



**WELCOME TO CAPRICCI - Authentic Italian Recipes**

## **Sample Menu Autumn-Winter 2018**

### **ANTIPASTI**

#### ***Starters***

**Selection of rustic Bread 3.95**

*Served with extra virgin olive oil*

**Burratina d'Andria e Bresaola 14.00**

*Apulian Burrata served with Bresaola from Valtellina*

**Bruschetta alla Sorrentina 7.50**

*Apulian sundried tomato spread and melted Fior di Latte mozzarella on rustic bread*

**Crostone con Caponata 9.00**

*Sweet and sour aubergine stew on rustic bread*

**Capricci Salad 7.50**

*Wild rocket, Vine Tomato and Fior di Latte Mozzarella*

**Soup of the Day 8.00**

*Made fresh daily*

**Torta Salata 13.00**

*Warm flaky savoury tart with ham, cheese and spinach*

### **TAGLIERI**

***Italian cured meats and cheeses served on a wooden board***

**Acciughe, Burro & Pane 14.00**

*Cantabrico anchovy fillets, butter and rustic bread*

**Formaggi 17.00 (small) / 24.00 (large)**

*A selection of our best Italian cheeses*

**Salumi 16.00 (small) / 24.00 (large)**

*A selection of our fine cured meats*

**Tagliere Capricci 29.00**

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

## **PRIMI**

### **Ravioli di Verdura al Pomodoro e Basilico 13.00**

*Vegetable Ravioli with fresh tomato and basil*

### **Trofie al Ragù 17.00**

*Artisan eggless pasta with traditional mixed meat bolognese and Porcini mushrooms puree*

### **Ravioloni di Zucca al Burro e Salvia 15.00**

*Ricotta and pumpkin ravioli with brown butter and sage*

### **Parmigiana di Zucchine 15.00**

*Courgettes layered with fontina cheese, tomato sauce and Parmigiano Reggiano*

### **Risotto Coppa e Zafferano 19.00**

*Le Voglie rice with pork coppa and Saffron*

## **SECONDI**

### **Coniglio alla Genovese 23.00**

*Roasted rabbit with taggiasche olives and pine nuts served with polenta and vegetables*

### **Filetto di Vitello con Rucola e Parmigiano 25.00**

*Veal tenderloin served with wild rocket and Parmigiano Reggiano*

### **Salsiccia Luganega al Forno 23.00**

*Sweet Luganega sausage with roasted potatoes and vegetables*

### **Agnello Scottato 28.00**

*Pan-roasted lamb chops served with potatoes and asparagus*

## **DESSERTS**

### **Torta Paesana 6.00**

*Chocolate cake with pine nuts, raisin and amaretto*

### **Crème Caramel 5.50**

*Classic vanilla custard with a layer of soft caramel*

### **Crostata della casa 6.00**

*Ask your waiter for more information*

### **Tiramisu' 6.50**

*Homemade tiramisu'*

### **Torta di Mele 6.00**

*Apple Pie*

***Enjoy a 10% discount on all market products purchased after a meal at Capricci!***

*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**