

# CAPEESH

ITALIAN RESTAURANT

# ANTIPASTO

## *Starters*

### CALAMARI CON PAPRIKA

*Calamari sautéed in a lemon butter & paprika sauce. 75*

### LUMACHE AL FORNO

*Snails baked in a panini with a garlic sauce & mozzarella. 75*

### CARPACCIO DI MANZO

*Beef carpaccio with mushrooms, celery, Parmesan & lemon drizzle. 85*

### CARPACCIO DI SPRINGBOK

*Springbok carpaccio with mushrooms, celery, Parmesan & lemon drizzle. 95*

### PEPERONCINI FELICE

*Jalapeños stuffed with mozzarella, wrapped in coppa ham, crumbed and deep fried. Served with mashed potato and dressed with honey. 80*

### MELANZANE PARMIGIANA

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

### PROSCIUTTO E MELONE

*Melon wrapped in Parma ham with a honey drizzle. 100*

### ANTIPASTO CAPEESH

*Mortadella, Coppa, Salami, Parma ham & mozzarella. 125*

### VEGETARIAN ANTIPASTO

*Artichoke, pickled pepper, grilled eggplant, olives, mozzarella. 99*

# INSALATE

## *Salads*

### INSALATA ALL'ITALIANA

*Grape tomatoes, robiola cheese, olives. 79*

### INSALATA DI ROCULA E CARPACCIO

*Rocket, sun-dried tomatoes, Parmesan, almonds and beef carpaccio. 95*

### INSALATA AL GORGONZOLA

*Gorgonzola, apple, pear, walnuts. 85*

### LA CAPRESE

*Tomato, mozzarella and basil drizzled with a balsamic reduction. 75*

### INSALATA CON POLLO

*Smoked chicken, goat cheese, avocado and marinated bell peppers. 89*

### INSALATA CON CALAMARI

*Grilled calamari, bell peppers, pepper dewes and grape tomatoes. 90*







# CARNE

## *Meat*

### VITELLO LIMONE

*Veal pan fried in butter, fresh lemon and white wine. 170*

### VITELLO PICCATA O AL MARSALA

*Veal, fried with mushrooms and flambéed with Marsala and a touch of cream. 180*

### SALTIMBOCCA

*Veal, parma ham, butter, wine, lemon and sage, topped with mozzarella. 180*

### FILETTO ALLA GORGONZOLA

*250g Beef fillet topped with apricots & a Gorgonzola sauce. 190*

### FILETTO PEPE

*250g Beef fillet covered in a creamy black pepper & brandy sauce. 185*

### FILETTO PORCINI

*250g Beef fillet, porcini, arugula & Parmesan. 199*

### COSTATA ALLA FIORENTINA

*Roasted 500g T-bone with black pepper, grape tomatoes, garlic and rosemary. 180*

### SIRLOIN AL FORNO

*Roasted 300g sirloin with balsamic, olive oil, bay leaves & chili. 170*

### BRASATO D'AGNELLO

*Slow roasted lamb shank in red wine, herbs and a touch of tomato. 195*

### ROLLE DI MAIALE AL FORNO

*Oven roasted pork belly rolled with vegetables & mustard. 170*

# PESCE

## *Fish*

### SALMONE CON BALSAMICO

*Norwegian salmon, couscous, mixed vegetables, grape tomatoes, mushrooms and balsamic reduction. 198*

### PESCE AL FORNO

*Grilled kingklip in a lemon butter sauce, topped with pepper dewes, spring onions and two prawns. 185*

### PESCE ARRABBIATA

*Grilled kingklip fillet topped with a napoletana and chili sauce. 175*

### GAMBERONI

*Six tiger prawns grilled and served with lemon and butter. 320*

### CALAMARI CON PAPRIKA

*Calamari sautéed in a lemon, butter and paprika sauce. 160*



# POLLO

## *Chicken*

### POLLO AL FORNO

*Oven roasted spring chicken marinated in lemon, garlic and rosemary. 150*

### INVOLTINI DI POLLO

*Chicken breasts rolled with spinach and feta, covered with a white wine & mushroom sauce. 140*

### POLLO PARMIGIANO

*Crumbed chicken breast, eggplant, tomato, mozzarella. 145*

# PASTA

## *Eat & dream*

### PAPPARDELLE ALL'OLIO DI TARTUFO

*Vegetables, drizzled with truffle oil and covered in parma ham. 135*

### FETTUCINI AL SALMONE & VODKA

*Imported salmon in a cream based tomato and vodka sauce. 130*

### FETTUCINI ALFREDO

*Ham, mushroom & creamy Parmesan sauce. 98*

### LASAGNE

*Layers of beef, pasta & Béchamel. 98*

### LINGUINE MARINARA

*Calamari, prawn tails, clams, mussels, tomato and garlic. 135*

### PENNE ARRABBIATA

*Chili, garlic and tomato sauce. 90 Additional Chicken. 28*

### PENNE AL PESTO E POLLO

*Chicken strips with basil pesto sauce with a hint of chili. 110*

### PENNE CAPEESH

*Beef strips, grape tomatoes, garlic, basil, provolone and eggplant. 110*

### CONCHIGLIONI CON ZUCCA

*Butternut cream infusion with pancetta bacon. 110*

### RAVIOLI

*With bolognese or creamy Parmesan sauce. 110*

### GNOCCHI

*Homemade potato dumplings served with your choice of a creamy Gorgonzola, bolognese, napoletana or basil pesto sauce. 110*

### AMATRICIANA AL FORNO

*Oven roasted penne, bacon, tomato, cream & mozzarella. 110*

### FUSILLI PUTTANESCA

*Olives, anchovies, capers, napoletana & chili. 110*

### PANZEROTTI

*Pasta pockets filled with ricotta & spinach. Served with butter & sage sauce. 110*

### SALMONE E SPINACI

*Penne with salmon and spinach in a cream sauce. 110*







# PIZZA

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*Crispy in our wood burning oven*

## MARGHERITA

*Tomato base, mozzarella and oregano. 75*

## REGINA

*Mushrooms and ham. 98*

## CAPRICCIOSA

*Mushrooms, ham, artichokes and black olives. 110*

## BOLOGNIA

*Bolognese, onions and chili. 110*

## CUBANA

*Mushrooms, ham and pineapple. 105*

## CAPEESH

*Gorgonzola and spinach. 95*

## CARNITO

*Green peppers, olives, onions, mushrooms, artichokes and garlic. 98*

## POLLO

*Chicken, sun-dried tomatoes, mushrooms and feta. 98*

## CALZONE

*Folded and filled with ham, mushrooms, spinach and mozzarella. 90*

## ALLA CALABRESE

*Ham, salami, bacon, green peppers, mushrooms, onions and chili. 135*

## SICILIANA

*Anchovies, capers, olives, and chili. 98*

## QUATTRO FORMAGGI

*Mozzarella, Gorgonzola, fontina and Parmesan. 115*

## VESPA

*Italian sausage, green peppers and onions. 110*

## PROSCIUTTO CRUDO

*Parma ham, rocket and Parmesan shavings. 125*

## FRUTTI DI MARE

*Selected seafood and garlic. 125*

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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 & Kahlúa. 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 caramelized sugar crust. 57*

### PINOLO SEMIFREDDO

*A toasted almond and honey praline, folded in our homemade Italian ice cream. 75*

### 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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