

Capito!

R I S T O R A N T E I T A L I A N O
D A T . 2 0 2 0

ANTIPASTI

CALAMARI FRITTI R110

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

LUMACHE AL FORNO R94

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

CARPACCIO DI MANZO R110

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

PEPERONCINI FELICE R105

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

MELANZANE PARMIGIANA R81

Eggplant, napoletana & Parmesan topped with mozzarella & baked.

ANTIPASTO CAPEESH R194

Mortadella, Coppa, Salami, Parma ham & mozzarella.

FEGATINI DI POLLO R69

Chicken Livers, creamy or Neapolitana

FOCACCIA

FOCACCIA ORIGINALE R69

Garlic and oregano.

FOCACCIA ARRABBIATA R85

Tomato base, garlic and chili.

FOCACCIA GORGONZOLA R142

Gorgonzola, capers and onions.

FOCACCIA ROBERTO R139

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

INSALATE

INSALATA ALL'ITALIANA R95

Grape tomatoes, robiola cheese, olives with seasonal greens.

INSALATA DI ROCOLA E CARPACCIO R159

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

INSALATA AL GORGONZOLA R129

Gorgonzola, apple, pear, walnuts with seasonal greens.

LA CAPRESE R99

Tomato, mozzarella & basil drizzled with a balsamic reduction.

INSALATA CON POLLO R139

Chicken strips, goat cheese, avocado with seasonal greens.

INSALATA TOSCANA R125

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

SIDE SALAD R53

POLLO

POLLO AL FORNO R195

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

SCALOPINA DI POLLO R165

Chicken Breast Rolled with parma ham, Rocket, Roasted Pepper, and Fontina, served with mashed potato and garnished with rocket and fontina.

CACCITORE DI POLLO R165

Braised chicken with tomato, peppers, olives, herbs and vegetables, served with rice.

PIZZA

MARGHERITA R99

Tomato base, mozzarella and oregano.

REGINA R150

Mushrooms and ham.

CAPRICCIOSA R175

Mushrooms, ham, artichokes and black olives.

BOLOGNIA R160

Bolognese, onions and chili.

CUBANA R165

Mushrooms, ham and pineapple.

CAPEESH R165

Gorgonzola and spinach.

CARNITO R179

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

FRUTTI DI MARE R209

Selected seafood and garlic.

POLLO R189

Chicken, sun-dried tomatoes, mushrooms and feta.

CALZONE R152

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

ALLA CALABRESE R178

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

SICILIANA R155

Anchovies, capers, olives, and chili.

QUATTRO FORMAGGI R170

Mozzarella, Gorgonzola, Fontina and Parmesan.

VESPA R165

Italian sausage, green peppers and onions.

PROSCIUTTO CRUDO R185

Parma ham, rocket and Parmesan shavings.

GLUTEN FREE OPTION R35

PASTA

FETTUCINE ALFREDO R145

Ham, mushroom & creamy Parmesan sauce.

LASAGNE R140

Layers of beef, pasta & béchamel.

SPAGHETTI BOLOGNESE R135

Classic Italian dish with beef bolognese.

LINGUINE MARINARA R185

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

PENNE ARRABBIATA

Chili, garlic and tomato sauce. **R100**

Additional Chicken. **R35**

PENNE AL PESTO E POLLO R155

Chicken strips with basil pesto sauce, flaked almonds

PENNE CAPITO! R175

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

CONCHIGLIONI CON ZUCCA R175

Butternut cream infusion with pancetta bacon.

HANDMADE PASTA

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

- RAVIOLI **R135**
- PANZEROTTI **R135**
- GNOCCHI **R129**

SPAGHETTI CARBONARA R159

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

AMATRICIANA AL FORNO R149

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

RIGATONE AL VODKA R165

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 alla aglio.

SALTIMBOCCA R245

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

GRANDE GIORGIO R335

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

FILETTO ALLA GORGONZOLA R265

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

BISTECCA AI FUNGI R235

300g Beef rump covered with exotic mushrooms, served with roast potatoes and seasonal vegetables.

FILETTO PEPE R255

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

COSTATA ALLA FIORENTINA R269

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 R285

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

PORCHETTA R215

Rolled 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 R265

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

PESCE AL FORNO R275

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

PESCE ALLA CREMA R245

Kingklip Fillet oven roasted, served rosmarino pasta and a parmesan cream sauce.

CALAMARI CON PAPRIKA R235

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.

DOLCI

TIRAMISU R81

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

CIOCCOLATO CREMOSO R89

Served with Chai tea mousse and honeycomb

AFFOGATO R89

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

CRÈME BRULÉE R69

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 R85

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

PANNA COTTA R79

Decadent Italian cooked cream dessert.

TOFFEE PUDDING R85

Salted caramel & caramelized popcorn.