

ANTIPASTI  
**STARTERS**

**ANTIPASTO MISTO  
DELLA CASA**

Three cuts of charcuterie, buffalo mozzarella, olives, cheese & pickled artichoke.

1-2 pers 275:-, 3-4 pers 495:-

**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:-

**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 cozze, vongole, scampi, white wine, our lobster stock, chili & parsley.

265:-

**RAVIOLI DI RICOTTA  
E POMODORO  
CON VITELLO**

Home made ravioli filled with ricotta & sun dried tomatoes, hurled in a creamy reduction of tomatoes & chili. Served with veal filét.

265:-



# SECONDI

*Huvudrätter, ett tillbehör ingår*

## BISTECCA ALLA FIORENTINA CON POMODORI ED AGLIO AL FORNO, ACCOMPAGNATO CON PESTO DI ERBE AROMATICHE

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

1295:-

*T-Bone from Sweden. Selected from  
highly mottled grass-eating breed  
animals, aged at least 30 days.*



*Beef filét Tournedos 170g from  
Uruguay. Selected premium meat with  
high marbling.*

## FILETTO DI MANZO ALLA GRIGLIA

*Grilled beef fillet served with garlic baked carrots,  
caramelized onions, truffle sauce  
& whipped pesto butter.*

425:-

## FILETTO DI CERVO ALLA GRIGLIA

*Grilled deer fillet served with truffled haricots  
verts, butter fried mushrooms & potato croquettes  
flavoured with parmesan.*

425:-

*Deer fillet 170g natural meat of  
high quality from the nearby  
Roslagen Archipelago.*

## SALTIMBOCCA CON PROSCIUTTO CRUDO E SALVIA

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

345:-

## MERLUZZO AL FORNO

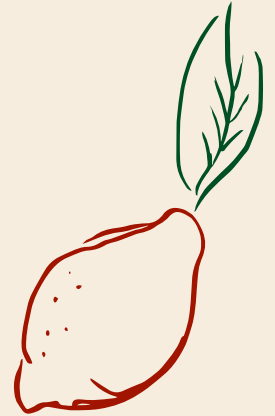
*Butter-baked cod with lobster sauce,  
flavored with thyme & cognac. Served with  
butter-fried green beans.*

345:-



# 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

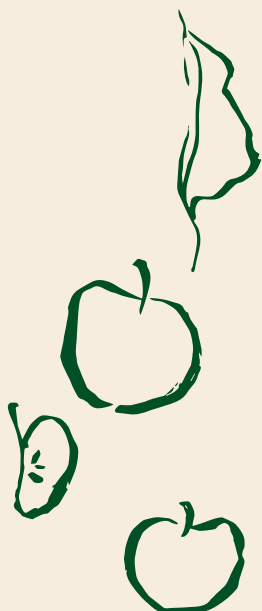
Ice cream or sorbet - choose from flavors of the day,  
served with cookie crumbs.

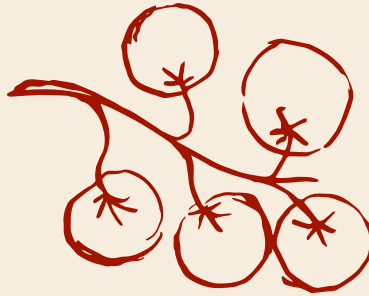
## BOMBA MERINGA 195:-

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 DI RICOTTA E POMODORO

Home made ravioli filled with ricotta & sun dried tomatoes, hurled in a creamy reduction of tomatoes & chili.

#### 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 DI RICOTTA E POMODORO  
CON VITELLO E CAMELLE AL TARTUFO NERO

Home made ravioli filled with ricotta & sun dried tomatoes, hurled in a creamy reduction of tomatoes & chili.  
Served with veal filét.

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

465:-

#### CARPACCIO DI FILETTO

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

355:-

#### PIZZA GIGANTE BOSCO DI PARMA

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

385:-

*Allergies? Ask staff for advice*