



Capri
Amore al primo morso

Starters Country

Bruschette with cherry tomatoes and basil (3 pieces)	€ 6,50
Bruschetta bread with yellow and red cherry tomatoes and buffalo stracciatella cheese (2 pieces)	€ 7,00
Fried mozzarella	€ 8,50
Eggplant Parmigiana	€ 10,00
Mixed fried Neapolitan dish with zucchini blossoms filled with ricotta cheese, omelettes frittata, cherry mozzarellas, arancino, croquettes, fresh French fries	€ 15,00
Apulian burrata PDO 250 gr or Buffalo mozzarella PDO 250 gr with raw ham and cherry tomatoes	€ 16,50
Fanciful Caprizza - mixed chef's appetizer	€ 18,50

Starter Sea

Peppered mussels	€ 12,50
Baby octopus stew*	€ 14,00
Seafood salad with octopus*, squids*, prawns*, cuttlefish*, mussels and clams	€ 18,00
Grilled octopus* with potato puree with saffron and crunchy olives from Gaeta	€ 18,00
Mussel soup Parthenopean style with king prawn* and almond Tarallo	€ 18,00
Fanciful Sailor's plate - Mixed chef's appetizer	€ 24,00

Pasta Dishes

Spaghetti with Datterini cherry tomatoes and basil	€ 11,50
Gnocchi alla Sorrentina Tomato, mozzarella, basil	€ 12,00
Ziti allo Scarpariello Datterini tomatoes, Parmigiano Reggiano PDO, pecorino cheese, chilli pepper	€ 12,50
Caprese Raviolo with ricotta cheese, basil and fresh tomato	€ 12,50
Pasta and potatoes with Provola cheese and guanciale pork jowl in cheese wafer	€ 12,50
Bucatini with Carbonara sauce	€ 13,00
Spaghetti alla Nerano Provolone del Monaco PDO, courgettes, basil, Parmigiano Reggiano PDO, black pepper, extra virgin olive oil	€ 14,50
Bucatini alla Praiano With cheese, pepper and mussels	€ 15,00
Paccheri, pistachio, provola cheese and sausage	€ 16,00
Scialatielli with seafood	€ 18,50
Spaghetti with clams	€ 20,00

* FROZEN PRODUCT

Pig Salads

Fantasia	€ 9,00
Mixed salad, cherry tomatoes, carrots, sweet corn, olives	
Marina grande	€ 11,00
Mixed salad, cherry tomatoes, carrots, sweet corn, olives, tuna, mozzarella	
Vegetariana	€ 12,00
Mixed grilled vegetables with balsamic vinegar reduction	
Caprese	€ 12,00
Buffalo mozzarella, tomatoes, oregano and basil	
Caesar	€ 12,00
Green salad, croutons, grilled chicken, cherry tomatoes, Parmigiano Reggiano PDO and caesar sauce	

Side Dishes

French fries*	€ 4,50
Fresh French fries	€ 5,00
Mixed salad	€ 5,00
Broccoli rabe	€ 7,00
Seasonal vegetables	€ 7,00

Main Courses - Meat

Veal escalopes with lemon and fresh French fries	€ 12,50
Chicken cutlet with fresh French fries	€ 12,50
Grilled sausage with broccoli rabe and fresh French fries	€ 15,00
Chicken steak with grilled vegetables	€ 15,00
Black Angus beef Tagliata with arugula and Parmigiano Reggiano PDO	€ 23,00
Grilled Scottona beef fillet with fresh French fries	€ 24,00
Mixed meat served with fresh French fries	€ 24,50

Main Courses - Fish

Fresh fish Chef's style - price per 100 grams	€ 6,50
King prawns* with grilled vegetables	€ 17,00
Squids* with grilled vegetables	€ 19,00
Swordfish with grilled vegetables	€ 19,00
Fried shrimp* and squid* with fresh French fries	€ 19,00
King prawns* in almonds batter (5 pieces)	€ 20,00
Mixed grilled fish with grilled vegetables	€ 25,00
Squids*, swordfish, king prawns*	

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Traditional Pizzas

Our pizzas can be prepared with whole wheat dough - € 1.50 extra charge

- Marinara** € 7,50
La Regina di San Marzano tomato sauce, garlic, oregano, extra virgin olive oil, basil
- Margherita** € 8,00
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, basil, extra virgin olive oil
- Diavola** € 9,00
La Regina di San Marzano tomato sauce, Provola cheese from Agerola, "spianata" Calabrian salami, extra virgin olive oil, basil, chilli pepper threads
- Americana** € 10,00
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, Vienna sausage, French fries*
- Ripieno** € 10,00
Buffalo Ricotta cheese PDO, Fior di Latte cheese from Agerola PDO, Neapolitan salami, La Regina di San Marzano tomato sauce, extra virgin olive oil, basil
- Prosciutto e Funghi** € 10,00
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, champignon mushrooms; outside the oven: cooked ham, extra virgin olive oil, basil
- 4 Formaggi** € 10,00
Fior di Latte cheese from Agerola PDO, Swiss emmenthal PDO, fontina cheese PDO, gorgonzola cheese PDO, Parmigiano Reggiano PDO 24 months, extra virgin olive oil, basil

Bufalina € 11,00
La Regina di San Marzano tomato sauce; outside the oven: buffalo Mozzarella from Campania PDO, extra virgin olive oil, basil

Salsiccia e Friarielli € 11,00
Provola cheese from Agerola, sausage, broccoli rabe, extra virgin olive oil

Napoli € 12,00
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, anchovies from the Cantabrian Sea, capers from Pantelleria, taggiasca olives, extra virgin olive oil, basil

Capricciosa € 12,50
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, high-quality cooked ham, champignon mushrooms, black olives, basil

Fried Pizza

Montanara Ripassata € 11,00
Fried pizza and then baked with San Marzano tomato, Fior di Latte cheese from Agerola PDO, pecorino sheep cheese, extra virgin olive oil, basil

Classica € 12,00
Stuffed with Buffalo Ricotta cheese from Campania PDO, Fior di Latte cheese from Agerola PDO, Neapolitan salami, black pepper, Parmigiano Reggiano PDO 24 months

Modern Pizzas

Our pizzas can be prepared with whole wheat dough - € 1.50 extra charge

Integrale ai Datterini € 12,00

Whole wheat dough with Fior di Latte cheese from Agerola PDO, yellow cherry tomatoes from the Vesuvius, cherry tomatoes, Parmigiano Reggiano PDO 24 months, whole oil, basil

Integrale Ortolana € 12,00

Whole wheat dough with Fior di Latte cheese from Agerola PDO, grilled eggplants, zucchini, peppers, Parmigiano Reggiano PDO 24 months, whole extra virgin olive oil, basil

Genuina € 12,00

Cherry tomatoes, Fior di Latte cheese from Agerola PDO, Parmigiano Reggiano PDO 24 months, organic extra virgin olive oil, basil; crust stuffed with ricotta cheese from Campania PDO and Parmigiano Reggiano PDO 24 months

'Nduja e Salsiccia € 12,00

San Marzano Tomato, Fior di Latte cheese from Agerola PDO, Calabrian 'nduja sausage, sausage, Parmigiano Reggiano PDO 24 months, organic extra virgin olive oil, basil, chilli pepper threads

Parmigiana e Provola € 12,50

San Marzano tomato sauce, provola cheese from Agerola, eggplant Parmesan casserole, Parmigiano Reggiano PDO 24 months, organic extra virgin olive oil, basil

Pistacchio e Mortadella € 13,00

Fior di Latte cheese from Agerola PDO, Sicilian pistachio cream, mortadella PGI, chopped pistachios, Parmigiano Reggiano PDO 24 months, organic extra virgin olive oil

Crudo e Provolone € 13,00

Fior di Latte cheese from Agerola PDO, Parma ham 24 months, Provolone del Monaco PDO cheese, organic extra virgin olive oil, basil

Nerano € 13,00

Zucchini cream, Fior di Latte cheese from Agerola PDO, zucchini chips, Provolone del Monaco cheese PDO

Fiori di Zucca e Guanciale

€ 15,00

Fior di Latte cheese from Agerola PDO, zucchini blossoms, crispy Guanciale pork jowl from Amatrice; outside the oven: Burrata PDO, organic extra virgin olive oil, Parmigiano Reggiano PDO 24 months

Pesto e Polpette

€ 15,00

Basil sauce, Fior di Latte cheese from Agerola PDO, yellow cherry tomatoes; outside the oven: beef meatballs, Buffalo ricotta cheese from Campania PDO, organic extra virgin olive oil Terre Francescane, basil

Burrata e Pata Negra

€ 18,00

Fior di Latte cheese from Agerola PDO; outside the oven: Pata Negra 100% acorn, Apulian burrata PDO, Provolone del Monaco cheese, organic extra virgin olive oil Terre Francescane, basil

NEW

Carciofotta

€ 13,50

Fior di Latte cheese from Agerola PDO, artichoke cream, artichokes; outside the oven: high quality cooked ham, dried tomatoes, "Terre Francescane" organic extra virgin olive oil, basil

Matador

€ 13,50

Smoked provola PDO, baked potatoes, porchetta; outside the oven: Parmigiano Reggiano PDO cream 24 months, organic extra virgin olive oil, basil

Pugliese

€ 13,50

Fior di Latte cheese from Agerola PDO, yellow datterini cherry tomatoes, pig's capocollo, Apulian burrata PDO, black olives, organic extra virgin olive oil, basil

Tropea

€ 15,00

Red onion cream from Tropea, Fior di Latte from Agerola PDO; outside the oven: tuna fillets, Apulian burrata PDO, Taggiasca olive pâté, onion chips, basil, organic extra virgin olive oil

Jamón e Friarielli

€ 15,00

Fior di Latte from Agerola PDO and broccoli friarielli; outside the oven: Ibérico jamón tartare, grated pecorino cheese on the crust, basil, organic extra virgin olive oil Terre Francescane

WE DO NOT ACCEPT CHANGES TO RECIPES

* FROZEN PRODUCT

Desserts

Pastiera* Shortcrust pastry filled with ricotta cheese and grain	€ 6,50
Caprese* Cake cocoa and almonds	€ 6,50
Tiramisù	€ 6,50
Babà Neapolitan dessert with rum	€ 6,50
Cheesecake	€ 6,50
Dessert of the day	€ 6,50
Lemon sorbet	€ 4,00
Assorted desserts	€ 12,00
Ice cream - Kids	€ 3,50

Soft Drink

Water 0,75 L	€ 3,00
Pepsi Cola / Orangeade / 7Up 33 cl	€ 3,50
Iced Lemon/Peach Tea 33 cl	€ 3,50
Aperol Spritz Aperol, prosecco, soda	€ 7,00
Campari Spritz Campari, prosecco, soda	€ 7,00
Coffee	€ 2,00
Grappa	€ 4,00
Bitters	€ 4,00

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Draft Drinks



Moretti Ricetta Originale

20 cl

€ 3,50

40 cl

€ 5,50

Style: lager

Strength: 4,6%

Appearance: intense golden colour, pure and fine beer head, compact and persistent

TASTE: full bodied, rich and balanced. Initial note of sweet malt, more balanced aftertaste, with a pleasant bitter sensation



Moretti La Rossa

40 cl

€ 5,50

Style: bock

Strength: 7,2%

Appearance: amber color and abundant, dense foam

Taste: produced using 100% barley malt of a special quality, which gives it a full taste of caramelized malt and an intense aroma of roasted malt



House wine (white or red)

1/4 L

€ 3,60

House wine (white or red)

1/2 L

€ 6,00

House wine (white or red)

1 L

€ 10,00

Bottled Beer



HEINEKEN

33 cl € 4,00

Style: lager
Strength: 5,0%
Appearance: golden bright colour, pure and fine beer head, compact and persistent
Taste: light and pleasant sparkling body, clear finish; moderately hops flavour



ICHNUSA UNFILTERED

50 cl € 6,00

Style: lager
Strength: 5,0%
Appearance: golden bright color, slightly opalescent
Taste: good drinkability, it is soft, full-bodied and balanced: the bitter note, in closing, it is mild and moderate



IOI GLUTEN-FREE

33 cl € 5,00

Style: pale ale
Strength: 4,7%
Appearance: light color
Taste: produced using artisanal methods, with high fermentation, it is not filtered or pasteurized, emanates citrusy notes; fresh and easy to drink on the palate



HEINEKEN 0.0 ALCOHLFREE

33 cl € 4,00

Style: italian lager
Strength: alcoholfree 0,0%

Red Wines

Aglianico "Caprizza" IGP

Cantina Iovine

Glass

€ 5,00

Bottle

€ 15,00

Chianti DOCG

Banfi

Bottle

€ 22,00

Morellino di Scansano DOCG

Fattoria le Pupille

Bottle

€ 25,00

Valpolicella Classico DOC

Allegrini

Bottle

€ 29,00

Plumbago Nero d'Avola DOC

Planeta

Bottle

€ 30,00

Dolcetto d'Alba DOC

Prunotto

Bottle

€ 27,00

White Wines

Falanghina "Caprizza" IGP

Cantina Iovine

Glass

€ 5,00

Bottle

€ 15,00

Fiano di Avellino "Pietracalda" DOCG

Feudi di San Gregorio

Bottle

€ 28,00

Greco di Tufo "Cutizzi" DOCG

Feudi di San Gregorio

Bottle

€ 28,00

Costamolino Vermentino di Sardegna DOC

Argiolas

Bottle

€ 29,00

Gewürztraminer Alto Adige DOC

J. Hofstätter

Bottle

€ 30,00

Blangè Langhe DOC Arneis

Ceretto

Bottle

€ 40,00

Chardonnay

Jermann

Bottle

€ 48,00

Sparkling Wine

Prosecco DOC
Victoria

Glass
Bottle

€ 7,00
€ 20,00

Franciacorta Cuvée Imperiale DOCG
Berlucchi

Bottle

€ 58,00

We inform you that, according to EU Regulation n. 1169/2011, our dishes may contain allergens. Please inform us if you have any allergies or intolerances.

Caprirra
Amore al primo morso

BERGAMO | Piazza Sant'Anna 1/h

BRESCIA | Viale Venezia 69

CAGLIARI | Via Roma 75

NAPOLI | Via Luca Giordano 25

ROMA | Via Piave 70

TRENTO | Via Roma 50

TORINO | Piazza Savoia

VARESE | Piazza Giovine Italia

VALENCIA (ES) | Paseo Alameda, 39