



Caraffa

Valentine's Day

Friday, 14 February 2020

R455pp

Starters

Melon & Parma Ham

Fresh sweet melon wrapped in parma ham

Conchiglia Adriatica

Shrimps, prawn meat and crab stick cooked in a creamy parmesan sauce

Melanzane Parmigiano

Brinjals layered with mozzarella, tomato and parmesan

Cozze Fresche

Oven roasted in pesto, olive oil and garlic or Cream, white wine and garlic

Antipasto for One

A selection of Italian cured meats and cheeses

Main Course

Filetto ala Pepe

Coarsely ground black pepper in creamy sauce

Sole Almondine

Grilled and topped with almond butter and toasted almonds.

Chicken Supreme

Chicken breasts pan-fried with butter, herbs, white wine and lemon.

Ravioli Bolognese

Pasta pockets filled with beef mince served with Bolognese and a touch of cream

Veal Porcini

Pan-fried veal topped with grilled porcini mushrooms.

Dessert

Pavlova

Meringue topped with whipped cream and stewed summer berries.

Tiramisu

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

Chocolate Mousse

Rich, dark Belgian chocolate mousse.

Amaretto Panna Cotta

A cooked cream dessert drizzled with Amaretto Syrup.

Lemon Sorbet & Limoncello

...a light and tangy finish to the evening.