



Capriira
Amore al primo morso

Capriira

*Pizzeria e Friggitoria
Napoletana*

Tradition and Innovation

A light, fragrant, highly digestible and tasty pizza.

Our pizza chefs, a mix of traditional and innovative masters, have improved the recipe of traditional Neapolitan pizza and integrated the most **modern methods for the dough preparation.**

In our pizzeria there's a **dehumidified Leavening Room, where our dough rises for 20/22 hours.** After this time the other ingredients are added to complete the dough. The timers, that you may have noticed, are used to show the rising time of the different doughs.

After 30 hours our dough is finally ready!



Neapolitan Fried Dishes

Neapolitan Panzerotto (2 pieces) € 5,00

made with potatoes with provola cheese from Agerola, Neapolitan salami, black pepper, Parmigiano Reggiano 24 months, pecorino romano sheep cheese

Neapolitan Arancino (2 pieces) € 5,00

rice balls with meat sauce, fior di latte cheese from Agerola, peas, ground meat, parmigiano Reggiano 24 months

Omelette with Bucatini (2 pieces) € 7,00

with béchamel sauce, fior di latte cheese from Agerola, peas and ground meat

Bucatini Omelette Frittata Nerano style (2 pieces) € 8,00

zucchini, Provolone del Monaco PDO cheese, cheese cream

Stuffed Zucchini Blossoms (2 pieces) € 7,00

with buffalo ricotta cheese from Campania PDO and cooked ham

Fried Mozzarella (2 pieces) € 7,00

bread, fior di latte cheese from Agerola, flour, organic egg

Fresh French Fries € 5,00

Freshly cut potatoes



Mixed Fried Fish

Fried Squids* and Fresh French Fries €13,00

Mixed Fried* and Fresh French Fries €16,00

Appetizers

Buffalo Mozzarella from Campania PDO 250 gr. €16,00
with Parma ham 24 months

Bruschette (2 pieces) € 7,00
with yellow and red cherry tomatoes and buffalo stracciatella cheese

Eggplant Parmesan casserole € 9,00

Pig Salads

Primavera €11,00
mixed salad, buffalo mozzarella from Campania PDO, tomatoes, carrots, green olives, tuna

Caesar €11,00
mixed salad, grilled chicken, bread croutons, Parmigiano Reggiano 24 months, caesar sauce

Caprese €12,00
buffalo mozzarella, tomatoes, green olives, oregano, basil

Bresaola €12,00
dried beef Bresaola, Parmigiano Reggiano 24 months, cherry tomatoes, arugula

Chef €11,00
mixed salad, pachino tomatoes, emmental cheese, grilled chicken, hard-boiled egg

* FROZEN PRODUCT



Caprizza Pizzas

Our pizzas can be prepared
with **gluten free** or **whole wheat dough**
- € 1.50 extra charge

Burrata e Pata Negra

€18,00

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

Pesto e Polpette

€15,00

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

NEW

La Roast Beef

€13,00

pdo Campania buffalo stracciatella, English roast beef, tuna sauce, organic extra virgin olive oil Terre Francescane, basil

La Tre Pomodorini

€12,50

sauce with three cherry tomatoes (datterino, pachino, san marzano), finocchiona (typical Tuscan salami), Taggiasca olives, roasted artichokes, organic extra virgin olive oil Terre Francescane, basil

We Do Not Accept Changes To Recipes

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Modern pizzas

Our pizzas can be prepared
with **gluten free** or **whole wheat dough**
- € 1.50 extra charge

Integrale ai Datterini €12,50
whole wheat dough with buffalo mozzarella from Campania PDO, yellow cherry tomatoes from the Vesuvius, cherry tomatoes, Parmigiano Reggiano 24 months, whole oil, basil

Integrale Ortolana €10,50
whole wheat dough with fior di latte cheese from Agerola, grilled eggplants, zucchini, peppers, Parmigiano Reggiano 24 months, whole extra virgin olive oil, basil

Genuina €11,50
cherry tomatoes, fior di latte cheese from Agerola, Parmigiano Reggiano 24 months, organic extra virgin olive oil, basil; crust stuffed with ricotta cheese from Campania PDO and cooked ham

'Nduja e Salsiccia €12,50
san Marzano Tomato, fior di latte cheese from Agerola, Calabrian 'nduja sausage, sausage, Parmigiano Reggiano 24 months, organic extra virgin olive oil, basil

Fiori di Zucca e Guanciale €14,00
fior di latte cheese from Agerola, zucchini blossoms, crispy Guanciale pork jowl from Amatrice; outside the oven: burrata, organic extra virgin olive oil, Parmigiano Reggiano 24 months

Pistacchio e Mortadella €12,50
fior di latte cheese from Agerola, Sicilian pistachio cream, mortadella PGI, chopped pistachios, Parmigiano Reggiano 24 months, organic extra virgin olive oil

Carciofi e Lardo €12,50
fior di latte cheese from Agerola, roasted artichokes, colonnata lard PGI, parmigiano Reggiano 24 months, organic extra virgin olive oil, basil

Crudo e Provolone €12,50
fior di latte cheese from Agerola, Parma ham PDO 24 months, Provolone del Monaco PDO cheese, organic extra virgin olive oil, basil

Parmigiana e Provola €11,50
san Marzano tomato sauce, provola cheese from Agerola, eggplant Parmesan casserole, Parmigiano Reggiano 24 months; outside the oven: buffalo Mozzarella from Campania morsels, organic extra virgin olive oil, basil

Melanzane e Ricotta Salata €14,00
San Marzano Tomato sauce, Fior di latte cheese from Agerola, roasted eggplants; outside the oven: salty ricotta cheese, extra virgin olive oil, basil

Zucca e Salsiccia €14,00
smoked Provola cheese PDO, pumpkin cream, black pork sausage from Caserta, eggplants in oil, salty ricotta cheese, extra virgin olive oil

Nerano €13,00
zucchini cream, fior di latte cheese from Agerola, zucchini chips, zucchini balls, provolone del Monaco PDO cheese

NEW

La Scamorza €12,50
fior di latte from Agerola, "La Regina di San Marzano" tomato, smoked scamorza from Agerola, pork sausage from Caserta, oregano, extra virgin olive oil

Bufala e Datterino Giallo €12,50
buffalo mozzarella from Campania DOP, yellow datterino tomato, dried tomatoes, Grana Padano DOP 12 months, extra virgin olive oil, basil

Fonduta e Melanzane €13,00
buffalo mozzarella from Campania DOP, fried aubergines, basil pesto, provolone del Monaco, grana padano fondue, extra virgin olive oil, basil

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Traditional Pizzas

Our pizzas can be prepared
with **gluten free** or **whole wheat dough**
- € 1.50 extra charge

Marinara € 7,50

San Marzano tomato sauce, garlic, oregano, basil and oil

Margherita € 8,00

San Marzano tomato sauce, fior di latte cheese from Agerola, extra virgin olive oil, basil

Bufalina €10,50

San Marzano tomato sauce; outside the oven: buffalo Mozzarella from Campania, extra virgin olive oil, basil

Americana € 9,50

San Marzano tomato sauce, Fior di latte cheese from Agerola, Vienna sausage, French fries*

With Filling € 9,50

buffalo ricotta cheese PDO, fior di latte cheese from Agerola, Neapolitan salami, san Marzano tomato sauce, extra virgin olive oil, basil

Napoli €10,00

San Marzano tomato sauce, fior di latte cheese from Agerola, anchovies from the Cantabrian sea, capers from Pantelleria, taggiasca olives, extra virgin olive oil, basil

Prosciutto e Funghi € 9,00

San Marzano tomato sauce, fior di latte cheese from Agerola, champignon mushrooms; outside the oven: cooked ham, extra virgin olive oil, basil

Diavola € 9,00

San Marzano tomato sauce, fior di latte cheese from Agerola, "spianata" Calabrian salami, extra virgin olive oil, basil

Salsiccia e Friarielli €10,50

Provola cheese from Agerola, sausage, broccoli rabe, extra virgin olive oil

4 Formaggi € 9,00

fior di latte cheese from Agerola, Swiss Emmenthal PDO, fontina cheese PDO, gorgonzola cheese PDO, parmigiano Reggiano 24 months, extra virgin olive oil, basil

Capricciosa €11,00

San Marzano tomato sauce, fior di latte cheese from Agerola, high-quality cooked ham, champignon mushrooms, black olives, basil

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Fried Pizzas

Classica €12,00
stuffed with buffalo ricotta cheese from Campania PDO, fior di latte cheese from Agerola, Neapolitan salami, black pepper, Parmigiano Reggiano 24 months

Tradizionale €12,00
stuffed with provola cheese from Agerola, tomato sauce, buffalo ricotta cheese from Campania PDO, pepper

Montanara Ripassata €12,00
fried pizza and then baked with San Marzano tomato sauce, fior di latte cheese from Agerola, pecorino sheep cheese, extra virgin olive oil, basil

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Dessert

Pastiera € 6,50
Shortcrust pastry filled with ricotta cheese and grain

Caprese € 6,50
Cake cocoa and almonds

Tiramisù € 6,50

Babà € 6,50
Neapolitan dessert with rum

Dolce della casa € 6,50

Wines

GLASS

BOTTLE

WHITE WINES

Falanghina DOC "Verditerre"

Feudi San Gregorio

€ 6,00 € 26,00

Costamolino Vermentino DOC

Argiolas

€ 5,00 € 25,00

Lugana DOC

Ca' dei Frati

€ 25,00

Alto Adige Gewürztraminer DOC

Kaltern Caldaro

€ 25,00

GLASS

BOTTLE

RED WINES

Aglianico DOC "Sabbienere"

Feudi San Gregorio

€ 6,00 € 27,00

Costera Cannonau DOC

Argiolas

€ 5,00 € 25,00

Ronchedone

Ca' dei Frati

€ 30,00

Valpolicella Classico DOC

Allegrini

€ 26,00

GLASS

BOTTLE

SPARKLING

Prosecco DOC Extra Dry "Levis"

Bellenda

€ 6,00 € 23,00

Franciacorta Brut DOCG

Ferghettina

€ 7,00 € 30,00

Franciacorta DOCG Cuvée Prestige

Ca' del Bosco

€ 50,00

Beer

	20 cl	40 cl
<u>DRAFT BEER</u>		
Messina	€ 3,50	€ 5,50
Messina Cristalli di Sale	€ 3,50	€ 5,50
Affligem Rouge 30 cl		€ 5,50
<u>BEER IN BOTTLE</u>		
Ichnusa Unfiltered 50 cl		€ 5,00
Erdinger Weiss 50 cl		€ 5,50
Lagunitas IPA USA 35,50 cl		€ 5,50
Heineken 0.0 (alcohol free) 33 cl		€ 4,00
Fischer 65 cl		€ 9,00
<u>CRAFT BEER</u>		
Baladin Nazionale Gluten free 33 cl		€ 6,00
Baladin Nazionale Blonde Ale 75 cl		€ 15,00
Baladin Isaac Blanche 75 cl		€ 15,00

Cocktails

Aperol Spritz Aperol, prosecco, soda	€ 6,00
Campari Campari, prosecco, soda	€ 6,00
Moscow Mule Vodka, lime, ginger beer	€ 7,50
Hugo Elder liqueur, prosecco, fresh mint, soda	€ 6,50
Gin Tonic Gin Hendrick's, tonic water	€ 8,00

Par

Sparkling water / Natural water 75 cl	€ 3,00
Coca Cola / Coca Cola Zero	€ 3,50
Aranciata / Sprite	€ 3,50
Coffee	€ 2,00
Grappa	€ 4,00
Barrique Grappa	€ 5,00
Bitters	da € 4,00 a € 8,00
Whisky	da € 6,00 a € 9,00
Rum Zacapa 23	€ 9,00
Cover Charge	€ 2,50

Capriira

Ristorante Pizzeria Friggitoria

VARESE | Piazza Giovine Italia

CAGLIARI | Via Roma 75

BERGAMO | Piazza Sant'Anna 1/h

TORINO | Piazza Savoia

BRESCIA | Viale Venezia 69

VALENCIA | España