

CAPEESH

ITALIAN RESTAURANT

ANTIPASTO

Starters

CALAMARI CON PAPRIKA

Calamari sautéed in a lemon butter & paprika sauce. 81

LUMACHE AL FORNO

Snails baked in a panini with a garlic sauce & mozzarella. 81

CARPACCIO DI MANZO

Beef carpaccio with mushrooms, celery, Parmesan & lemon drizzle. 92

CARPACCIO DI SPRINGBOK

*Springbok carpaccio with mushrooms, celery, Parmesan & lemon drizzle.
105*

PEPERONCINI FELICE

Jalapeños stuffed with mozzarella, wrapped in coppa ham, crumbed and deep fried. Served with mashed potato and dressed with honey. 87

MELANZANE PARMIGIANA

Eggplant, napoletana and Parmesan topped with mozzarella and baked. 70

PROSCIUTTO E MELONE

Melon wrapped in Parma ham with a honey drizzle. 108

ANTIPASTO CAPEESH

Mortadella, Coppa, Salami, Parma ham & mozzarella. 135

VEGETARIAN ANTIPASTO

Artichoke, pickled pepper, grilled eggplant, olives, mozzarella. 108

INSALATE

Salads

INSALATA ALL'ITALIANA

Grape tomatoes, robiola cheese, olives. 85

INSALATA DI ROCULA E CARPACCIO

Rocket, sun-dried tomatoes, Parmesan, almonds and beef carpaccio. 103

INSALATA AL GORGONZOLA

Gorgonzola, apple, pear, walnuts. 91

LA CAPRESE

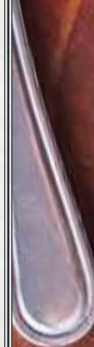
Tomato, mozzarella and basil drizzled with a balsamic reduction. 81

INSALATA CON POLLO

Chicken strips, goat cheese, avocado and marinated bell peppers. 96

INSALATA CON CALAMARI

Grilled calamari, bell peppers, pepper dews and grape tomatoes. 97





CARNE

Meat

VITELLO LIMONE

Veal pan fried in butter, fresh lemon and white wine. 175

VITELLO PICCATA O AL MARSALA

Veal, fried with mushrooms and flambéed with Marsala and a touch of cream. 195

SALTIMBOCCA

Veal, parma ham, butter, wine, lemon and sage, topped with mozzarella. 195

FILETTO ALLA GORGONZOLA

250g Beef fillet topped with apricots & a Gorgonzola sauce. 210

FILETTO PEPE

250g Beef fillet covered in a creamy black pepper & brandy sauce. 205

FILETTO PORCINI

250g Beef fillet, porcini, arugula & Parmesan. 215

COSTATA ALLA FIORENTINA

Roasted 500g T-bone with black pepper, grape tomatoes, garlic and rosemary. 195

SIRLOIN AL FORNO

Roasted 300g sirloin with balsamic, olive oil, bay leaves & chili. 185

BRASATO D'AGNELLO

Slow roasted lamb shank in red wine, herbs and a touch of tomato. 210

ROLLE DI MAIALE AL FORNO

Oven roasted pork belly rolled with vegetables & mustard. 180

PESCE

Fish

SALMONE CON BALSAMICO

Norwegian salmon, couscous, mixed vegetables, grape tomatoes, mushrooms and balsamic reduction. 215

PESCE AL FORNO

Grilled kingklip in a lemon butter sauce, topped with pepper dewes, spring onions and two prawns. 200

PESCE ARRABBIATA

Grilled kingklip fillet topped with a napoletana and chili sauce. 189

GAMBERONI

Six tiger prawns grilled and served with lemon and butter. 360

CALAMARI CON PAPRIKA

Calamari sautéed in a lemon, butter and paprika sauce. 175

POLLO

Chicken

POLLO AL FORNO

Oven roasted spring chicken marinated in lemon, garlic and rosemary. 160

INVOLTINI DI POLLO

Chicken breasts rolled with spinach and feta, covered with a white wine & mushroom sauce. 152

POLLO PARMIGIANO

Crumbed chicken breast, eggplant, tomato, mozzarella. 155

PASTA

Eat & dream

PAPPARDELLE ALL'OLIO DI TARTUFO

Vegetables, drizzled with truffle oil and covered in parma ham. 148

FETTUCCINI AL SALMONE & VODKA

Imported salmon in a cream based tomato and vodka sauce. 143

FETTUCCINI ALFREDO

Ham, mushroom & creamy Parmesan sauce. 107

LASAGNE

Layers of beef, pasta & Béchamel. 107

LINGUINE MARINARA

Calamari, prawn tails, clams, mussels, tomato and garlic. 148

PENNE ARRABBIATA

Chili, garlic and tomato sauce. 95 Additional Chicken. 32

PENNE AL PESTO E POLLO

Chicken strips with basil pesto sauce with a hint of chili. 121

PENNE CAPEESH

Beef strips, grape tomatoes, garlic, basil, provolone and eggplant. 121

CONCHIGLIONI CON ZUCCA

Butternut cream infusion with pancetta bacon. 121

RAVIOLI

With bolognese or creamy Parmesan sauce. 121

GNOCCHI

Homemade potato dumplings served with your choice of a creamy Gorgonzola, bolognese, napoletana or basil pesto sauce. 121

AMATRICIANA AL FORNO

Oven roasted penne, bacon, tomato, cream & mozzarella. 121

FUSILLI PUTTANESCA

Olives, anchovies, capers, napoletana & chili. 121

PANZEROTTI

Pasta pockets filled with ricotta & spinach. Served with butter & sage sauce. 121

SALMONE E SPINACI

Penne with salmon and spinach in a cream sauce. 121





PIZZA

Crispy in our wood burning oven

FOCACCIA ORIGINALE
Garlic and oregano.. 65

FOCACCIA ARRABBIATA
Tomato base, garlic and chili. 75

FOCACCIA ROBERTO
Tomatoes, peppers, robiola, parmesan, rocket and basil pesto. 95

FOCACCIA GORGONZOLA
Gorgonzola, capers and onions. 85

MARGHERITA
Tomato base, mozzarella and oregano. 85

REGINA
Mushrooms and ham. 105

CAPRICCIOSA
Mushrooms, ham, artichokes and black olives. 121

BOLOGNIA
Bolognese, onions and chili. 121

CUBANA
Mushrooms, ham and pineapple. 115

CAPEESH
Gorgonzola and spinach. 104

CARNITO
Green peppers, olives, onions, mushrooms, artichokes and garlic. 105

POLLO
Chicken, sun-dried tomatoes, mushrooms and feta. 105

CALZONE
Folded and filled with ham, mushrooms, spinach and mozzarella. 99

ALLA CALABRESE
Ham, salami, bacon, green peppers, mushrooms, onions and chili. 145

SICILIANA
Anchovies, capers, olives, and chili. 105

QUATTRO FORMAGGI
Mozzarella, Gorgonzola, fontina and Parmesan. 125

VESPA
Italian sausage, green peppers and onions. 121

PROSCIUTTO CRUDO
Parma ham, rocket and Parmesan shavings. 140

FRUTTI DI MARE
Selected seafood and garlic. 135

EXTRA TOPPINGS

Capers, garlic, chili. 12

Pineapple, mushrooms, onions, olives, spinach, artichokes, rocket. 14

Avocado, mozzarella, feta, fontina, Gorgonzola, robiola. 22

Ham, bacon, salami, anchovies. 22

Italian sausage, calamari, bolognese, chicken. 28

Parma ham. 43

PLEASE NOTE

Sharing dishes will be charged at R15 per dish.

A gratuity of 10% will automatically be added to the bills of tables of 8 or more guests.

DOLCI

Dessert

TIRAMISU

The classic dessert made with mascarpone and savoiardi biscuits soaked in espresso & Kahlúa. 65

MOUSSE AL CIOCCOLATO

A light mousse served with a wafer. 63

AFFOGATO

Vanilla ice cream covered with a chocolate espresso and Amaretto sauce. Topped with almonds. 63

CRÈME BRULÉE

Traditional crème brûlée with a caramelized sugar crust. 62

PINOLO SEMIFREDDO

A toasted almond and honey praline, folded in our homemade Italian ice cream. 82

PERE AL VINO ROSSO

Classic dish of oven baked pears in red wine served with mascarpone cheese and a red wine coulis. 65

MALVA PUDDING

Traditional Malva served with custard. 65

PANNA COTTA

Decadent Italian cooked cream dessert. 65

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THANK YOU
for your patronage!

Please review your experience on the following platforms:



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