

ANTIPASTI
STARTERS

CARCIOFI CROCCANTI

Crispy artichoke with parmesan dressing, pickled silver onion, Jerusalem artichoke chips & parmesan.

125,-

CARPACCIO DI FILETTO

Veal fillet with thinly sliced shallot, parmesan crème, truffle roasted pine nuts, balsamico, curled endive & parmesan.

185,-

CROCCHETTE AROMATIZZATE

Croquettes flavored with prosciutto, garlic & chili - served with truffle crème & parmigiano reggiano.

155,-

BRUSCHETTA AL POMODORO

Levain bread with mascarpone cream served with garlic and thyme sautéed tomatoes, iced shallots & balsamic caviar.

148,-

BURRATA AGLI AGRUMI

Burrata with variation of oranges, grated fennel & honey vinaigrette.

155,-

TARTAR "VITELLO TONATO"

Tartar on veal fillet with anchovy emulsion, croutons, pickled silver onion & parmesan.

155,-



PRIMI

PASTA & RISOTTO

RISOTTO AL TARTUFO

Risotto flavored with Karl Johan mushroom, shallot, white wine, parmegiano reggiano, black truffle served with grilled scallops.

255,-

CARAMELLE

Bonbon shaped pasta filled with truffle crème & mushrooms served with truffle velouté and topped with fresh truffle & lemon zest.

245,-

PAPPARDELLE

Pappardelle with long cooked pork shoulder, salsiccia, tomato, chili, garlic & basil.

245,-

LINGUINE ALLO SCOGLIO

Linguine with garlic-scented shellfish, white wine, chili & parsley.

255,-

**RAVIOLI CON VITELLO
ALLA GRIGLIA**

Ravioli filled with ricotta, basil and tomato. Served in a creamy reduction with spinach, chili, sun-dried tomatoes & grilled veal fillet.

265,-

SECONDI

Main courses

BISTECCA ALLA FIORENTINA

T-bone steak 1000g - served with sherry gravy, baked tomatoes, baked garlic & herb pesto.
Recommended for 2 persons.

1295:-

SALTIMBOCCA

Grilled veal fillet saltimbocca with white wine gravy served with broccolini, prosciutto & sage.

325:-

OSSOBUCO

Capricci's interpretation of ossobuco on braised veal leg with white wine, san marzano tomatoes & root vegetables topped with gremolata.

295:-

FILETTO DI MANZO ALLA GRIGLIA

Grilled beef fillet with pesto butter, pickled fried onions, baked beets, caramelized shallots & red wine sauce.

385:-

MERLUZZO AL FORNO

Butter-baked cod with lobster sauce, flavored with thyme & cognac. Served with butter-fried green beans.

345:-



CONTORNI

Add ons

INSALATA CAPRESE

Herb salad with buffalo mozzarella, grilled melon & balsamic vinegar.
(Also available as main course 165:-)

PATATE CROCCANTI ALL'AGLIO

Roasted garlic-scented potatoes.

CROCCHETTE DI PATATE

Potato croquettes flavored with parmesan.

LINGUINI AL PARMIGIANO

Linguini with parmigiano reggiano.

PATATE FRITTE CON TARTUFO E PARMIGIANO

French fries topped with parmigiano reggiano & fresh truffle.

PIZZE

con fior di latte

OUR TOMATO SAUCE

San Marzano DOP is a native tomato grown in the fertile territory outside Naples (Campania); Agro Nocerino-Sarnese in the province of Salerno. The tomatoes are always preserved whole, with the skin on, in a delicious tomato juice from SanMarzano tomatoes.

Ask us about our gluten free pizza crust and vegan options.



MAMMARGHERITA 195:-

Tomato sauce, fior di latte, buffalo mozzarella, semi dried tomatoes, cocktail tomatoes & basil.

FRUTTI DI MARE 225:-

Tomato sauce, fior di latte, buffalo mozzarella, blue mussel, shrimp, squid, parsley, garlic & chili.

BOSCO DI PARMA 205:-

Tomato sauce, fior di latte, buffalo mozzarella, parmesan, prosciutto & arugula.

FICO 205:-

Goat cheese crème, parmesan, figs, honey-roasted beetroots, hazelnuts & arugula.

FORESTA 215:-

Parmesan crème, butter-fried mushrooms, fried kale & grated parmesan.

NDUJA 205:-

Tomato sauce, fior di latte, nduja, chili salami, buffalo mozzarella, chili & garlic.

TARTUFO 225:-

Parmesan crème, buffalo mozzarella, fresh black truffle & truffle roasted pine nuts.

FILETTO DELLA CASA 225:-

Tomato sauce, fior di latte, buffalo mozzarella, pesto and marinated veal fillet in garlic & herbs.

VEGANA 205:-

Our vegan pizza!
Tomato sauce, vegan cheese, grilled peppers, grilled zucchini, leek & basil.



DOLCI E CAFFÈ

Desserts & coffee

CAPRICCI'S TIRAMISÙ 115:-

Our interpretation of tiramisu.

PANNACOTTA 115:-

Vanilla panna cotta with raspberry coulis, meringue, raspberry sorbet & fresh raspberries.

TORTINO AL CIOCCOLATO 135:-

Chocolate fondant with passion fruit curd, blackberries & vanilla ice cream.

GELATO O SORBETTO 55:-/kula

Ice cream or sorbet - choose from flavors of the day, served with cookie crumbs.

BOMBA MERINGA 195:-

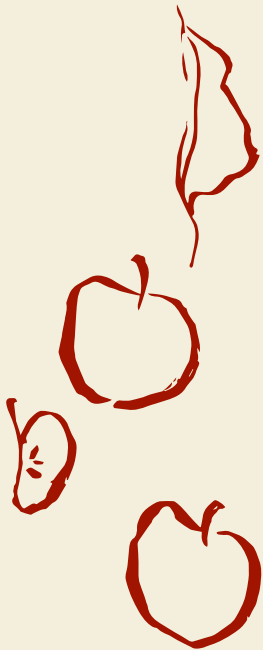
Bombe meringue - lemoncurd with raspberry sorbet & italian meringue
– served for 2 pers.

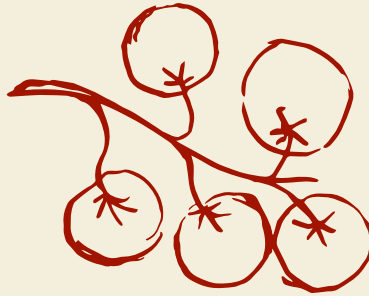
SFOGLIATELLA 125:-

Double baked puff pastry with apple compote on swedish autumn apples, raw apples, roasted hazelnuts & vanilla ice cream.

SORBETTO DI LIMONE CON PROSECCO 95:-

A scoop of lemon sorbet served with prosecco.





MENU SUGGESTIONS

LA SCELTA DELLA CUCINA

3 courses 545:- / 4 courses 645:-

BRUSCHETTA AL POMODORO

Levain bread with mascarpone cream served with garlic & thyme sautéed romantica tomatoes, iced shallots & balsamic caviar.

RAVIOLI CON RICOTTA E BASILIKA

Ravioli filled with ricotta, basil & tomato. Served in a creamy reduction with spinach, chili & sun-dried tomatoes.

OSSOBUCO CAPRICCI STYLE

Capricci's interpretation of ossobuco on braised veal leg with white wine, san marzano tomatoes & root vegetables topped with gremolata.

OR

MERLUZZO AL FORNO

Butter-baked cod with lobster sauce, flavored with thyme & cognac. Served with butter-fried green beans.

TIRAMISU

Capricci's tiramisù.

CAPRICCI SIGNATURE

FAMILY STYLE

BIS DI PASTA:

PAPPARDELLE & CARMELLE

Pappardelle with long cooked pork shoulder, salsiccia, tomato, chili, garlic & basil.

Bonbon shaped pasta filled with truffle crème & mushrooms served with truffle velouté and topped with fresh truffle & lemon zest.

435:-

CARPACCIO DI FILETTO

Veal fillet with thinly sliced shallot, parmesan crème, truffle roasted pine nuts, balsamico, curled endive & parmesan. Topped with fresh black truffle.

345:-

PIZZA GIGANTE BOSCO DI PARMA

Tomato sauce, fior di latte, buffalo mozzarella, parmesan, prosciutto & arugula.

375:-

Allergies? Ask staff for advice