna Cotta

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

Tiramisu

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

R585.00 per person