



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 chilli, Lamb rump and
peri- peri baby chicken served on tagliatelle pasta*

with Vegetables of the Day

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*

R500.00 per person