

CAPEESH

ITALIAN RESTAURANT

ANTIPASTO

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

VEGETARIAN ANTIPASTO

Artichoke, pickled pepper, grilled eggplant, olives, mozzarella. 95

INSALATE

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

Grilled calamari, bell peppers, pepper dews and grape tomatoes. 85





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

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. 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, 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, grape tomatoes, mushrooms and balsamic reduction. 195

PESCE AL FORNO

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

PESCE ARRABBIATA

Grilled kingklip fillet 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, eggplant, 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

Layers of beef, pasta & Béchamel. 95

LINGUINE MARINARA

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

PENNE ARRABBIATA

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. Served with a butter & sage sauce. 105





PIZZA

Crispy in our wood burning oven

MARGHERITA

Tomato base, mozzarella and oregano. 70

REGINA

Mushrooms and ham. 95

CAPRICCIOSA

Mushrooms, ham, artichokes and black olives. 105

BOLOGNIA

Bolognese, onions and chili. 105

CUBANA

Mushrooms, ham and pineapple. 100

CAPEESH

Gorgonzola and spinach. 85

CARNITO

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

POLLO

Chicken, sun-dried 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

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

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

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. 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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THANK YOU
for your patronage!

Please review your experience on the following platforms:



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