

Capito!

RISTORANTE ITALIANO
DAT. 2020

ANTIPASTI

CALAMARI FRITTI R125

Deep fried calamari served with a pea risotto, garnished with chives and sundried tomato pesto & alio.

LUMACHE AL FORNO R105

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

CARPACCIO DI MANZO R120

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

PEPERONCINI FELICE R115

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

MELANZANE PARMIGIANA R85

Eggplant, napoletana & Parmesan topped with mozzarella & baked.

ANTIPASTO CAPEESH R220

Mortadella, Coppa, Salami, Parma ham & mozzarella.

FEGATINI DI POLLO R80

Chicken Livers, creamy or Napolitana

INSALATE

INSALATA ALL'ITALIANA R105

Grape tomatoes, robiola cheese, olives with seasonal greens.

INSALATA DI ROCULA E CARPACCIO R170

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

INSALATA AL GORGONZOLA R145

Gorgonzola, apple, pear, walnuts with seasonal greens.

LA CAPRESE R110

Tomato, mozzarella & basil drizzled with a balsamic reduction.

INSALATA CON POLLO R145

Chicken strips, goat cheese, avocado with seasonal greens.

INSALATA TOSCANA R130

Rocket, Roasted Peppers, Artichokes garnished with Parmesan shavings and served with a balsamic dressing
Additional Prosciutto R65

FOCACCIA

FOCACCIA ORIGINALE R75

Garlic and oregano.

FOCACCIA ARRABBIATA R85

Tomato 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 R210

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

INVOLTINI DI POLLO R165

Chicken breast rolled with spinach and feta topped with creamy mushroom & white wine sauce served with mash and seasonal vegetables

POLLO PARMIGIANA R180

Chicken breast crumbed and topped with Eggplant, Napolitana, Mozzarella & oven baked.

PIZZA

MARGHERITA R105

Tomato base, mozzarella and oregano.

REGINA R160

Mushrooms and ham.

CAPRICCIOSA R185

Mushrooms, ham, artichokes and black olives.

BOLOGNIA R179

Bolognese, onions and chili.

CUBANA R170

Mushrooms, ham and pineapple.

CAPEESH R165

Gorgonzola and spinach.

CARNITO R179

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

FRUTTI DI MARE R210

Selected seafood and garlic.

POLLO R179

Chicken, sun-dried tomatoes, mushrooms and feta.

CALZONE R162

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

ALLA CALABRESE R185

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

SICILIANA R175

Anchovies, capers, olives, and chili.

QUATTRO FORMAGGI R185

Mozzarella, Gorgonzola, Fontina and Parmesan.

VESPA R175

Italian sausage, green peppers and onions.

PROSCIUTTO CRUDO R195

Parma ham, rocket and Parmesan shavings.

GLUTEN FREE OPTION R35

PASTA

FETTUCINE ALFREDO R160

Ham, mushroom & creamy Parmesan sauce.

LASAGNE R155

Layers of beef, pasta & béchamel.

SPAGHETTI BOLOGNESE R150

Classic Italian dish with beef bolognese.

LINGUINE MARINARA R205

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

PENNE ARRABBIATA

Chili, garlic and tomato sauce. **R110**

Additional Chicken. **R35**

PENNE AL PESTO E POLLO R165

Chicken strips with basil pesto sauce, flaked almonds

PENNE CAPITO! R189

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

CONCHIGLIONI CON ZUCCA R185

Butternut cream infusion with pancetta bacon.

HANDMADE PASTA

Napolitano, Arabiatta, Bolognese, Crema, Gorgonzola **R20**

- RAVIOLI **R145**
- PANZEROTTI **R145**
- GNOCCHI **R139**

SPAGHETTI CARBONARA R170

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

AMATRICIANA AL FORNO R165

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

RIGATONE AL VODKA R180

Rigatone prepared with creamy Napolitano, Salmon & Vodka

CARNE

VITELLO LIMONE R225

Veal pan fried in butter, fresh lemon & white wine served with mash.

VITELLO PICCATA AL MARSALA R245

Veal, fried with mushrooms, flambéed with Marsala & a touch of cream, served with fettuccine aglio.

SALTIMBOCCA R260

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

GRANDE GIORGIO R360

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

FILETTO ALLA GORGONZOLA R285

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

RIBEYE CACIO E PEPE R295

300g Ribeye with pecorino cheese & black pepper sauce served potatoes and seasonal vegetables

FILETTO PEPE R275

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

COSTATA ALLA FIORENTINA R295

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

SIRLOIN AL FORNO R215

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

BRASATO D'AGNELLO R300

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

PORCHETTA R225

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

PESCE

SALMON CON CAPERI R295

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

PESCE AL FORNO R285

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

PESCE ARRABBIATA R245

Kingklip Fillet with Napoletana, garlic and chilli served rice & seasonal vegetables.

CALAMARI CON PAPRIKA R245

Calamari sautéed in a lemon, butter and paprika sauce.

SEAFOOD PLATTER R640

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

SEA BASS R285

Grilled sea bass topped with beurre Blanc, tomato Rocket & onion salsa.

DOLCI

TIRAMISU R85

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

CIOCCOLATO CREMOSO R89

Served with Chai tea mousse and honeycomb

LEMON TART R79

Lemon tart, macerated berries,chantily cream

CRÈME BRULÉE R70

Traditional crème brûlée with a caramelized sugar crust.

SEMIFREDDO R89

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

PERE AL VINO ROSSO R89

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

TORTA DI FORMAGI R79

Baked cheesecake, zesty cream & orange zest

TOFFEE PUDDING R79

Salted caramel & caramelized popcorn.