

Capito!

R I S T O R A N T E I T A L I A N O

SET MENU 1 - R 185

STARTERS

INSALATA ALL'ITALIANA

Grape tomatoes, robiola cheese, olives.

FOCACCIA ORIGINALE

Garlic and oregano.

MAINS

PIZZA REGINA

Mushrooms and ham.

POLLO PARMIGIANO

Crumbed chicken breast, eggplant, tomato, mozzarella.

PENNE ARRABBIATA

Chili, garlic and tomato sauce.

CARNITO

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

LASAGNE

Layers of beef, pasta & Béchamel.

DESSERTS

MOUSSE AL CIOCCOLATO

A light mousse served with a wafer.

ICE CREAM &

CHOCOLATE SAUCE

Need we say more?

SET MENU 2 - R 260

STARTERS

CARPACCIO DI MANZO

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

MELANZANE PARMIGIANA

Eggplant, napoletana and Parmesan topped with mozzarella and baked.

INSALATA ALL'ITALIANA

Grape tomatoes, robiola cheese, olives.

MAINS

SIRLOIN AL FORNO

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

PORCHETTA

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

SALTIMBOCCA

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

CALAMARI CON PAPRIKA

Calamari sautéed in a lemon, butter and paprika sauce.

DESSERTS

SEMIFREDDO

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

TIRAMISU

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

PANNA COTTA

Decadent Italian cooked cream dessert.

SET MENU 3 - R 320

STARTERS

CARPACCIO DI MANZO

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

LUMACHE AL FORNO

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

PEPERONCINI FELICE

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

MAINS

PESCE AL FORNO

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

BRASATO D'AGNELLO

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

FILETTO PEPE

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

SALMONE CON BALSAMICO

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

DESSERTS

CRÈME BRULÉE

Traditional crème brûlée with a caramelized sugar crust.

TIRAMISU

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

PERE AL VINO ROSSO

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