

# CAPEESH

ITALIAN RESTAURANT

*Ciao,*

*We would like to present our Set Menu option to you for your function. These menus work well for groups of 20 guests and above, however, you are also welcome to request these menus for smaller groups. By using these menus, we can assure faster and better service.*

## SET MENU OPTION 1 – R210

### FOCACCIA

*Pizza base, olive oil, garlic & oregano.*

AND

### INSALATA PER FAMILIA ALL'ITALIANA

*Cherry tomatoes, robiola, cucumber, olives & lettuce.*

### PENNE ARABIATTA

*Penne, napoletana sauce, chilli & garlic.*

### PIZZA REGINA

*Pizza topped with ham & mushrooms.*

### PIZZA CARINITO

*Vegetarian pizza with green peppers, olives, artichokes, onion, garlic & mushrooms.*

### INVOLTINI DI POLLO

*Chicken breasts, spinach, feta covered with a white wine, mushroom & herb sauce.*

### LASAGNE CLASSICO

*Layers of Bolognese, Neapolitan and béchamel sauces between sheets of homemade pasta.*

### AFFOGATO

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

### TIRAMISU

*Dessert made with mascarpone cheese and layers of boudoir soaked in Kahlua & espresso.*

### MOUSSE AL CIOCCOLATO

*A light mousse served with a wafer.*

## SET MENU OPTION 2 – R275

### CARPACCIO DI MANZO

*Sliced beef fillet, celery, mushrooms, rocket & parmesan.*

### MELANZANE PAMIGGIANA

*Oven baked layered aubergine, parmesan & mozzarella.*

### INSALATA ALL'ITALIANA

*Cherry tomatoes, robiola, cucumber, olives & lettuce.*

### SIRLOIN AL FORNO

*Oven roasted 300g Beef Sirloin with olive oil, balsamic reduction, bay leaves & chili.*

### ROLLE DI MAIALE AL FORNO

*Pork belly rolled with herbs, vegetables & mustard and baked for hours in the wood burning pizza oven.*

### SALTIMBOCCA

*Veal with parma ham - gently fried in butter and sage & topped with mozzarella.*

### CALAMARI CON PAPRIKA

*Calamari tubes sautéed in olive oil and served with a lemon and paprika sauce.*

### PINOLO SEMIFREDDO

*A toasted almond and honey praline, folded in our home made Italian ice cream*

### TIRAMISU

*Dessert made with mascarpone cheese and layers of boudoir soaked in Kahlua and espresso.*

### PANNA COTTA

*Decadent Italian cooked cream dessert.*

## SET MENU OPTION 3 – R325

### LUMACHE AL FORNO

*Oven baked Panino bread filled with snails in a creamy garlic sauce topped with mozzarella.*

### CARPACCIO DI MANZO

*Sliced beef fillet, celery, mushrooms, rocket & parmesan.*

### PEPERONCINI FELICE

*Jalapenos stuffed with mozzarella, wrapped in copa ham, crumbed and deep fried. Served with mash & honey.*

### PESCE AL FORNO

*Grilled Kingklip Fillet in a lemon butter sauce topped with pepper dews, spring onions & two prawns.*

### BRASATO D'AGNELLO

*Lamb shank cooked in red wine, fresh herbs and tomato.*

### FILETTO PEPE

*200g Beef Fillet served with a pepper and brandy sauce.*

### SALMONE CON POMODORI AL FORNO

*Salmon on a bed of vegetables, couscous, cherry tomatoes, mushrooms & balsamic reduction.*

### CRÈME BRÛLÉE

*Traditional crème brûlée with a caramelized sugar coating*

### TIRAMISU

*Dessert made with mascarpone cheese and layers of boudoir soaked in Kahlua and espresso.*

### PERE AL VINO ROSSO

*Cooked pears in red wine and cinamon and served with mascarpone.*

*Capeesh Restaurant - 012346 1932 - info@capeesh.co.za*