

MENU

PANE E OLIVE (BREAD AND OLIVES)

OLIVE MISTE

Marinated Sicilian green and black olives with lime and basil. £2.75

CESTINO DI PANE E OLIVE MARINATE

A mixture of breads, served with marinated olives, balsamic and extra virgin olive oil. £4.25

PANE PIZZA ALL'AGLIO (GARLIC BREAD)

Homemade pizza dough made from the finest Italian flour

PLAIN GARLIC BREAD	£4.00
GARLIC BREAD WITH CHEESE	£5.80
GARLIC BREAD WITH TOMATO	£5.80
GARLIC BREAD WITH TOMATO AND CHILLIES	£6.25
GARLIC BREAD WITH TOMATO AND CHEESE	£6.50

GLI ANTIPASTI (STARTERS)

ZUPPA DEL GIORNO

Soup of the day served with homemade bread.

£5.25

CONFIT D'ANATRA

Duck leg cooked in its own fat, served with a plum and ginger chutney on a bed of crispy lettuce.

£6.80

BRUSCHETTA CLASSICA

Homemade Italian toasted bread topped with tomato salsa flavoured with garlic, fresh basil, oregano and extra virgin olive oil.

£6.50

BRUSCHETTA AL SALMONE AFFUMICATO DI SCOZZIA

Homemade Italian toasted bread topped with Philadelphia cheese mixed with chives, dill and Scottish smoked salmon. Drizzled with lemon vinaigrette.

£6.95

PATE DI FEGATINI DI POLLO CON MIRTILLI E ARANCIA

Homemade smooth chicken liver pate blended with brandy. Served with toasted bread and a cranberry and orange sauce.

£7.20

MOZZARELLA IN CARROZZA

Deep fried mozzarella folded in sliced bread, served with tomato Napoli sauce.

£7.00

PROSCIUTTO DI PARMA CON MOZZARELLA

Thinly sliced Parma ham with buffalo mozzarella, rocket leaves and sundried tomatoes drizzled with basil oil.

£8.25

SELEZIONE DI SALUMI E FORMAGGI

A wooden board with a selection of Italian cured meats including Finochiona salami, coppa, spiced salamino, Parma ham, Pecorino Romano cheese and scamorza cheese served with garden pickles.

(Recommended for two people)

£12.25

CARPACCIO DI POLPO

Octopus carpaccio in a fragrant Sicilian dressing with Heritage tomatoes and a hint of chilli & garlic

£10.50

INSALATA DI GRANCHIO E GAMBERO CON AVOCADO

An avocado tier with crab meat and crayfish, drizzled with lemon vinaigrette and bound with a Marie Rose sauce.

£8.95

COCKTAIL DI GAMBERI E ASTICE AI TROPICI

Cocktail of half lobster & Greenland prawns, mango & pineapple, served on a bed of julienne lettuce, with Marie Rose sauce drizzled with lemon vinaigrette.

£12.95

CALAMARI FRITTI

Deep fried calamari rings in a light Italian batter, served with chilli, fried rocket and tartar sauce.

£8.50

GAMBERONI ALLA DIAVOLA

Sautéed king prawns with fresh chilli, garlic butter, olive oil, lemon juice and cherry tomatoes all flamed in white wine and served with homemade focaccia bread.

£8.95

COZZE FRESCHE ALLA MARINIÈRE

Fresh mussels with garlic, shallots, white wine and cream served with homemade bread.

£8.00

FUNGHI MISTI TRIFOLATI

Sautéed wild mushrooms in garlic, brandy, cream and parsley, served with homemade bread.

£7.00

PASTA A PIACERE

Any pasta served as a starter. (Please note the lobster pasta is not included as a starter)

£7.25

LE INSALATE (SALADS)

INSALATA SFUMATURE DI VERDE

Mixture of endive and rocket leaves served with fennel, green beans, avocado, green grapes, roasted pine nuts and shaved Parmesan. Drizzled with a homemade honey lemon vinaigrettes dressing.

£7.50

INSALATA SICILIANA

Orange & pink grapefruit with tomatoes, red onions, strawberries, goat's cheese, walnuts and watercress finished with a balsamic honey vinaigrette.

£7.85

INSALATA ESTIVA

A summer salad made with endive, melon, fresh berries, avocado, feta cheese and chia seeds. Drizzled with a honey lemon vinaigrette.

£8.25

INSALATA MISTA MEDITERRANEA

Cos lettuce, rocket, fennel, radish, peppers, olives and red onion in a honey grained mustard dressing & garnished with radicchio leaf.

£7.80

LE PIZZE (PIZZAS)

PIZZA MARGHERITA

Tomato base with mozzarella and oregano.

£8.45

ROMANA

Tomato sauce base, with mozzarella cheese, cooked ham, basil & oregano.

£9.45

SALAMINO PICCANTE

Tomato sauce base, with mozzarella cheese, pepperoni, basil & oregano.

£9.95

POLLO E FUNGHI

Tomato sauce base, with mozzarella cheese, grilled chicken breast, mushrooms, smoked scamorza cheese, basil & oregano.

£10.95

CALABRESE

Tomato sauce base, with mozzarella cheese, nduja spicy salami, jalapeño peppers, basil & oregano, topped with rocket leaves and Caesar dressing.

£11.95

PARMA

Tomato sauce base, with buffalo mozzarella cheese, basil, oregano, cherry tomatoes, Parma ham, rocket leaves and shaved Parmesan.

£12.95

CAPRI SPECIAL

Bits of everything.

£11.50

TONNO E POMODORO

Tomato sauce, mozzarella cheese, tuna and fresh tomato.

£10.70

POSCUITTO ALLA FUNGHI

Tomato, mozzarella cheese, sliced mushrooms and ham.

£10.80

CALZONE CLASSICO

Folded pizza filled with mozzarella cheese, cooked ham, mushrooms, pepperoni and salami, topped with tomato sauce and basil.

£10.95

PIZZA DIAVOLA

Tomato and mozzarella base topped with pepperoni, red onions, peppers, fresh chilli, oregano and basil oil.

£11.95

EXTRA TOPPINGS

Meat and Fish £1.50

Vegetables £1.00

LE PASTE (PASTA)

TAGLIATELLE ALLA BOLOGNESE

Egg pasta, with slow cooked beef ragu, fresh herbs and tomato sauce.

£9.25

SPAGHETTI CARBONARA

Smoked pancetta, black pepper, egg yolk, pecorino cheese & cream.

£9.25

PENNETTE AL SALAMINO

Spicy pepperoni, fresh chilli, garlic and onions, finished with tomato sauce and fresh basil.

£9.95

PAPARDELLE ALLO SPEZZATINO DI VITELLO

Slow cooked pulled veal in a tomato and red wine sauce, garnished with butter, Parmesan cheese & papardelle egg pasta.

£10.95

SPAGHETTI AL FRUTTI DI MARE PORTOFINO

Catch of the Day mixed fish and shellfish in a spicy tomato sauce with chilli, garlic, capers, oregano and basil oil.

£11.95

LINGUINE ALLO SCOGLIO

Melange of seafood with crayfish, king prawns, crab meat and mussels with garlic & chilli finished in a special Capri sauce.

£13.95

TAGLIATELLE ALL'ASTICE CON ASPARAGI E GAMBERI

Egg pasta tossed with lobster meat, king prawns, garlic and parsley served with a special Capri sauce laid on a bed of velvety asparagus.

£17.50

RAVIOLI RICOTTA E SPINACI AL TARTUFO

Egg pasta parcels filled with ricotta cheese and spinach, served with mixed wild mushrooms in a cream and garlic sauce topped with truffle.

£12.45

FARFALLE CON POLLO E ASPARAGI

Butterfly shaped pasta with chicken, asparagus and onions in a white wine and tarragon sauce. Finished with Parmesan and basil pesto.

£10.95

AL FORNO (BAKED PASTAS)

LASAGNA EMILIANA

Traditional baked egg pasta layers, topped with Bolognese and béchamel sauce, with Parmesan and mozzarella cheese.

£8.95

LASAGNA VERDE VEGETARIANA

Baked egg and spinach pasta layers, topped with ratatouille vegetables and bound with béchamel, mozzarella and Parmesan.

£8.75

I RISOTTI (RISOTTO RICE)

RISOTTO CON SALSICCIA E RADICCHIO

Riso arborio served with onions, Italian sausage, caramelized radicchio, saffron and white wine. Finished with butter and Parmesan, and topped with walnut and watercress.

£12.95

RISOTTO AI FRUTTI DI MARE

Riso arborio with calamari, king prawns, fresh salmon and mussels stuffed with chilli, garlic, onion, white wine, and a special Capri sauce topped with langoustine.

£13.95

RISOTTO CON CAPESANTE AL PROSECCO

Rice with scallops, shallots, garlic and chives flamed with Prosecco & garnished with diced red peppers.

£14.50

POLLO (POULTRY)

POLLO ALLA CREMA

Pan fried chicken breast in a creamy wild mushroom and white wine sauce, flavoured with herbs.

£15.75

POLLO VITTORIO

Pan fried chicken breast in a creamy mushroom and lobster sauce, served with prawns and tarragon, flamed in brandy and garnished with Avruga caviar.

£16.95

POLLO CACCIATORA

Grilled chicken breast served with mixed peppers, onion, mushroom, garlic, and a tomato & basil sauce.

£15.95

POLLO GRIGLIA ALLA DIAVOLA

Grilled chicken breast marinated with Cajun spice and served with chargrilled mixed peppers.

£15.75

LE CARNI (MEATS)

VITELLO VALDOSTANA

Breaded veal escalope pan fried and topped with Parma ham and mozzarella cheese. served with Napoli sauce on the side.

£17.95

SCALLOPA AL ROMANA

Veal Escalope pan fried and topped with sage and Parma ham in a white wine sauce.

£18.00

SCALLOPA ALL CREMA

Veal escalope sautéed with mushrooms in a creamy white wine sauce.

£17.95

BISTECCA DI MANZO ALLA GRIGLIA

Grilled sirloin steak served with grilled tomato and portobello mushrooms.

£20.95

COSTATA DI MANZO ON BONE

Grilled ribeye steak on the bone served with grilled tomato and portobello mushrooms.

£25.95

FILETTO ALLA GRIGLIA

Grilled fillet steak served with grilled tomato and portobello mushrooms.

£25.95

BISTECCA ALLA FIORENTINA

Grilled T-bone steak served with brandy sauce, grilled tomato and portobello mushrooms.

£29.95

COSTOLETTE D'AGNELLO ALL'ERBE DI PROVINCIA

Yorkshire lamb cutlets coated in a basil and herb crust, served with a red wine and demi-glace sauce.

£19.95

ANATRA CON MIELE MANDORLE AL MARSALA

Roasted duck breast with honey and flaked almonds, flamed with Marsala wine.

£17.95

IL PESCE (MAINS FISH)

PESCE LUNA MARI E MONTI

Pan fried lemon sole served with, onion, garlic, prawns and herbs, flamed with brandy in a creamy mushroom sauce.

£19.75

SPIGOLA CON JULLIENE DI VEGETALI ORIENTALE

Sea bass fillets served with stir fried vegetables in an oyster sauce infused with ginger, lemon, cherry tomatoes and sweet chilli sauce

£19.95

SALMONE E GAMBERI AL PROSECCO

Baked salmon fillet with king prawns and shallots, flavoured with prosecco and served in a creamy saffron sauce.

£19.95

FILETTO DI NASELLO CIOPPINO

Cod fillet in a savoury sauce with mussels, prawns clams and toasted Ciabatta bread

£18.95

I CONTORNI (SIDE DISHES)

INSALATA MISTA

Fresh mixed salad leaves with vegetables of the day drizzled with Capri dressing.

£3.75

POMODORI CON CIPOLLA ROSSA E NOCI

Fresh tomato slices with red onion, basil, oregano, crushed walnuts and extra virgin olive oil.

£4.25

RUCOLA E SCAGLIE DI PARMIGIANO

Rocket salad leaves with shaved Parmesan drizzled with lemon vinaigrette.

£3.95

ZUCCHINI FRITTI

Thinly sliced strips of deep fried courgette.

£3.95

PISELLI CON PANCETTA E CIPOLLA

Petit pois peas sautéed with onions and pancetta.

£3.95

PATATE NOVELLE AL ROSMARINO E CIPOLLA

Sautéed new potatoes with rosemary and onion.

£3.95

SPINACI SALTATI ALL`AGLIO E PANNA

Sautéed spinach with garlic and tomato salsa.

£3.95

INFORMATION FOR FOOD ALLERGIES

It is the customer's responsibility to inform the staff of any food allergies. Although every effort is made to cater for all requirements, we are unable to guarantee that products manufactured offsite do not contain traces of a specific ingredient.

SAUCES

If you wish, ask for your sauce separate.

Peppercorn Sauce	£2.50
Diane Sauce	£2.50
Bearnaise	£2.50
Garlic Butter	£2.50
Blue Cheese Sauce	£2.50
Barolo & Mushroom Sauce	£3.50