

CAPEESH RESTAURANT PRESENTS

DINNER FOR TWO

VALENTINE'S DAY

3 COURSE DINNER

375 pp - 14 February

Starter

Melanzane Parmigiana - Oven baked layered aubergine, parmesan & mozzarella.

Springbok Carpaccio - Topped with mushrooms, parmesan, celery & rocket.

Peperoncini Felice - Jalapenos stuffed with mozzarella, wrapped in Coppa ham, crumbed & deep fried. Served with mash and drizzled with honey.

Caprese Salad - Mozzarella, tomato and basil dressed in a balsamic reduction.

Main

'O Sole Mio - Grilled sole served on a bed of spinach, covered with a creamy white wine sauce & button mushrooms.

Filetto Pepe - Beef fillet grilled and served with a creamy brandy & pepper sauce.

Panzerotti - Spinach and Ricotta filled pasta pockets with a butter & sage or Napoletana sauce.

Pork Chops - Two loin chops pan fried in butter & sage.

Veal Marsala - Pan fried with mushrooms and flambéed with Marsala and a touch of cream.

Sirloin al forno - Beef sirloin oven roasted with olive oil, balsamic, bay leaved and a touch of chili.

Dessert

Italian kisses - Vanilla ice cream bits wrapped in milk chocolate.

Creme Brulee - Dessert consisting of a rich custard base topped with a contrasting layer of hard caramel.

Malva pudding - Sweet pudding of Cape Malay origin, containing jam and has a spongy caramelized texture. Served with custard.

Red Velvet Cake - Mahogany colored layer cake, layered with white cream cheese icing.

BOOKING ESSENTIAL

CAPEESH

ITALIAN RESTAURANT

Bookings: 0123461932 / info@capeesh.co.za

