

PANE E OLIVE

CESTO DI PANE 3.95

Basket of fresh bread

OLIVE ALLA CARAFFINI 3.95

Olives marinated with chilli, garlic and herbs

ANTIPASTI

AVOCADO APPETITOSO 16.75

Avocado with mixed leaves, mozzarella, smoked salmon, fresh crab and prawns

SARDINE ALLA GRIGLIA 15.25

Sardines grilled with balsamic and extra virgin olive oil

UOVA DI QUAGLIA ALLA FIORENTINA 15.25

Poached quail's eggs gratinéed on a bed of creamed spinach

GAMBERI ARRABIATA 16.75

Tiger prawns with garlic and chilli in a tomato sauce

CARPACCIO DI MANZO 16.50

Seared beef carpaccio with rocket and parmesan served with a light mustard sauce

PROSCIUTTO DI PARMA CON MELONE 16.95

24-month aged Parma ham and melon

INSALATE

BURRATINA PUGLIESE 15.75

Soft fresh mozzarella cheese served with tomatoes and avocado, dressed with olive oil and fresh basil

INSALATA DI GRANCHIO 17.50

A timballo of fresh white crab meat and spring onions, served with a mixed salad in an olive oil and lemon dressing

INSALATA DI CARCIOFINI 15.25

A salad of mixed leaves with artichoke hearts, avocado, beetroot, parmesan and an olive oil dressing

INSALATA DI SPINACI ALLA CARAFFINI 15.50

Fresh baby spinach salad, with fresh pear, pomegranate, walnuts and goat's cheese, with a grain mustard dressing

INSALATA ESTIVA 15.50

A salad of mixed leaves, sliced grilled chicken breast, cherry tomatoes and boiled hen's egg with an olive oil and lemon dressing

ZUPPE

MINISTRONE DI VERDURA 10.50

A soup of fresh vegetables

ZUPPA DEL GIORNO (From) 10.95

Soup of the day

PASTA E RISO

TAGLIERINI ALLA CARAFFINI 17.25 / 19.25

Very thin egg pasta served with monkfish, courgette and cherry tomatoes

RAVIOLI AI DUE COLORI 15.50 / 17.50

Ravioli of ricotta and spinach with melted parmesan, butter and sage

GNOCCHI CON SPIANATA PICANTE AL ZAFFERANO 15.50 / 17.50

Gnocchi with spicy salami, pistachio nuts, cream and saffron

SPAGHETTI ALLA MARINARA 19.95 / 21.95

Spaghetti with fresh seafood and a touch of tomato sauce

FETTUCCINE ALLA RUSTICA 15.50 / 17.50

Fettuccine with rocket, mushrooms, parmesan and sun-dried tomatoes

LINGUINE ALLE VONGOLE 18.95 / 20.95

Linguine with fresh clams tossed in garlic, chilli and olive oil

PENNE LUGANEGA 16.75 / 18.75

Penne with sweet peppers, shallots and Tuscan sausage flavoured with fennel seeds

RISOTTO CON GAMBERI E PISELLI 18.95 / 20.95

Risotto with prawns and peas (please allow 25 minutes cooking time)

OTHER PASTA DISHES PREPARED ON REQUEST. PLEASE ASK.

PESCE

SCAMPI CON ASPARAGI	27.50
<i>Scampi and fresh asparagus in a creamy sauce au gratin with a rice garnish</i>	
CODA DI ROSPO ALLA GRIGLIA	28.25
<i>Fresh monk fish grilled with olive oil and mixed herbs</i>	
SALMONE ALL'ORIENTALE	26.25
<i>Fresh salmon with fresh ginger, spring onions and soy sauce</i>	
CALAMARI CON PEPERONCINI	28.25
<i>Squid grilled with chilli, garlic and rocket</i>	
CAPESANTE E GAMBERI	27.25
<i>Pan fried fresh scallops and prawns in a white wine sauce on a bed of spinach</i>	

CARNE E VOLATILI

PETTO DI POLLO ALLE ERBE	22.25
<i>Char-grilled chicken breast with herbs and extra virgin olive oil</i>	
PETTO DI POLLO ALLA MODA	22.50
<i>Pan-fried breast of chicken topped with avocado and mozzarella cheese gratinéed in a creamy sauce</i>	
PICCATA AL LIMONE	26.50
<i>Veal scaloppine in a lemon sauce</i>	
SCALOPPA ALLA MILANESE	25.50
<i>Breaded veal escalope</i>	
FEGATO BURRO E SALVIA	24.95
<i>Calf's liver with butter and sage</i>	
COSTOLETTE D'AGNELLO AL ROSMARINO O IMPANATE	28.25
<i>Lamb cutlets grilled with rosemary and olive oil or flavoured with mustard, honey and mixed herbs and coated in breadcrumbs</i>	
TAGLIATA DI MANZO	36.25
<i>Sliced grilled sirloin of Aberdeen Angus beef with roasted cherry tomatoes and beurre maître d'hôtel</i>	

A PARTE (SIDE ORDERS)

PATATINE SALTATE	5.25	PUREE DI PATATE	5.25
ZUCCHINE FRITTE	5.95	SIDE SALAD	6.75
SPINACI	5.95	TOMATO AND BASIL SALAD	6.75
GREEN BEANS	5.50	ROCKET SALAD	7.50
LEGUMI DEL GIORNO (Daily selection of vegetables)		8.50	

Vegetarian versions of many menu dishes are available. Please ask your waiter.

Gluten free pasta is also available.

Should you have any food allergies or intolerances, please inform a member of staff before ordering. They will be able to provide you with further details of what each dish contains. We do obviously prepare foods that some guests may have allergies or intolerances to and, despite our best efforts to separate them, it is possible that any of our dishes may contain traces of them.

An optional gratuity of 12.5% will be added to your bill

Caraffini staff operate a tronc system and all gratuities go into the tronc for their benefit

All prices are inclusive of VAT at standard rate

Guests are reminded that it is illegal to smoke inside these premises.
Out of courtesy to other guests we would also ask customers not to vape inside.