

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**

Creamy burrata with a variation of citrus, iced fennel, honey vinegrette & basil oil.

155:-

**BRUSCHETTA AI FINFERLI**

Roasted brioche bread with parmesan cream, butter fried chantarelles, pickled onion & mustard seeds.

165:-

**HALSTRADE PILGRIMSMUSSLOR**

Served with pumpkin puree with browned butter, pumpkin chips & truffles.

165:-

PRIMI  
**PASTA & RISOTTO**

**RISOTTO AI TARTUFO**

Creamy truffle risotto with white wine, shallot, parmesan, black truffle & grilled scallop.

255:-

**CARAMELLE**

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

245:-

**SALSICCIA RAGU**

Pasta sheets with long cooked pork shoulder, salsiccia, tomato, chili, garlic, basil & parmesan foam.

245:-

**LINGUINE ALLO SCOGLIO**

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

265:-

**RAVIOLI AI FINFERLI  
CON VITELLO**

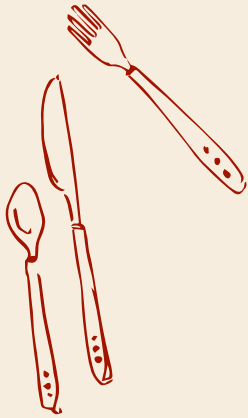
Home made ravioli filled with chantarelles & ricotta with creamy mushroom velouté, butter fried chantarelles & grilled veal fillet.

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 garlic  
baked carrots, caramelized onions,  
truffle sauce & whipped pesto butter.

425:-

## MERLUZZO AL FORNO

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

345:-



## CONTORNI

*One included, Add ons 68:-/st*

### 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

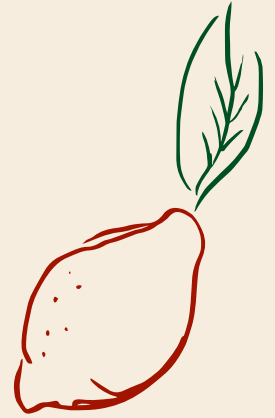
French fries topped with parmigiano  
reggiano & fresh truffle.

### 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, grilled zucchini, garlic & lemon, creamy burrata.

### FORESTA 215:-

Parmesan cream, butter fried mushroom & deep fried kale.

### 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 125:-

Our interpretation of tiramisu.



## PANNACOTTA 115:-

Vanilla panna cotta with fresh black berries  
& caramel crisp

## TORTINO AL CIOCCOLATO

FONDENTE CON LAMPONE 135:-

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

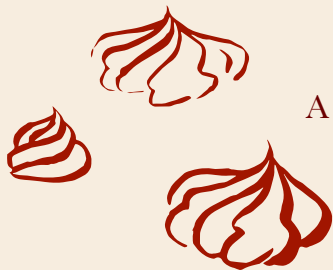
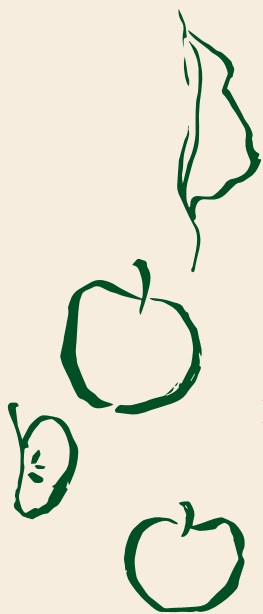
**GELATO O SORBETTO 55:-/scoop**  
Ice cream or sorbet - choose from flavors of the day,  
served with cookie crumbs.

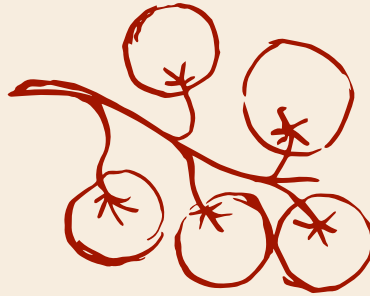
## BOMBA MERINGA 195:-

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.

#### RAVIOLI AI FINFERLI

Home made ravioli filled with chantarelles & ricotta with creamy mushroom velouté & butter fried chantarelles.

#### 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:

RAVIOLI AI FINFERLI CON VITELLO E  
CARMELLE AL TARTUFO NERO

Home made ravioli filled with chantarelles & ricotta with creamy mushroom velouté, butter fried chantarelles & grilled veal fillet.

Bonbon shaped pasta filled with truffle crème & mushrooms served with truffle velouté. 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*