



CAPRI  
ITALY

# APERITIVO

£10.50

## APEROL SPRITZ

APEROL PROSECCO  
SODA

## CAMPARI SPRITZ

CAMPARI PROSECCO  
SODA

## HUGO SPRITZ

ST GERMAIN PROSECCO  
SODA

## NEGRONI

CAMPARI BOMBAY MARTINI  
ROSSO

## AMERICANO

CAMPARI MARTINI ROSSO  
SODA

## GARIBALDI

CAMPARI ORANGE JUICE

## ITALIAN

### SPRITZ

SARTI LIQUOR MADE WITH  
PASSION FRUIT BLOODY ORANGE  
AND MANGO TOPPED WITH  
PROSECCO

## ROSSINI

PROSECCO AND  
STRAWBERRY PUREE

## MIMOSA

PROSECCO AND ORANGE

# BITES

## PANE & OLIO

£4.95

ARTISAN SOURDOUGH  
FROM MEADOW BAKTRY  
SERVED WITH OLIVE OIL  
AND BALSAMIC VINEGAR

## NOCELLARA OLIVE

£3.95

SIULIAN GREEN OLIVES  
MARINATED WITH  
ORANGE ZEST AND GARLIC

## PANE AL VAPORE

£4.50

SOFT STEAMED BRAD  
PAIRED WITH  
TRADITIONAL BOLOGNESE  
RAGU

IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM WE'LL BE HAPPY TO ACCOMMODATE YOUR REQUEST.

# ANTIPASTI

(STARTER)

## BRUSCHETTA SICILIANA

8.95

TOASTED SOURDOUGH BREAD TOPPED WITH TRADITIONAL SICILIAN CAPONATA.

## BRUSCHETTA CALABRESE

8.95

SOURDOUGH BREAD LAYERED WITH RICH SPICY NDUJA, TOPPED WITH SWEET SLOW-CARAMELISED RED ONIONS.

## BURRATA

12.95

CREAMY BURRATA PAIRED WITH AROMATIC TRUFFLE PASTE, SERVED WITH TOASTED BREAD.

## POLPETTE DELLA NONNA

10.95

TRADITIONAL ITALIAN MEATBALLS, LOVINGLY PREPARED TO A FAMILY RECIPE AND SIMMERED IN A RICH, HOMEMADE TOMATO SAUCE.

THE WAY AN ITALIAN GRANDMA WOULD MAKE THEM.

## CARPACCIO DI MANZO

14.95

HAND SLICED BEEF SERVED WITH BLACK GARLIC GEL, PASTEURISSED EGG YOLK, ROCKET AND CARASAU BREAD.

## CALAMARI FRITTI

9.95

CRISPY FRIED CALAMARI SERVED WITH GARLIC AIOLI AND FRESH LEMON.

## BACCALA' MANTECATO

9.95

MOUSSE OF SALETED COD WITH CRUMBLE OF CANNOLO SICILIANO.

## SAUTEED DI COZZE

9.95

FRESH MUSSELS SAUTEED WITH CHERRY TOMATOES, GARLIC, CHILLI AND WHITE WINE, SERVED WITH TOASTED BREAD.

ALLERGIES & DIETARY REQUIREMENTS IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF OUR TEAM, WE'LL BE HAPPY TO ACCOMMODATE YOUR REQUEST.



PASTA

\* LA PASTA E' UN PIACERE CHE NON HA ETA'  
(PASTA IS A PLEASURE THAT KNOWS NO AGE)

## LASAGNE BOLOGNESE

17.95

OVEN-BAKED LAYERS OF PASTA,  
FILLED WITH RICH BOLOGNESE SAUCE,  
CREAMY BÉCHAMEL, AND MELTED  
PARMESAN

## GNOCCHI SORRENTINA

16.95

HANDMADE GNOCCHI IN RICH TOMATO  
SAUCE WITH MELTED MOZZARELLA,  
FINISHED WITH FRESH BASIL AND  
PARMESAN.

## CAVATELLI AL PESTO

16.95

HOMEMADE PASTA TOSSED IN FRAGRANT  
GENOVESE PESTO WITH SUN-DRIED  
TOMATOES, FRESH LEMON ZEST, AND A  
TOUCH OF PARMESAN.

## GNOCCHI FRUTTI DI MARE

21.95

HANDMADE GNOCCHI IN A RICH,  
VIBRANT SEAFOOD SAUCE WITH  
SUCCULENT RED ARGENTINIAN  
PRAWNS, FRESH MUSSELS, AND  
TENDER CALAMARI FINISHED WITH  
SWEET CHERRY TOMATOES, WHITE  
WINE, GARLIC, AND FRESH PARSLEY.

## CASARECCE 'NDUJA

20.95

HANDMADE CASARECCE PASTA  
TOSSED WITH SPICY  
CALABRIAN 'NDUJA SAUSAGE,  
FINISHED WITH CREAMY  
BURRATA.

## CAVATELLI ALLA NORMA 16.95

HOMEMADE PASTA IN A RUSTIC  
TOMATO SAUCE WITH CRISPY FRIED  
AUBERGINE, TOPPED WITH SALTY  
CHEESE

## PAPPARDELLE BOLOGNESE

17.95

WIDE RIBBONS OF HOMEMADE PASTA  
SERVED WITH A TRADITIONAL SLOW-  
COOKED BEEF RAGU

## FETTUCCHINE PORCINI

20.95

FRESH HOMEMADE FETTUCCHINE  
WITH PORCINI MUSHROOMS AND  
TRUFFLE SAUCE, (V)

WEDNESDAY & THURSDAY - PASTA EXPERIENCE  
JOIN US FOR OUR PASTA EXPERIENCE, A CELEBRATION OF TRADITIONAL ITALIAN RECIPES, CRAFTED WITH  
AUTHENTIC INGREDIENTS AND CLASSIC FLAVOURS.  
£23.95 PER PERSON

ALLERGIES & DIETARY REQUIREMENTS IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO A  
MEMBER OF OUR TEAM, WE'LL BE HAPPY TO ACCOMMODATE YOUR REQUEST.

# SECONDI

(MAINS)

## TAGLIATA DI MANZO

27.95

8OZ CHARCOAL-GRILLED SLICED RIBEYE STEAK SERVED WITH PEPPERY ROCKET, RICH GORGONZOLA CREAM, AND BLACK GARLIC GEL.

## SOGLIOLA

23.95

WHOLE LEMON SOLE SERVED WITH LEMON BUTTER SAUCE AND CAPERS.

## GAMBERONI ROSSI

23.95

CHARCOAL-GRILLED WILD RED ARGENTINIAN PRAWNS SERVED WITH PEPPERY ROCKET SALAD, SALMORIGLIO SAUCE, AND LEMON.

## CONTORNI

(SIDE)

### CAPONATA

4.95

TRADITIONAL CAPONATA OF MIXED PEPPERS, AUBERGINE, PINE NUTS, AND RAISINS IN A RICH SICILIAN SWEET-AND-SOUR SAUCE.

### INSALATA

### MISTA

4.50

MIXED LEAF SALAD WITH CHERRY TOMATOES.

### PATATINE

4.00

FRENCH FRIES OR ADD TRUFFLE AND PARMESAN FOR £1.50.

### PANE ALL'AGLIO

5.75 / 6.25

CIABATTA BREAD WITH GARLIC OR GARLIC AND CHEESE

### INSALATA CATANESE

5.95

BEEF TOMATOES WITH RED ONION, FRESH BASIL, AND SALTY CHEESE, FINISHED WITH EXTRA VIRGIN OLIVE OIL.

WEDNESDAY & THURSDAY  
JOIN US FOR OUR PASTA EXPERIENCE, A  
CELEBRATION OF FRESHLY MADE PASTA AND  
TRADITIONAL ITALIAN RECIPES.

WE ARE ALSO PLEASED TO HOST BESPOKE  
EVENTS FOR SMALL GROUPS OF UP TO 30  
GUESTS, INCLUDING SUNDAYS. PLEASE CONTACT  
US BY PHONE OR EMAIL TO PLAN YOUR SPECIAL  
OCCASION.

GIFT CARDS  
A THOUGHTFUL WAY TO SHARE THE  
EXPERIENCE. GIFT CARDS ARE AVAILABLE FOR  
PURCHASE DIRECTLY AT THE RESTAURANT.





CAPRI