



WELCOME TO CAPRICCI - 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 authentic Italian menu is inspired by the highest quality ingredients and changes on a weekly basis.

Sample Menu Spring-Summer 2018

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

Wild rocket, Pear, Pamigiano Reggiano flakes

Soup of the day 7.00

Several Vegetables changes on daily basis

TAGLIERI

Italian cured meats and cheeses served on a wooden board

Acciughe, Burro & Pane 13.50

Cantabrico anchovy fillets, butter and rustic bread

Formaggi 16.00 (small) / 23.00 (large)

A selection of our best Italian cheeses

Salumi 14.00 (small) / 23.00 (large)

A selection of our fine cured meats

Tagliere Capricci 26.00

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

PRIMI

Ravioli di Verdura Pomodorini e Maggiorana 12.00

Vegetable ravioli with sweet Sicilian "Pachino" tomatoes and marjoram sauce

Gnocchi Verdura e Gorgonzola 14.00

Artisan potato dumplings with roasted mix vegetable ragout and sweet gorgonzola cheese

Pasta allo Scoglio 19.00

Authentic Italian Spaghetti with clams, scallops, king prawns and mussels in a white wine sauce

Tagliolini all'Amatriciana 14.00

Caponi pasta with smoked pancetta and pecorino cheese in a light spicy tomato sauce

Risotto Speck e Porcini 18.00

Le Voglie rice, light smoked prosciutto and Porcini mushrooms puree

SECONDI

Melanzane alla Parmigiana 13.00

Layered aubergines, ham, fontina cheese and tomato

Norvegese al Cartoccio 23.00

Skrei cod with "Voghiera" black garlic, olives and green beans in parchment paper

Filetto di Vitello con Rucola e Parmigiano 23.00

Veal tenderloin served with wild rocket and Parmigiano Reggiano

Agnello Scottato 26.00

Pan-roasted lamb chops served with roasted potatoes and vegetables

DESSERTS

Sfogliatine alla Crema 5.00

Villafranca puff pastry served with Vanilla custard

Crème Caramel 5.00

Classic vanilla custard with a layer of soft caramel

Tiramisu' 5.00

Homemade tiramisu

Torta Paesana 5.00

Chocolate cake with pine nuts, raisin and amaretto

Crostata della Casa 3.50

changes on weekly basis

Food Allergy Notice: Before you place your order, please speak to a member of the staff if you have a food allergy or a special dietary requirement. As all our dishes are prepared fresh to order we cannot guarantee that traces of particular allergens are not present in our dishes. Please be aware that some of our olives may contain stones. Also note that according to our licence, food must be served with any alcoholic drinks. A 12.5% discretionary service charge will be added to your bill.