



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:-

BURRATA

Burrata med örtsallad & gravade tomaters smaksatta med vitlök, citrus & basilika.

155:-

TARTAR "VITELLO TONATO"

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

165:-

PRIMI

PASTA & RISOTTO

RISOTTO AL ASPARAGI

Risotto flavored with parmegiano reggiano, shallot, white wine & asparagus pesto. Served with grilled asparagus & parmesan.

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

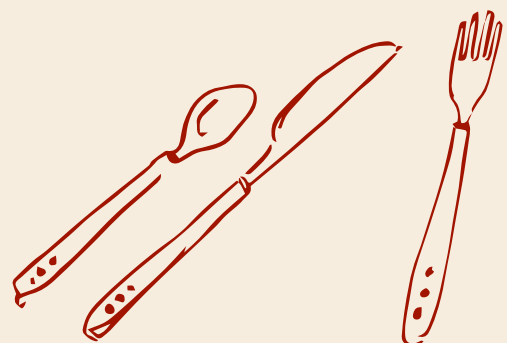
Linguine with garlic-scented shellfish, white wine, chili & parsley.

265:-

**TORTELLONI CON RICOTTA
E ASPARAGI**

Home made tortelloni filled with ricotta & asparagus. Served with citrus butter sauce & soy beans. Topped with creamy burrata & roasted almonds.

245:-



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.

345:-

FILETTO DI MANZO ALLA GRIGLIA

Grilled beef fillet served with truffle sauce,
whipped pesto butter, fresh truffels, grilled
asparagus & carrot.

425:-

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

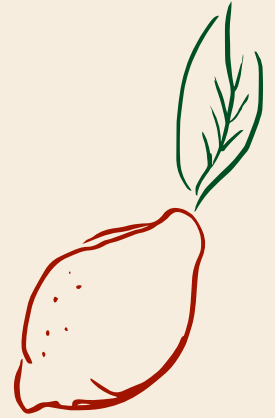
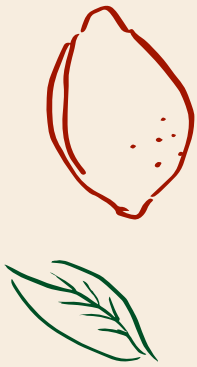
French fries topped with parmigiano
reggiano & fresh truffle.

INSALATA DI POMODORO

Variation of tomatoes with silver
onion, balsamico caviar & basil.

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 210:-

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

FICO 210:-

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

BURRATA E ZUCCHINE 215:-

Parmesan crème, grillad zucchini, vitlök & citrus, krämig burrata.

Parmesan crème, grillad zucchini, garlic & lemon, creamy burrata.

ASPARAGI 215:-

Parmesan cream, grilled asparagus & grated parmesan.

NDUJA 210:-

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 & fresh chili.

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 tiramisù.



PANNACOTTA 115:-

Vanilla panna cotta with fresh strawberries, flavoured with basil & lime.

TORTINO AL CIOCCOLATO

FONDENTE CON LAMPONE 135:-

Chocolate fondant with fresh berries, raspberry couli & vanilla ice cream.



GELATO O SORBETTO 55:-/scoop

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



BOMBA MERINGA 195:-

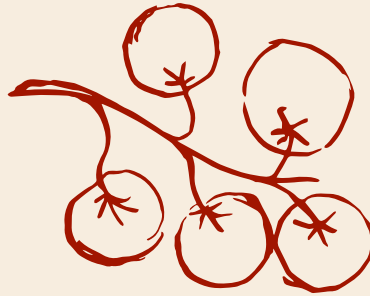
Bombe meringue - lemoncurd with raspberry sorbet & italian meringue – served for 2 pers.



SORBETTO DI LIMONE CON PROSECCO 95:-

A scoop of lemon sorbet served with prosecco.





MENU SUGGESTIONS

LA SCELTA DELLA CUCINA

3 courses 550:- / 4 courses 650:-

CARCIOFI CROCCANTI

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

TORTELLONI CON RICOTTA E ASPARAGI

Home made tortelloni filled with ricotta & asparagus. Served with citrus butter sauce & soy beans. Topped with creamy burrata & roasted almonds.

SALTIMBOCCA CON PROSCIUTTO CRUDO E SALVIA

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

or

MERLUZZO AL FORNO

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

TIRAMISU Capricci's tiramisu.

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