

Capito!

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insalate

INSALATA ALL'ITALIANA

Grape tomatoes, robiola cheese, olives. 85

INSALATA DI ROCULA E CARPACCIO

Rocket, sun-dried tomatoes, Parmesan,
almonds and beef carpaccio. 103

INSALATA AL GORGONZOLA

Gorgonzola, apple, pear, walnuts. 91

LA CAPRESE

Tomato, mozzarella and basil drizzled with
a balsamic reduction. 81

INSALATA CON POLLO

Chicken strips, goat cheese, avocado and
marinated bell peppers. 96

INSALATA CON CALAMARI

Grilled calamari, bell peppers, pepper dews
and grape tomatoes. 97

antipasti

CALAMARI CON PAPRIKA

Calamari sautéed in a lemon butter
& paprika sauce. 87

LUMACHE AL FORNO

Snails baked in a panini with a garlic sauce
& mozzarella. 81

CARPACCIO DI MANZO

Beef carpaccio with mushrooms, celery,
Parmesan & lemon drizzle. 92

PEPERONCINI FELICE

Jalapeños stuffed with mozzarella, wrapped in
coppa ham, crumbed and deep fried. 87

MELANZANE PARMIGIANA

Eggplant, napoletana and Parmesan topped with
mozzarella and baked. 70

ANTIPASTO CAPEESH

Mortadella, Coppa, Salami, Parma ham
& mozzarella. 135





carne

VITELLO LIMONE

Veal pan fried in butter, fresh lemon and white wine. 175

VITELLO PICCATA O AL MARSALA

Veal, fried with mushrooms and flambéed with Marsala and a touch of cream. 195

SALTIMBOCCA

Veal, parma ham, butter, wine, lemon and sage, topped with mozzarella. 195

FILETTO ALLA GORGONZOLA

250g Beef fillet topped with apricots & a Gorgonzola sauce. 210

FILETTO PEPE

250g Beef fillet covered in a creamy black pepper & brandy sauce. 205

COSTATA ALLA FIORENTINA

Roasted 500g T-bone with black pepper, rosa tomatoes, garlic and rosemary. 195

SIRLOIN AL FORNO

Roasted 300g sirloin with balsamic, olive oil, bay leaves & chili. 185

BRASATO D'AGNELLO

Slow roasted lamb shank in red wine, herbs and a touch of tomato. 210

PORCHETTA

Rolled pork belly stuffed with chicken livers, dried apricots, almonds, pancetta, parmesan and sautéed onions and served with an apple cider beef jus. 180

ALL DISHES SERVED WITH VEGETABLES AND YOUR CHOICE OF ROAST POTATO, MASH OR RICE.

pollo

POLLO AL FORNO

Oven roasted spring chicken marinated in lemon, garlic and rosemary. 160

INVOLTINI DI POLLO

Chicken breasts rolled with Parma Ham, spinach and feta, covered with a white wine & mushroom sauce. 152

POLLO PARMIGIANO

Crumbed chicken breast, eggplant, tomato & mozzarella. 155

pesce

SALMONE CON BALSAMICO

Norwegian salmon, mixed vegetables, grape tomatoes, mushrooms and balsamic reduction. 215

PESCE AL FORNO

Grilled kingklip in a lemon butter sauce, topped with pepper dews, spring onions and two prawns. 200

PESCE ARRABBIATA

Grilled kingklip fillet topped with a napoletana and chili sauce. 189

CALAMARI CON PAPRIKA

Calamari sautéed in a lemon, butter and paprika sauce. 190

SEAFOOD PLATTER

Kingklip, prawns, clams, mussels and calamari. Lathered with a creamy lemon butter sauce. Platter for two. 395





pizza

FOCACCIA ORIGINALE

Garlic and oregano. 65

FOCACCIA ARRABBIATA

Tomato base, garlic and chili. 80

FOCACCIA ROBERTO

Tomatoes, peppers, robiola, parmesan, rocket and basil pesto. 100

FOCACCIA GORGONZOLA

Gorgonzola, capers and onions. 90

MARGHERITA

Tomato base, mozzarella and oregano. 90

REGINA

Mushrooms and ham. 110

CAPRICCIOSA

Mushrooms, ham, artichokes and black olives. 126

BOLOGNIA

Bolognese, onions and chili. 126

CUBANA

Mushrooms, ham and pineapple. 120

CAPEESH

Gorgonzola and spinach. 110

CARNITO

Green peppers, olives, onions, mushrooms, artichokes and garlic. 110

POLLO

Chicken, sun-dried tomatoes, mushrooms and feta. 110

CALZONE

Folded and filled with ham, mushrooms, spinach and mozzarella. 105

ALLA CALABRESE

Ham, salami, bacon, green peppers, mushrooms, onions and chili. 150

SICILIANA

Anchovies, capers, olives, and chili. 110

QUATTRO FORMAGGI

Mozzarella, Gorgonzola, fontina and Parmesan. 130

VESPA

Italian sausage, green peppers and onions. 126

PROSCIUTTO CRUDO

Parma ham, rocket and Parmesan shavings. 145

FRUTTI DI MARE

Selected seafood and garlic. 140

EXTRA TOPPINGS

Capers, garlic, chili. 12

Pineapple, mushrooms, onions, olives, spinach, artichokes, rocket. 14

Avocado, mozzarella, feta, fontina, Gorgonzola, robiola. 22

Ham, bacon, salami, anchovies. 22

Italian sausage, calamari, bolognese, chicken. 28

Parma ham. 43

pasta

FETTUCCHINI ALFREDO

Ham, mushroom & creamy Parmesan sauce. 107

LASAGNE

Layers of beef, pasta & Béchamel. 107

LINGUINE MARINARA

Calamari, prawn tails, clams, mussels, tomato and garlic. 148

PENNE ARRABBIATA

Chili, garlic and tomato sauce. 95
Additional Chicken. 32

PENNE AL PESTO E POLLO

Chicken strips with basil pesto sauce with a hint of chili. 125

PENNE CAPITO!

Beef strips, grape tomatoes, garlic, basil, provolone and eggplant. 121

CONCHIGLIONI CON ZUCCA

Butternut cream infusion with pancetta bacon. 121

RAVIOLI

With bolognese or creamy Parmesan sauce. 121

PANZEROTTI

Home made pocket pasta filled with spinach and ricotta. 121

SPAGHETTI CARBONARA

Spaghetti tossed in a egg sauce with fried pancetta and black pepper. 121

GNOCCHI

Homemade potato dumplings served with your choice of a creamy Gorgonzola, bolognese, napoletana or basil pesto sauce. 121

AMATRICIANA AL FORNO

Oven roasted penne, bacon, tomato, cream & mozzarella. 121



dolci

TIRAMISU

The classic dessert made with mascarpone and savoiardi biscuits soaked in espresso & Kahlúa. 65

MOUSSE AL CIOCCOLATO

A light mousse served with a wafer. 63

AFFOGATO

Vanilla ice cream covered with a chocolate espresso and Amaretto sauce. Topped with almonds. 63

CRÈME BRULÉE

Traditional crème brûlée with a caramelized sugar crust. 62

SEMIFREDDO

A toasted almond and honey praline, folded in our homemade Italian ice cream. 82

PERE AL VINO ROSSO

Classic dish of oven baked pears in red wine served with mascarpone cheese and a red wine coulis. 65

LEMON TART

Shortbread base with baked lemon curd. 65

PANNA COTTA

Decadent Italian cooked cream dessert. 65

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