

Capito!

RISTORANTE ITALIANO
DAT. 2020





ANTIPASTI

CALAMARI FRITTI R140

Deep-fried calamari served with pea risotto, garnished with chives and alioli.

LUMACHE AL FORNO R120

Snails baked in a panino with garlic sauce and mozzarella.

CARPACCIO DI MANZO R140

Beef carpaccio with mushrooms, celery, Parmesan, and a lemon drizzle.

PEPERONCINI FELICE R130

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

MELANZANE PARMIGIANA R95

Eggplant with Napoletana sauce and Parmesan, topped with mozzarella and baked.

ANTIPASTO CAPEESH R265

Mortadella, coppa, salami, Parma ham, and mozzarella.

FEGATINI DI POLLO R85

Chicken Livers, creamy or Napolitana.

INSALATE

INSALATA ALL'ITALIANA R120

Tomatoes, robiola cheese, olives with seasonal greens.

INSALATA DI RUCOLA E CARPACCIO R170

Rocket topped with beef carpaccio, almonds, sun-dried tomatoes & Parmesan shavings.

INSALATA AL GORGONZOLA R165

Gorgonzola, apple, pear, walnuts with seasonal greens.

LA CAPRESE R130

Fior di latte mozzarella, Tomato & basil drizzled with a balsamic reduction.

INSALATA CON POLLO R155

Chicken strips, goat cheese, avocado with seasonal greens.

INSALATA TOSCANA R135

Rocket, roasted peppers, and artichokes, garnished with Parmesan shavings and served with a balsamic dressing.

ADDITIONAL PROSCIUTTO R65

FOCACCIA

FOCACCIA ORIGINALE R75

Garlic and oregano.

FOCACCIA ARRABBIATA R85

Napoletana base, garlic and chili.

FOCACCIA GORGONZOLA R145

Gorgonzola, capers and onions.

FOCACCIA ROBERTO R145

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

POLLO

POLLO AL FORNO R230

Oven-roasted spring chicken marinated in lemon, garlic, and rosemary, served with rice and seasonal vegetables.

INVOLTINI DI POLLO R185

Chicken breast rolled with spinach and feta, served with mash.

POLLO PARMIGIANA R195

Crumbed chicken breast topped with eggplant, Napoletana sauce, and mozzarella, then oven-baked.



PIZZA

MARGHERITA R115

Napoletana base, mozzarella and oregano.

REGINA R173

Mushrooms and ham.

CAPRICCIOSA R200

Mushrooms, ham, artichokes and black olives.

BOLOGNA R195

Bolognese, onions and chilie.

CUBANA R185

Mushrooms, ham and pineapple.

CAPEESH R175

Gorgonzola and spinach.

CARNITO R190

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

FRUTTI DI MARE R225

Selected seafood and garlic.

POLLO R190

Chicken, sun-dried tomatoes, mushrooms and feta.

CALZONE R175

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

ALLA CALABRESE R200

Ham, salami, bacon, green peppers, mushrooms, onions and chilie.

SICILIANA R185

Anchovies, capers, olives, and chilie.

QUATTRO FORMAGGI R199

Mozzarella, Gorgonzola, Fontina and Parmesan.

VESPA R189

Chouriço, green peppers and onions.

PROSCIUTTO CRUDO R210

Parma ham, rocket and Parmesan shavings.

GLUTEN FREE OPTION R40

PASTA

SPAGHETTI CARBONARA R190

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

AMATRICIANA AL FORNO R190

Penne, bacon, tomato, cream & mozzarella baked in pizza oven.

RIGATONI AL VODKA R205

Rigatoni prepared with creamy Napoletana, Salmon & Vodka.

RIGATONI ALLA BOSCAIOLA R205

Italian Sausage, mushrooms, onion, white wine, cream & fresh parsley.

SPAGHETTI NERANO R175

Zucchini tossed in butter, garlic finished with fresh basil and Pecorino cheese.

FETTUCINE ALFREDO R175

Ham, mushroom & creamy Parmesan sauce.

LASAGNE R175

Layers of beef, pasta & béchamel.

SPAGHETTI BOLOGNESE R165

Classic Italian dish with beef bolognese.

LINGUINE MARINARA R230

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

PENNE ARRABBIATA

Chili, garlic and napolitana sauce **R140**
Additional Chicken **R40**

PENNE AL PESTO E POLLO R190

Chicken strips with basil pesto sauce, flaked almonds.

PENNE CAPITO! R215

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

CONCHIGLIONI CON ZUCCA R210

Butternut cream infusion with pancetta bacon.

HANDMADE PASTA

Napoletana, Arabiatta, Bolognese, Crema **OR**
Gorgenzola **R25**

- **RAVIOLI** R162
- **PANZEROTTI** R162
- **GNOCCHI** R157



CARNE

FILETTO ALLA GORGONZOLA R320

250g beef fillet topped with apricots & Gorgonzola sauce, served with roast potatoes and seasonal vegetables.

FILETTO PEPE R315

250g beef fillet covered in a creamy black pepper & brandy sauce, served with roast potatoes and seasonal vegetables.

COSTATA ALLA FIORENTINA R330

Roasted 500g T-bone with black pepper, rosa tomatoes, garlic & rosemary, served with roast potatoes and seasonal vegetables.

GRANDE GIORGIO R400

750g tomahawk steak topped with herb butter infused with rosemary, thyme & garlic, served with roast potatoes and seasonal vegetables.

RIBEYE CACIO E PEPE R330

300g ribeye with pecorino cheese & black pepper.

SIRLOIN AL FORNO R240

Roasted 300g sirloin with olive oil, balsamic, bay leaves & chili, served with roast potatoes and seasonal vegetables.

SALTIMBOCCA R280

Veal with Parma ham, butter, wine, lemon & sage, topped with mozzarella, served with mash.

VITELLO LIMONE R235

Veal pan-fried in butter, fresh lemon & white wine, served with fettuccine aglio.

VITELLO PICCATA AL MARSALA R275

Veal with mushrooms, flambéed with Marsala wine & a touch of cream, served with mash.

PORCHETTA R250

Roller pork belly stuffed with chicken livers, dried apricots, almonds, pancetta, parmesan & sautéed onions, served with pork jus, roast potatoes and seasonal vegetables.

BRASATO D'AGNELLO R340

Slow-roasted lamb shank in red wine, herbs & a touch of tomato, served with mash.

PESCE

SALMON CON CAPPERI R325

Norwegian Salmon served with a white wine, lemon and caper sauce with a parmesan risotto.

PESCE AL FORNO R310

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

PESCE ARRABBIATA R270

Kingklip fillet with Napoletana, garlic and chillie served rice & seasonal vegetables.

CALAMARI CON PAPRIKA R265

Calamari sautéed in a lemon, butter and paprika sauce.

SEAFOOD PLATTER R725

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

DOLCE

TIRAMISU R90

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

CHOCOLATE MOUSSE R95

Served chilled and topped with strawberries and a waver biscuit.

LEMON TART R85

Lemon tart, macerated berries, chantilly cream.

CRÈME BRULÉE R75

Crème brûlée with a caramelized sugar crust.

SEMIFREDDO R95

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

PERE AL VINO ROSSO R95

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

TORTA DI FORMAGGI R85

Baked cheese cake, zesty cream & orange zest.

TOFFEE PUDDING R85

Salted caramel & caramelized popcorn.

