

TRADING HOURS:  
*Monday - Saturday 12h00 - 22h00*  
*Sunday 12h00 - 21h30*

## SET MENU OPTION 1 – R199

### STARTER

#### FOCACCIA

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

AND

#### INSALATA PER FAMILIA ALL'ITALIANA

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

### MAIN

#### PENNE ARABIATTA

*Penne, napoletana sauce, chilli & garlic.*

#### PIZZA REGINA

*Pizza topped with ham & 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.*

### DESSERT

#### 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 & espresso.*

*Please note that a 10% gratuity will be automatically added to groups above eight guests.*

# CAPEESH

ITALIAN RESTAURANT

## SET MENU OPTION 2 – R260

### STARTER

#### CARPACCIO DI MANZO

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

#### MELANZANE PAMIGGIANA

*Oven baked aubergine, parmesan & mozzarella.*

#### INSALATA ALL'ITALIANA

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

### MAIN

#### 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.*

#### 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.*

### DESSERT

#### 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.*

[www.capeesh.co.za](http://www.capeesh.co.za)

CONTACT DETAILS:  
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## SET MENU OPTION 3 – R310

### STARTER

#### 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.*

### MAIN

#### PESCE AL FORNO

*Grilled Kingklip Fillet in a lemon butter sauce topped with pepper dewes, 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.*

### DESSERT

#### 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.*

#### PINOLO SEMIFREDDO

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