

Capito!

RISTORANTE ITALIANO
DAT 2020



STARTERS

Carpaccio Di Manzo

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

Melanzane Parmigiana

Eggplant, napoletana & Parmesan topped with mozzarella & baked.

Calamari Fritti

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

MAINS

Pesce Al Forno

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

Filetto Pepe

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

Saltimbocca

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

Ribeye Cacio E Pepe

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

DESSERT

Crème Brûlée

Traditional crème brûlée with a caramelized sugar crust.

Chocolate Mouse

Served with fresh strawberries & a waver biscuit.

Pere Al Vino Rosso

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