

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**

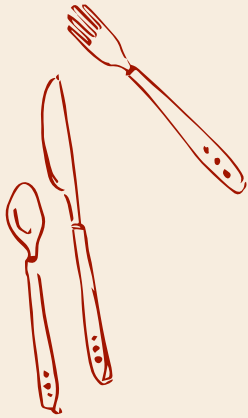
Home made ravioli filled with chantarelles & ricotta with creamy mushroom velouté, butter fried chantarelles & grilled veal fillet.

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.

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

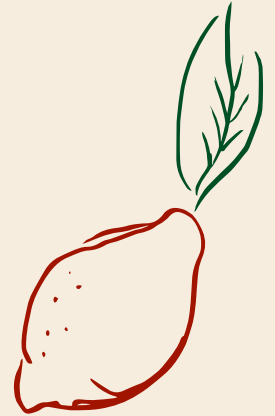
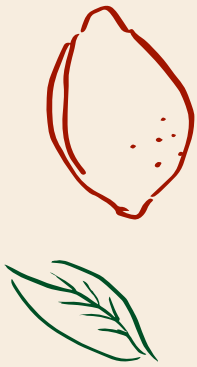
French fries topped with parmigiano
reggiano & fresh truffle.

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, 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 125:-

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:-

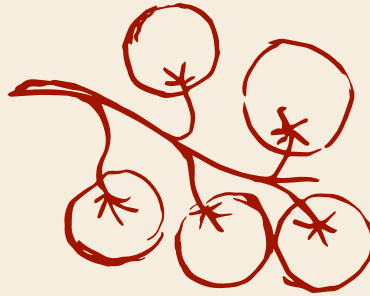
Bombe meringue - lemoncurd with
raspberry sorbet & italian meringue
– served for 2 pers.



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