Download A la Carte Menu Download Set Menu

Caraffa

FOCACCIA

FOCACCIA
Garlic and herb.

FOCACCIA ARRABBIATA
Tomato, chilli and garlic.

FOCACCIA 3P
Parma ham, rocket, Parmesan cheese and garlic.

FOCACCIA MOZZARELLA
Mozzarella and garlic.

FOCACCIA GORGONZOLA
Gorgonzola, onions, capers and garlic.

FOCACCIA CARPACCIO
Topped with Beef Carpaccio and garlic

INSALATA

CAPRESE SALAD
Fresh Mozzarella, tomato and basil pesto

DAVINCI MISTO
A mixed salad, topped with anchovies, capers and egg

INSALATA CON POLLO
A mixed salad with fresh rocket leaves and chicken strips grilled with lemon and artichokes

INSALATA DI GORGONZOLA
A mixed salad topped with Gorgonzola cheese

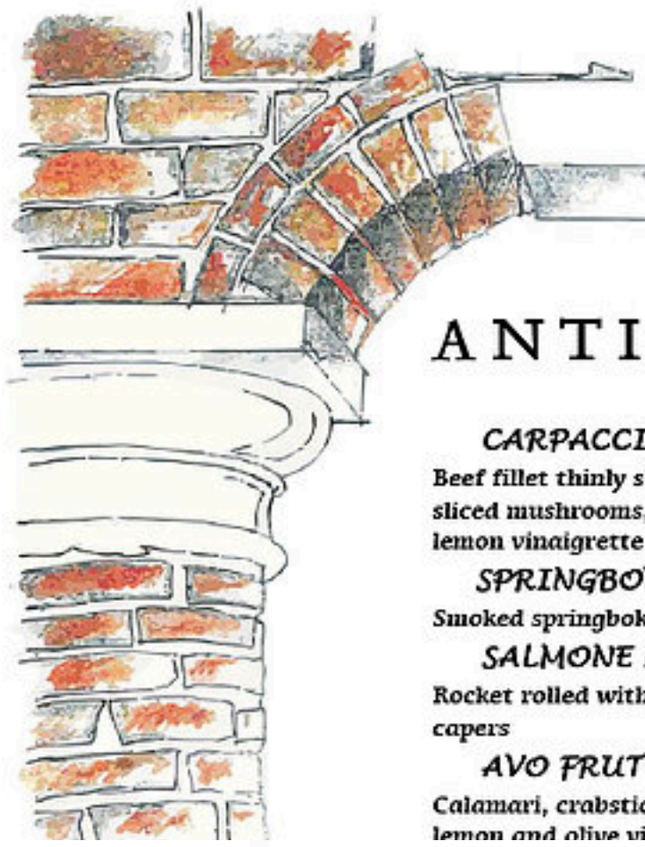
DANISH SALAD
A mixed salad topped with Danish Feta cheese

CANTINA SALAD
A mixed salad topped with shrimp cocktail

MINESTRA

RAVIOLI IN BRODO
Ravioli pasta filled with mince and served in a consume

MINESTRONE
Homemade vegetable soup



Caraffa

ANTIPASTI FREDDI

CARPACCIO DI MANZO
Beef fillet thinly sliced and garnished with finely sliced mushrooms, celery, topped with our homemade lemon vinaigrette and Parmesan shavings

SPRINGBOK CARPACCIO
Smoked springbok meat with carpaccio toppings

SALMONE MISTO
Rocket rolled with salmon, garnished with mayo and capers

AVO FRUTTI DI MARE
Calamari, crabstick, shrimps and mussels marinated in lemon and olive vinaigrette, served on a garnish of

Caraffa

CARNE

CALDO E FREDDO
Medallions pan fried in olive oil and garlic cloves, topped with fresh rocket leaves and Parmesan shavings

FILLETO GORGONZOLA
Creamy Gorgonzola sauce with black mushrooms

FILLETO CANTINA
Flambéed with brandy, onions and cream

FILLETO ROSSINI
Finely chopped mushrooms and chicken livers, with cream and tomato

FILLETO ALLA PEPE
Coarsely ground pepper in a creamy sauce

RUMP PIZZAIOLA
280g Rump Napoletana, olives, capers and mixed peppers served with polenta

SIRLOIN AL FORNO
280g Sirloin with olive oil, Balsamic and chillies roasted in the pizza oven

SALTIMBOCCA
Veal topped with ham, Mozzarella and white wine sauce

SCALOPINA
Pan fried veal with white wine and lemon juice

VEAL PIACCATA
Creamy white wine and mushroom sauce

CHICKEN SUPREME
Chicken breasts pan fried with butter, herbs, white wine and lemon juice

INVOLTINI
Chicken breasts rolled with Fontina cheese and sun dried tomatoes, wrapped in Country ham, topped with Parmesan sauce

ALL SERVED WITH ROASTED POTATOES AND 2 VEGETABLES OF THE DAY

Caraffa

PESCE

SOLE GRILLED
Topped with a light lemon butter

KINGKLIP
Topped with a light lemon butter

KINGKLIP CAPRICE
Creamy Parmesan cheese sauce with shrimps and mushrooms

KINGKLIP CARAFFA
Napoletana sauce with onions, garlic and chilli

PRAWNS
Roasted in pizza oven with garlic oil and lemon juice

SALMONE & POMODORINI
Topped with lightly grilled red onions and cherry tomatoes, served with fresh lemon

SALMONE CHAMAGNE
Grilled salmon rested on a creamy champagne sauce and topped with rocket

CALAMARI

Caraffa

ALLA PASTA

PENNE BOSCAIOLA
Fresh Napoletana, with a touch of chilli and garlic, topped with fresh rocket and Parmesan cheese shavings

LINGUINE SALMONE
Smoked salmon, with cream and Napoletana sauce

RAVIOLI
Pasta pocket, filled with mince served with cream and Parmesan or Bolognese

PANZEROTTI
Pasta pocket, filled with spinach and Ricotta cheese, tossed with butter and sage

LASAGNE AL FORNO
Homemade and baked in the pizza oven!

LINGUINE PUTTANESCA
Anchovies, olives and capers in Napoletana with a dash of chilli

FUSILLI TONNO
Red onions, tuna and cherry tomatoes, tossed in olive oil

GNOCCHI 4 FORMAGGI
Pasta made with potato and coated in Fontina, Mozzarella, Gorgonzola and Parmigiano sauce

FUSILLI MATRICIANA
Onions, bacon, olives and chilli in Napoletana

SPAGHETTI PESCATORA
Calamari, shrimps, mussels, clams and crab sticks with cream OR Napoletana

FETTUCCINI ALFREDO
Ham, mushrooms, cream and Parmesan

CONCHIGLIONI DI PARMA
Creamy Gorgonzola sauce, ½ an avo and topped with Parma ham

Caraffa

LA PIZZA

MARGHERITA
Napoletana sauce, Mozzarella cheese and herbs

REGINA
Ham and mushrooms

VEGETARIANA
Artichoke, olives, mushrooms, capers, peppers, onions and garlic

CAPRESE
Chicken strips, pepadews, sundried tomatoes and origanum

IL CRUDO
Parma ham, fresh rocket leaves and Parmesan shavings

SICILIANA
Anchovies, capers, olives and chillies

LIVERS & PERI-PERI
Chicken livers, chicken strips, onions and chillies

CAPRICIOSA
Ham, mushrooms and olives

MARINARA
Calamari, clams, crabsticks, shrimps and garlic

TROPICANA
Ham, pineapple and garlic

QUATTRO STAGIONI
Anchovies, artichoke, ham and mushrooms

ALLA CALABRESE
Bacon, salami, ham, onions, peppers and chillies

Caraffa

DOLCE

Caraffa

Menu A

Starter

Mixed Salad

Main Course

2 Homemade Pasta's with sauces

and

Assortment of Pizza's

Dessert

Cassatta

Italian ice cream cake

Monday to Thursday only

R 195.00 per person

Caraffa

Menu B

Starter

Mixed Salad

and

Focaccia Bread

Caraffa

Menu C

Starter

Antipasto

and

Focaccia Bread

Main Course

Seafood Platters

creamy peppered calamari, grilled kingklip and Napoletana mussels, served with rice

and

Sirloin Al Forno

sirloin with olive oil, balsamic and chillies roasted in the pizza oven, served with Tagliatelle

and

Vegetables of the day

Dessert

Pavlova

homemade meringue topped with fresh cream and berries

or

Chocolate Mousse

or

Lemon Sorbet

R280.00 per person

Caraffa

Menu D

Starter

Mixed Salad
Oven Baked Black Mushrooms
Peri-Peri Chicken Livers
Focaccia Bread

Main Course

Sirloin Al Forno
sirloin with olive oil , balsamic and chillies roasted in the pizza oven
or

Grilled Sole
topped with a lemon butter sauce
or

Chicken Supreme
chicken breast pan fried with butter. herbs. white wine and lemon juice

Caraffa

Menu E

Starter

Insalata
Seafood Avo Salad
3P Focaccia

Main Course

Costatta Fiorentina 500g
T-Bone flame roasted in the pizza oven with olive oil, black pepper and garlic
or

Filleto alla Parmigiano
fillet in a creamy parmesan cheese sauce
or

Half Baby Chicken Peri-Peri
pizza oven roasted baby chicken with peri-peri, lemon and garlic
or

Kingklip Caprice
kingklip topped with shrimps and mushrooms in a creamy parmesan sauce

Dessert

Crème Brulee
baked custard topped with caramelized sugar
or

Tartufo
ice cream coated with chocolate
or

Chocolate Mousse
or

Pavlova
homemade meringue with cream and stewed berries

R325.00 per person