

Capito!

RISTORANTE ITALIANO
DAT 2020



STARTERS

Carpaccio Di Manzo

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

Lumache Al Forno

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

La Caprese

Tomato, mozzarella & basil drizzled with a balsamic reduction.

MAINS

Sirloin Al Forno

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

Pesce Al Forno

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

Saltimbocca

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

Linguini Marinara

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

DESSERT

Tiramisu

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

Crème Brulée

Traditional crème brulée with a caramelised sugar crust.

Semifreddo

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