

*Capito!*

RISTORANTE ITALIANO  
DAT. 2020

**SET MENU 3**

# STARTERS

## **Carpaccio Di Manzo**

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

## **Lumache Al Forno**

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

## **Peperoncini Felice**

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

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# MAINS

## **Pesce Al Forno**

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

## **Brasato D'Agnello**

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

## **Filetto Pepe**

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

## **Salmone Con Balsamico**

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

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# DESSERT

## **Tiramisu**

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

## **Crème Brulée**

Traditional crème brûlée with a caramelized sugar crust.

## **Pere Al Vino Rosso**

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