

CAPEESH RESTAURANT  
PRESENTS

# Sunday Mother's Day 12 May

## STARTERS

### PEA & LENTIL SOUP

*Peas and lentils cooked in a chicken broth and drizzled with cream.*

### INSALATA CAPRESE

*Buffalo Mozzarella lined with tomato and fresh basil.*

### ASPARAGUS RISSOTTO

*Arborio rice cooked in vegetable broth and fresh asparagus.*

### BEEF CARPACCIO

*Layer of thinly sliced beef garnished with parmesan shavings and rocket.*

## MAINS

### PESCE AL FORNO

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

### VITELLO MARSALA

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

### INVOLTINI di POLLO

*Chicken breast rolled with spinach and feta, covered with a creamy mushroom and white wine sauce.*

### ROLLE DI MAIALE al FORNO

*Oven roasted pork belly rolled with veggies and Dijon mustard.*

### FILLETO AL FORNO

*250g Beef Fillet roasted in the pizza oven with olive oil and rosa tomato, rosemary and fresh garlic.*

### LAMB NECK

*Slowly cooked in red wine and Napolitana sauce served with rice or mash.*

### MELANZANE PAMIGGIANA

*(Vegetarian)*

*Oven baked layered Aubergine, Parmesan & Mozzarella.*

## Set Menu

270pp Two Course

350pp Three Course

## DESSERTS

### STRAWBERRY PANNA COTTA

*Traditional cream pudding with strawberry infusion.*

### CRÈME BRÛLÉE

*Traditional crème brûlée with a caramelized sugar coating.*

### TIRAMISU

*The classic dessert made with mascarpone and savoiardi biscuits. Soaked in Kahlua and espresso.*

### MALVA PUDDING

*Traditional malva pudding served with custard or ice cream.*

## Bookings

0123461932 or [info@capeesh.co.za](mailto:info@capeesh.co.za)

