

## Fritti

### ARANCINO DEL GIORNO £9

ask a member of staff for the arancino of the day

### FIORI DI ZUCCA FRITTI £10

courgettes flower fried

### FRITTO DEL PESCATORE £22

prawns and fresh squid

## Starters

### BRUSCHETTA AL POMODORO £7

hand-made bruschetta bread with beef tomatoes

### POLPETTE DELLA NONNA £10

traditional meat balls with tomato sauce, served with toasted bread

### ZUPPETTA DI CALAMARI PICCANTI £11

Fresh calamari in spicy tomato sauce with toasted bread

### INSALATA CAPRESE £11

beef tomatoes and buffalo mozzarella DOP

### PARMIGIANA DI MELANZANE £11

fried and baked aubergine with tomato sauce, mozzarella and parmesan cheese

### CARPACCIO DI FILETTO CON RUCOLA E GRANA £12

Fillet beef carpaccio with rocket, cherry tomato and parmesan shavings

### SAUTÈ DI COZZE £12

Fresh mussels sauté with garlic, oil and white wine

### TARTARE DI SPIGOLA AL LIME CON PESTO DI RUCOLA £13

Seabass tartare with lime and rocket pesto

### TAGLIERE CAPRI'S £29

Capri's sharing platter with a meat and cheese selection, olives and a mixed starters selection

## Main Course

### BURGER CAPRI'S £16

Homemade burger bun, hamburger patty beef, slice tomato, salad, mayo, cheese slice served with fries

### SCALOPPINE DI POLLO AI FUNGHI £20

chicken escalope with mushroom sauce served with fries or salad

### TAGLIATA DI CARNE RUCOLA E GRANA £25

sliced beef fillet with rocket, cherry tomato, parmesan and balsamic glaze on top

### SPIGOLA ALLA GRIGLIA CON SALSA AL LIME £26

grilled seabass with lime sauce, served with chips or salad

### FILETTO AL PEPE VERDE £31

fillet steak served with green peppercorn sauce, served with chips or salad

### GRIGLIATA DI PESCE £32

mix grilled fish with fresh squid, prawns and a seabass fillet

## Appetizers

### MISTO DI OLIVE MARINATE £6

mixed olives marinated in extra-virgin olive oil

### PANE CON OLIO EVO £6

a selection of our homemade bread and grissini with olive oil

### FOCACCIA ALL'AGLIO £8

our dough seasoned with fresh grated garlic, baked to a golden crust (add Tomato Sauce £9 - add Cheese £10)

## Pasta

### PASTA ALL'ARRABBIATA £12

tomato sauce, parsley, garlic and fresh chilly

### GNOCCHI ALLA SORRENTINA £14

potato gnocchi with tomato sauce, melted mozzarella cheese and fresh basil

### CARBONARA £14

pasta with egg yolk, pancetta, parmesan cheese and black pepper

### RISOTTO CON FUNGHI PORCINI £16

Risotto with porcini mushrooms, parmesan, parsley and black pepper

### ORECCHIETTE CON RAGÙ DI SALSICCIA E NDUJA £16

orecchiette pasta with italian sausage ragù, nduja, basil and parmesan shavings

### GNOCCHI COZZE E ZAFFERANO £17

potato with mussels, garlic, parsley and saffron sauce

### TAGLIATELLE BOLOGNESE £17

fresh hand-made tagliatelle pasta with slow cooked beef ragù

### CASERECE GAMBERI E PISTACCHIO £17.50

caserece pasta with prawns and pistachio pesto

### SPAGHETTI AI FRUTTI DI MARE £18

pasta with mixed seafood, parsley, garlic and touch of tomato sauce

### RAVIOLI DELLA CASA CACIO E PEPE CON SALSA AI FUNGHI £18

fresh pasta ravioli stuffed with cheese and black pepper in a mushroom sauce

## Pizza

### MARGHERITA £12

tomato san marzano, mozzarella fior di latte and fresh basil

### PIZZA NAPOLETANA £12

Tomato, garlic, black olives, mozzarella, anchovies and oregano

### BUFALINA £13

tomato san marzano, buffalo mozzarella DOP, parmesan cheese and fresh basil

### SICILIANA £13

tomato san marzano, fiordilatte, basil, fried aubergine and salted ricotta cheese

### BOSCAIOLA £14

tomato san marzano, mozzarella fior di latte, mushrooms and Italian sausage

### CALABRESE £14

tomato san marzano, spicy salami, nduja and mozzarella fior di latte

### CALZONE PARTENOPEO £14

tomato san marzano, salami, mozzarella fior di latte, mushrooms and black pepper

### QUATTRO STAGIONI £15

tomato san marzano, ham, salami, black olives, mushrooms and mozzarella fior di latte

## Sides

### FRENCH FRIES £5

### GARLIC MUSHROOM £5

### BAKED POTATOES

### WITH ROSEMARY £5

### MIXED SALAD £5



All tables are subject to discretionary 10% service charge.  
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.  
Ask the staff for vegan and gluten free options.

## Wine

**ROSÈ 175 ML | 250 ML | BTL**

**HOUSE £ 8.20 | £ 9 | 23**

**SPARKLING**

**PROSECCO £ 9.50 | £ 32**

**PROSECCO ROSÈ £ 7.50 | £ 30**

**MOET £ 82**

**WHITE 175 ML | 250 ML | BTL**

**HOUSE £ 8.20 | £ 9 | 23**

**PINOT GRIGIO £ 8.50 | £ 10.50 | £ 30**

*a dry, light-bodied wine from Northern Italy, made from Pinot Grigio grape variety with fruity notes*

**SAUVIGNON £ 8.50 | £ 10.50 | £ 31**

*a medium bodied wine made from Sauvignon Blanc grape variety, with high acidity and bright, fresh flavours*

**FALANGHINA £ 8.50 | £ 10.50 | £ 32**

*a dry fruity wine from Benevento, with a delicate blend of floral and honeyed flavours*

**PECORINO £ 8.50 | £ 10.50 | £ 32**

*a dry and mineral wine from Italy's eastern coastal regions, with fruity and floral notes*

**GAVI £ 36**

*a semi dry wine from Northern Italy, made from Cortese grape variety, with nutty and floral notes*

**GRECO DI TUFO £ 37**

*a refreshingly crisp wine from Campania, with fruity and aromatic notes*

## Beers & Ciders

**PERONI ALCOHOL FREE 330 ML £ 4**

**MORETTI 330 ML £ 4.50**

**PERONI CAPRI 330 ML £ 4.50**

**ICHNUSA 330 ML £ 6**

**DRAUGHT MORETTI**

*half pint £ 4.00 | one pint £ 6*

**CIDER 330 ML £ 6**

**RED 175 ML | 250 ML | BTL**

**HOUSE £ 8.20 | £ 9 | 23**

**MONTEPULCIANO £ 8.50 | £ 9.50 | £ 28**

*a dark red wine from central Italy's central regions, made from Montepulciano grape variety*

**NERO D'AVOLA £ 8.50 | £ 9.50 | £ 30**

*a full-bodied wine from Sicily, made from Nero d'Avola grape variety with a superb bold fruit-driven flavours*

**CHIANTI £ 9 | £ 10.50 | £ 32**

*a full-bodied wine from Tuscany, made from a blend of Sangiovese grapes, with a herbal and fruity flavour*

**SERRE £ 36**

*a full-bodied wine from Gallipoli, with soft velvety tannins and warming aromas of sun blessed dark fruits*

**RIPASSO £ 40**

*a wine from Verona's Valpolicella region, with a strong dark fruit aroma*

**AMARONE £ 67**

*a warm wine made from partially dried grapes from Valpolicella region, with red fruits notes*

Capri's  
CUCINA ITALIANA

# Drinks Menu

## Spirits

GIN	single   double	RUM	single   double
<b>PINK GIN</b>	£5.50/£8	<b>HAVANA CLUB</b>	£5.50/£8
<b>GORDON'S</b>	£5.50/£8.50	<b>BACARDI</b>	£5.50/£8
<b>ORANGE GIN</b>	£6/£8	<b>SPICY RUM</b>	£6/£9
<b>MANCHESTER GIN</b>	£6/£8	<b>HAVANA 7YR</b>	£7/£10
<b>BOMBAY SAPPHIRE</b>	£6/£9	<b>TEQUILA</b>	£5.50/£7
<b>HENDRICK'S</b>	£7/£10.50	<b>WHISKY</b>	single   double
VODKA	single   double	<b>JAMESON</b>	£5/£8
<b>FINLAND</b>	£6/£9	<b>JACK DANIEL'S</b>	£6/£9
<b>SMIRNOFF</b>	£6/£9	<b>WILD TURKEY</b>	£6/£9
<b>GREY GOOSE</b>	£7/£10		

**COGNAC COURVOISIER single | double £7/£10**

## Cocktails

<b>APEROL SPRITZ £ 10</b> <i>aperol, prosecco, soda water</i>	<b>NEGRONI £ 11</b> <i>campari, gin, sweet vermouth</i>
<b>LIMONCELLO SPRITZ £ 10</b> <i>limoncello, prosecco, soda water</i>	<b>HUGO SPRITZ £ 11</b> <i>mint leaves, elderflower cordial, gin, soda water, prosecco</i>
<b>ESPRESSO MARTINI £ 10</b> <i>vodka, kahlúa, sugar, caffè espresso</i>	<b>SEX ON THE BEACH £ 11</b> <i>vodka, peach schnapos, orange juice, cranberry juice</i>
<b>PORNSTAR MARTINI £ 11</b> <i>vodka, passion fruit liqueur, vanilla syrup, ripe passion fruit, prosecco</i>	<b>MOJITO £ 11</b> <i>lime juice, granulated sugar, mint leaves, white rum, soda water</i>

## Mocktails

<b>VIRGIN MOJITO £ 8</b> <i>lime juice, granulated sugar, mint leaves, soda water</i>	<b>VIRGIN PINACOLADA £ 8</b> <i>pineapple juice, coconut milk, lime juice</i>
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## Soft Drinks

**STILL/SPARKLING WATER £ 4**

**COKE/DIET COKE/COKE ZERO/SPRITE/FANTA/LAMONADE 330 ml bottle £ 4**

**JUCES 250 ml bottle £ 3.50 (orange, apple, pineapple, cranberry)**