

# CAPEESH

ITALIAN RESTAURANT

# ANTIPASTO

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## *Starters*

### CALAMARI CON PAPRIKA

*Calamari sautéed in a lemon butter & paprika sauce. 70*

### LUMACHE AL FORNO

*Snails baked in a panini with a garlic sauce & mozzarella. 70*

### CARPACCIO DI MANZO

*Beef carpaccio with mushrooms, celery, parmesan & lemon drizzle. 80*

### CARPACCIO DI SPRINGBOK

*Springbok carpaccio with mushrooms, celery, parmesan & lemon drizzle. 85*

### PEPERONCINI FELICE

*Jalapeños stuffed with mozzarella, wrapped in coppa ham, crumbed and deep fried. Served with mashed potato and dressed with honey. 75*

### MELANZANE PARMIGIANA

*Eggplant, napoletana and parmesan topped with mozzarella and baked. 65*

### PROSCIUTTO E MELONE

*Melon wrapped in parma ham with a honey drizzle. 95*

### ANTIPASTO CAPEESH

*Mortadella, Coppa, Salami, Parma ham & mozzarella. 120*

### VEGITARIAN ANTIPASTO

*Artichoke, pickled pepper, grilled bringals, olives, mozzarella. 95*

# INSALATE

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## *Salads*

### INSALATA ALL'ITALIANA

*Grape tomatoes, robiola cheese, olives. 75*

### INSALATA DI ROCULA E CARPACCIO

*Rocket, sun-dried tomatoes, parmesan, almonds and beef carpaccio. 90*

### INSALATA AL GORGONZOLA

*Gorgonzola, apple, pear, walnuts 80*

### LA CAPRESE

*Tomato, mozzarella and basil drizzled with a balsamic reduction. 70*

### INSALATA CON POLLO

*Smoked chicken, goat cheese, avocado and marinated bell peppers. 85*

### INSALATA CON CALAMARI





# CARNE

## *Meat*

### VITELLO LIMONE

*Veal pan fried in butter, fresh lemon and white wine. 160*

### VITELLO PICCATA O AL MARSALA

*Veal, fried with mushrooms and flambéed with Marsala and a touch of cream. 175*

### SALTIMBOCCA

*Veal, parma ham, butter, wine, lemon and sage, topped with mozzarella. 175*

### FILETTO ALLA GORGONZOLA

*200g Beef fillet topped with a apricots & gorgonzola sauce. 180*

### FILETTO PEPE

*200g Beef fillet covered in a creamy black pepper & brandy sauce. 175*

### FILETTO PORCINI

*200g Beef fillet, porcini, roquette & parmesan. 190*

### COSTATA ALLA FIORENTINA

*Roasted 500g T-bone with black pepper, grape tomatoes, garlic and rosemary. 175*

### SIRLOIN AL FORNO

*Roasted 300g sirloin with balsamic, olive oil, bay leaves & chili. 165*

### BRASATO D'AGNELLO

*Slow roasted lamb shank in red wine, fresh herbs and a touch of tomato. 185*

### ROLLE DI MAIALE AL FORNO

*Oven roasted pork belly rolled with vegetables & mustard. 160*

# PESCE

## *Fish*

### SALMONE CON BALSAMICO

*Norwegian salmon, couscous, mixed vegetables, cherry tomatoes, mushrooms and balsamic reduction. 195*

### PESCE AL FORNO

*Grilled kingklip in a lemon butter sauce, topped with pepper dewes, spring onions and two prawns. 180*

### PESCE ARRABBIATA

*Grilled kingklip topped with a napoletana and chili sauce. 170*

### GAMBERONI

*Six tiger prawns grilled and served with lemon and butter. 305*

### CALAMARI CON PAPRIKA

*Calamari sautéed in a lemon, butter and paprika sauce. 155*

# POLLO

## *Chicken*

### POLLO AL FORNO

*Oven roasted spring chicken marinated in lemon, garlic and rosemary. 140*

### INVOLTINI DI POLLO

*Chicken breasts rolled with spinach and feta, covered with a white wine & mushroom sauce. 130*

### POLLO PARMIGIANO

*Crumbed chicken breast, brinjals, tomato, mozzarella. 140*

# PASTA

## *Eat & dream*

### PAPPARDELLE ALL'OLIO DI TARTUFO

*Vegetables, drizzled with truffle oil and covered in parma ham. 130*

### FETTUCCINI AL SALMONE & VODKA

*Imported salmon in a cream based tomato and vodka sauce. 125*

### FETTUCCINI ALFREDO

*Ham, mushroom & creamy parmesan sauce. 95*

### LASAGNE

*Classic beef lasagna. 95*

### LINGUINE MARINARA

*Calamari, prawn tails, clams, mussels, tomato and garlic. 130*

### PENNE ARRABBIATA

*Classic chili, garlic and tomato sauce. 85*

*Additional Chicken 28*

### PENNE AL PESTO E POLLO

*Chicken strips with basil pesto sauce with a hint of chili. 105*

### PENNE CAPEESH

*Beef strips, grape tomatoes, garlic, basil, provolone and eggplant. 105*

### CONCHIGLIONI CON ZUCCA

*Butternut cream infusion with pancetta bacon. 105*

### BEEF RAVIOLI

*With bolognese **or** creamy parmesan sauce. 105*

### GNOCCHI

*Homemade potato dumplings served with your choice of a creamy gorgonzola, bolognese, napoletana or basil pesto sauce. 105*

### AMATRICIANA AL FORNO

*Oven roasted penne, bacon, tomato, cream & mozzarella. 105*

### FUSILLI PUTTANESCA

*Olives, anchovies, capers, napoletana & chili. 105*

### PANZEROTTI

*Pasta pockets filled with ricotta & spinach. Seved with a butter & sage sauce. 105*

### PENNE SALMONE E SPINACI

*Salmon, spinach in a cream sauce. 105*





# PIZZA

*Crispy in our wood burning oven*

## MARGHERITA

*With our tomato herb base, mozzarella and oregano. 70*

## REGINA

*The classic mushrooms and thinly sliced ham. 95*

## CAPRICCIOSA

*Mushrooms, thinly sliced ham, artichokes and black olives. 105*

## BOLOGNIA

*Bolognese, onions and chili. 105*

## CUBANA

*Mushrooms, thinly sliced ham and pineapple. 100*

## CAPEESH

*Gorgonzola and spinach. 85*

## CARNITO

*Green peppers, olives, onions, mushrooms, artichokes and garlic. 95*

## POLLO

*Chicken, sundried tomatoes, mushrooms and feta. 90*

## CALZONE

*Folded and filled with ham, mushrooms, spinach and mozzarella. 85*

## ALLA CALABRESE

*Ham, salami, bacon, green peppers, mushrooms, onions and chili. 130*

## SICILIANA

*Anchovies, capers, olives, and chili. 95*

## QUATTRO FORMAGGI

*Mozzarella, gorgonzola, fontina and parmesan. 110*

## VESPA

*Italian sausage, green peppers and onions. 105*

## PROSCIUTTO CRUDO

*Parma ham, rocket and parmesan shavings. 125*

## FRUTTI DI MARE

*Selected seafood and garlic. 120*

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## EXTRA TOPPINGS

*Capers, garlic, chili. 10*

*Pineapple, mushrooms, onions, olives, spinach, artichokes, rocket. 12*

*Avocado, mozzarella, feta, fontina, gorgonzola, robiola. 20*

*Ham, bacon, salami, anchovies. 20*

*Italian sausage, calamari, bolognese, chicken. 25*

*Parma ham. 35*

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## 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

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## *Dessert*

### TIRAMISU

*The classic dessert made with mascarpone and savoiardi biscuits soaked in espresso. 60*

### MOUSSE AL CIOCCOLATO

*A light mousse served with a wafer. 58*

### AFFOGATO

*Vanilla ice cream covered with a chocolate espresso and amaretto sauce. Topped with almonds. 58*

### CRÈME BRULÉE

*Traditional crème brûlée with a caramelised sugar crust. 57*

### PINOLO SEMIFREDDO

*A toasted almond and honey praline, folded in our homemade Italian ice cream. 57*

### PERE AL VINO ROSSO

*Classic dish of oven baked pears in red wine served with mascarpone cheese and a red wine coulis. 60*

### MALVA PUDDING

*Traditional malva served with custard. 60*

### PANNA COTTA

*Decadent Italian cooked cream dessert. 60*

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# CAPEESH

ITALIAN RESTAURANT

THANK YOU  
*for your patronage!*

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*+27(0)12 346 1932*  
*info@capeesh.co.za*

*www.capeesh.co.za*

