



WELCOME TO CAPRICCI - The Authentic Italian Recipes

Capricci is a new concept of "restaurant & deli" - bringing to London 30 years of experience in selecting exceptional Italian food and wines from small artisanal producers. Capricci's Italian regional menu is inspired by the highest quality ingredients and changes on a weekly basis

ANTIPASTI

Starters

Selection of Rustic Bread 3.25

Served with Extra Virgin olive oil

Bruschetta alla Sorrentina 6.50

Apulian Sundried Tomato Spread and Melted Fior di Latte Mozzarella on rustic bread

Crostone con Caponata 7.50

Sweet and Sour Aubergine Stew on Rustic Bread

Burratina d'Andria e Bresaola 13.50

Italian Burrata from Apulia served with Bresaola from Valtellina

Capricci Salad 7.00

Mix leaves, tomato and Fior di Latte mozzarella

Sunny Side Up 9.00

Eggs sunny side up with pork coppa di Zibello, Parmigiano Reggiano and roast tomato

TAGLIERI

Italian cured meats and cheeses served on a wooden board

Acciughe, Burro & Pane 13.00

Cantabrico anchovy fillets, butter and rustic bread

Tagliere di Formaggi 14.00 (small) / 23.00 (large)

A selection of our best Italian cheeses

Tagliere di Salumi 14.00 (small) / 23.00 (large)

A selection of our fine cured meats

Tagliere Capricci 25.00

A selection of our best Italian cheeses and cured meats served with rustic bread

PRIMI

Melanzane alla Parmigiana 13.00

Layered aubergines, ham, fontina cheese and tomato

Risotto Luganega e Porcini 18.00

Le Voglie rice, Luganega sausage, saffron and porcini mushroom puree

Gnocchi alla Norma 12.00

Artisan gnocchi with fresh tomato sauce, Sicilian black aubergines and pecorino cheese

Ravioli "Plin" Pomodorini e Maggiorana 12.00

Meat and veg ravioli with sweet Sicilian "Pachino" tomatoes and marjoram sauce

Trofiette all'Amatriciana 13.00

Fresh eggless pasta with guanciale and pecorino cheese in a light spicy tomato sauce

Ravioloni di Zucca al Burro e Salvia 14.00

Pumpkin ravioli with butter, sage and pinenuts

Lasagna 14.00

Traditional meat lasagne

SECONDI

Vitello al Limone 20.00

Bone-in veal chop in a lemon sauce

Filetto di Vitello con Rucola e Parmigiano 20.00

Veal tenderloin served with wild rocket and Parmigiano Reggiano

DESSERTS

Crostata della Nonna 5.00

Apricot tart

Panettone Farcito 7.50

Artisan panettone stuffed with lemon & orange custard and covered in dark chocolate (portion for two people)

Tiramisu 5.00

Homemade tiramisu