

# *Capito!*

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

### **Insalata All'italiana R85**

Grape tomatoes, robiola cheese, olives.

### **Insalata Di Rocula E Carpaccio R127**

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

### **Insalata Al Gorgonzola R105**

Gorgonzola, apple, pear, walnuts.

### **La Caprese R85**

Tomato, mozzarella & basil drizzled with a balsamic reduction.

### **Insalata Con Pollo R105**

Chicken strips, goat cheese, avocado & marinated bell peppers.

### **Insalata Con Calamari R115**

Grilled calamari, bell peppers, pepperdews & grape tomatoes.

## ANTIPASTI

### **Calamari Con Paprika R92**

Calamari sautéed in a lemon butter & paprika sauce.

### **Lumache Al Forno R83**

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

### **Carpaccio Di Manzo R92**

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

### **Peperoncini Felice R90**

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

### **Melanzane Parmigiana R75**

Eggplant, napoletana & Parmesan topped with mozzarella & baked.

### **Antipasto Capeesh R138**

Mortadella, Coppa, Salami, Parma ham & mozzarella.

## CARNE

### **Vitello Limone R185**

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

### **Vitello Piccata O Al Marsala R210**

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

### **Saltimbocca R205**

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

### **Grande Giorgio R270**

750g Tomahawk steak topped with a herb butter infused with rosemary, thyme & garlic.

### **Filetto Alla Gorgonzola R235**

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

### **Filetto Pepe R225**

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

### **Costata Alla Fiorentina R208**

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

### **Sirloin Al Forno R185**

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

### **Brasato D'Agnello R240**

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

### **Porchetta R190**

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

## POLLO

### **Pollo Al Forno R160**

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

### **Involtini Di Pollo R152**

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

### **Pollo Parmigiano R155**

Crumbed chicken breast, eggplant, tomato & mozzarella.

## PESCE

### **Salmone Con Balsamico R240**

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

### **Pesce Al Forno R220**

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

### **Pesce Arrabbiata R200**

Grilled kingklip fillet topped with napoletana and chili sauce.

### **Calamari Con Paprika R205**

Calamari sautéed in a lemon, butter and paprika sauce.

### **Seafood Platter R495**

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

## PASTA

### **Fettuccini Alfredo R120**

Ham, mushroom & creamy Parmesan sauce.

### **Lasagne R109**

Layers of beef, pasta & Béchamel.

### **Spaghetti Bolognese R115**

Classic Italian dish with beef bolognese.

### **Linguine Marinara R155**

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

### **Penne Arrabbiata**

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

Additional Chicken. **R32**

### **Penne Al Pesto E Pollo R135**

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

### **Penne Capito! R135**

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

### **Conchiglioni Con Zucca R145**

Butternut cream infusion with pancetta bacon.

### **Ravioli R135**

With bolognese or creamy Parmesan sauce.

### **Panzerotti R135**

Home made pocket pasta filled with spinach and ricotta.

### **Spaghetti Carbonara R136**

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

### **Gnocchi R129**

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

### **Amatriciana Al Forno R121**

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

# PIZZA

## **Focaccia Originale R65**

Garlic and oregano.

## **Focaccia Arrabbiata R80**

Tomato base, garlic and chili.

## **Focaccia Roberto R115**

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

## **Focaccia Gorgonzola R115**

Gorgonzola, capers and onions.

## **Margherita R90**

Tomato base, mozzarella and oregano.

## **Regina R110**

Mushrooms and ham.

## **Capricciosa R140**

Mushrooms, ham, artichokes and black olives.

## **Bologna R132**

Bolognese, onions and chili.

## **Cubana R130**

Mushrooms, ham and pineapple.

## **Capeesh R130**

Gorgonzola and spinach.

## **Carnito R130**

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

## **Pollo R130**

Chicken, sun-dried tomatoes, mushrooms and feta.

## **Calzone R122**

Folded and filled with ham, mushrooms spinach and mozzarella.

## **Alla Calabrese R158**

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

## **Siciliana R135**

Anchovies, capers, olives, and chili.

## **Quattro Formaggi R145**

Mozzarella, Gorgonzola, fontina and Parmesan.

## **Vespa R132**

Italian sausage, green peppers and onions.

## **Prosciutto Crudo R157**

Parma ham, rocket and Parmesan shavings.

## **Frutti Di Mare R155**

Selected seafood and garlic.

## **Extra Toppings**

Capers, garlic, chili. **R12**

Pineapple, mushrooms, onions, olives, spinach, artichokes, rocket. **R14**

Avocado, mozzarella, feta, fontina, Gorgonzola, robiola. **R22**

Ham, bacon, salami, anchovies. **R22**

Italian sausage, calamari, bolognese, chicken. **R28**

Parma ham. **R43**

# DOLCI

## **Tiramisu R69**

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

## **Mousse Al Cioccolato R75**

A light mousse served with a wafer.

## **Affogato R67**

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

## **Crème Brulée R62**

Traditional crème brûlée with a caramelized sugar crust.

## **Semifreddo R82**

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

## **Pere Al Vino Rosso R70**

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

## **Lemon Tart R67**

Shortbread base with baked lemon curd.

## **Panna Cotta R70**

Decadent Italian cooked cream dessert.