

Capito!

RISTORANTE ITALIANO
DAT. 2020

SET MENU 3

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 dews, spring onions and two prawns.

Filetto Pepe

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

Linefish Primavera

Grilled line fish served with black Rice and seasonal vegetables, covered with beure blanc, rosa tomatoes, rocket, onion salsa and toasted almonds.

Bistecca Al Funghi

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

DESSERT

Crème Brulée

Traditional crème brûlée with a caramelized sugar crust.

Chocolate Cremoso

Served with Chai tea mousse & honeycomb

Pere Al Vino Rosso

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