

*Capri*  
MIRFIELD

## **PANE E OLIVE – BREAD AND OLIVES**

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### **Olive Miste £4.00**

Marinated Sicilian green and black olives with, lime, roast garlic and basil

### **Cestino Di Pane E Olive Marinate £4.80**

A selection of breads with extra virgin olive oil and balsamic and marinated olives

## **FOCACCIA – GARLIC BREADS**

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### **Plain Garlic Bread £6.25**

### **Garlic Bread with Cheese £7.80**

### **Garlic Bread with Tomato £7.80**

### **Garlic Bread with Tomato and Cheese £8.00**

### **Garlic Bread with Tomato, Blue Cheese and Chilli £9.85**

## ANTIPASTI CALDI – HOT STARTERS

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### Zuppa Del Giorno £6.90

Soup of the day. Please ask a member of staff for today's soup of the day.

### Spicchi Di Patate Dolci £8.25

Sweet potato wedges served with mascarpone and mixed herb dip

### Funghi Misti £9.50 (v)

Sautéed garlic mushrooms in a garlic, brandy, cream and parsley sauce served with homemade bread and Dolcelatte cheese

### Mozzarella in Carrozza £9.90 (v)

Sliced fresh mozzarella breadcrumbed and then gently deep-fried served with fresh tomato sauce and drizzled with basil oil.

### Gamberoni Alla Diavola £13.50

King prawns sautéed with garlic butter, white wine fresh chilli, cherry tomatoes and lemon.

### Calamari Fritti £10.50

Crispy fried squid rings with garlic and charred lemon aioli set on rocket leaves.

### Formaggio Caprino £9.25 (v)

Goat's cheese baked with rosemary, garlic and cracked black pepper served on sun blushed tomato with a chunk of crusty bread

### Cozze Fresche £10.50

Fresh steamed mussels with a choice of spicy tomato sauce with a hint of chilli or with white wine, cream and garlic and served with toasted ciabatta

### Costolette Di Maiale £10.75

Pork ribs baked in our homemade BBQ sauce

## ANTIPASTI FREDDI – COLD STARTERS

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### Marinated Tofu Greek Salad £9.95 (VE)

Diced Tofu marinated with lemon, olive oil, garlic, onions, chilli and mixed herbs set on cherry tomatoes, cucumber, yellow peppers, oregano, olives and red onion

### Pate Di Fegatini Di Pollo £10.25

Smooth homemade chicken liver paté flavoured with orange and thyme and flamed with brandy served with toasted ciabatta and an apple and plum chutney.

### Carpaccio Di Barbabietola £9.25 (v) (N)

Finely sliced beetroot with crumbled goat's cheese and toasted walnuts with a red onion marmalade.

### Cocktail Di Gamberi E Granchio £11.25 (N)

Cocktail of Norwegian peeled prawns, crabmeat and mango bound in our homemade marie rose with a hint of honey, mustard, orange and flamed brandy garnished with lemon and smoked paprika

### Burrata Pugliese £12.45 (v)

Fresh Burrata, sun blushed tomatoes, rocket and parma ham, finished with a drizzle of extra virgin olive oil

### Antipasto Misto £12.95

The best of Capri's cured meats selection, Pecorino cheese, toasted homemade focaccia, pickles, olive oil and balsamic vinegar dip

# PIZZA

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## **Margherita £11.50 (v)**

Tomato base with mozzarella and oregano

## **Parma £14.80**

White base with mozzarella, fresh vine tomatoes, Parma ham, basil oil and topped with rocket and Parmesan shavings

## **Vegetariana £12.65 (v)**

Tomato base with mozzarella, chargrilled mixed peppers, courgette and aubergine with red onion and drizzled with rocket pesto

## **Quattro Stagioni £13.50**

Tomato base with mozzarella, mushrooms, artichoke, cooked ham and olives

## **Prosciutto £11.95**

Tomato base with mozzarella and Italian cooked ham

## **Pizza Caprino £14.25**

Tomato base with mozzarella, Tuscany sausage, goats cheese and caramelised onion

## **Calzone Kiev £14.50**

Folded pizza with tomato, mozzarella, chicken, spinach and garlic

## **Diavola £13.95**

Tomato base with mozzarella, spicy salami, chilli, red onion and oregano and drizzled with a peri-peri sauce

## **Pollo E Pancetta £13.75**

Tomato base with mozzarella, grilled chicken, crispy smoked pancetta and parmesan shavings

## **Pizza Mare £14.50**

Tomato and mozzarella base topped with succulent prawns, fresh mussels and clams, calamari and fresh chilli

## **Pepperoni £13.25**

Tomato and mozzarella base with spicy pepperoni sausage

## **Calzone £14.25**

Folded pizza with tomato, mozzarella, ham, peperoni, salami and mushroom served with fresh tomato sauce and a drizzle of basil oil

## **Capri Speciale £14.95**

Our special capri meat feast pizza

**GLUTEN FREE PIZZA BASES AVAILABLE ON REQUEST**

## PRIMI PIATTI – PASTA

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### Spaghetti Bolognese £12.50

A classic 8 hour simmered minced beef ragu tossed with spaghetti

### Lasagna £13.50

Egg pasta sheets baked with bolognese, bechemel, parmesan and mozzarella

### Tagliatelle Alla Crema £13.80 (N)

Egg pasta ribbons tossed with sautéed chicken and forest mushrooms with cream, white wine and pesto

### Spaghetti Carbonara £12.75

Spaghetti tossed with pancetta, egg yolk, cream and parmesan

### Linguine Astice £29.25

Flat spaghetti tossed with half a fresh lobster, king prawns, herbs and lobster bisque

### Penne Ortolana £12.50 (V)

Pasta tubes tossed with chargrilled veg, garlic, fresh tomato sauce and topped with crumbled goat's cheese

### Risotto Con Salsiccia Piccante £15.50

Arborio rice tossed with spicy Italian sausage, chicken and peppers, finished with a touch of crème fraiche

### Penne Stroganoff £17.95

Stir fried beef with cream, mushrooms, French mustard and brandy served with penne pasta

### Risotto Pescatora £17.50

Arborio rice with prawns, crayfish, calamari, mussels, seabass in a spicy tomato sauce with garlic onions, parsley and chilli

### Tagliatelle Monkfish £20.50

Egg pasta ribbons with monkfish, king prawns, chilli, garlic and cherry tomatoes in a creamy lobster sauce

ALL THE ABOVE PASTA DISHES CAN BE REQUESTED WITH GLUTEN FREE PASTA

## PASTA FRESCHE

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### Ravioli Rosso Mare £18.50

Duo of fresh egg pasta parcels filled with shellfish and ricotta cheese served in creamy lobster sauce

### Ravioli Giganti Ai Porcini £16.25 (V)

Large fresh egg pasta parcels filled with porcini mushrooms and ricotta cheese, served in a creamy mushroom sauce with a touch of garlic and parmesan shavings

### Ravioli Ricotta E Spinaci £15.95 (VE)

Fresh egg pasta parcels filled with ricotta cheese, Grana Padano cheese and spinach, served with fresh tomato and basil sauce

### Garganelli Alla Pugliese £15.95

Hand rolled fresh pasta, cooked in a sauce of fennel sausage, chilli, asparagus spears

### Ravioli Vegani £15.95 (VE)

Fresh pasta parcels filled with leeks, onions and potatoes, flavoured with nutmeg served in a tomatoes and red pepper sauce

# SECONDI PIATTI – MAIN COURSES

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## Pollo – Chicken

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### Pollo Funghetto £19.95

Sautéed chicken supreme with a melted Dolcelatte and herb gratin and a creamy wild mushroom sauce

### Pollo Capri Prosecco £21.50

Sautéed chicken supreme topped with crabmeat and prawns served with a prosecco infused avruga caviar, mixed peppers, leek and cream sauce

### Pollo San Daniele £21.50

Chicken breast stuffed with fontina cheese, wrapped with parma ham in a delicious peppercorn sauce

### Pollo Diavola 19.50

Sautéed chicken supreme with spring onions, chilli, ginger, lemongrass, tarragon, oyster sauce and spices finished with cream set on rice

### Pollo Ai Ferri £18.00

Grilled chicken supreme served with grilled fresh tomato and portobello mushroom

### Pollo Rosso £19.50

Sautéed chicken supreme with caramelised red onion, goat's cheese with roasted beetroot, tomato and basil sauce

### Mediterranean Tart £13.85 (VE)

Crisp basil & maize case filled with a base of Napoli sauce, grilled courgette, mixed peppers, red onion and cherry tomatoes, finished with basil and pumpkin seed crumb

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## Pesce – Fish

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### Salmone Al Cartoccio £24.25

Oven baked salmon fillet with asparagus and tarragon cream sauce in a foil parcel

### Merluzzo Al Forno £23.50

Oven baked cod fillet with spinach, lemon, parsley, potatoes with a white wine and chive veloute

### Filetti Di Spigola £25.50

Seabass fillets served on tender stem broccoli with a king prawn and chilli butter sauce

### Rana Pescatrice £29.25

Monkfish medallions wrapped in pancetta, pan roasted with fresh rosemary and set on saffron risotto and finished with a pink peppercorn sauce

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## Carne – Meat

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### Fiorentina £36.95

Chargrilled 20 oz T-bone steak - A well marbled cut

### Costata Di Manzo £34.50

20 oz chargrilled Rib Eye steak on the bone – A delicately marbled cut for full flavour

### Filetto alla Griglia £29.90

9oz chargrilled fillet – Lean and tender with delicate flavour

### Filetto Stroganoff £29.90

Stir fried beef fillet with cream, mushrooms, French mustard and brandy served with rice

### Bistecca di Manzo ai Ferri £26.95

10oz chargrilled sirloin – Tender yet succulent cut

### Agnello Scottadito £25.95 (N)

Grilled Yorkshire lamb cutlets, pesto scented mash, crushed mint peas and pancetta red wine jus

### Anatra con Timo e Salvia £23.95

Crispy duck breast, sage and thyme glazed butternut squash, shallots, cured pancetta and tossed rocket leaves

### Saltimbocca Alla Romana £24.95

Pan fried floured veal escalope, topped with Parma ham, finished with Marsala wine, touch of cream and sage.

ALL OUR POULTRY, FISH AND MEAT DISHES ARE SERVED WITH FRIES OR SESONAL VEGETABLES

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## Salse - Sauces

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£3.50

Peppercorn sauce

Diane sauce

Red Wine sauce

Blue cheese sauce

Garlic butter sauce

Truffle and porcini mushroom sauce

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## Contorni – Side Dishes

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### Patatine Fritte in Camicia £4.75 (V)

Deep fried fries with skin on

### Patate Saltate £4.75 (V)

Sautéed sliced new potatoes with onion, garlic and rosemary

### Spinaci Aglio e Pepperoncino £4.75 (V)

Wilted spinach leaves with garlic and fresh chilli oil

### Zucchine Fritte £5.25 (V)

Thinly sliced strips of deep-fried courgette

### Broccoletti Aglio, Pepperoncino e Parmigiano £5.50 (V)

Tender stem broccoli sautéed with garlic and chill and topped with parmesan shavings

### Insalata Mista £4.65 (V) (VE)

Mixed leaves, cherry tomatoes, peppers, carrots and red onion with an Italian mustard dressing

### Insalata Rucola £4.80 (V)

Rocket and cherry tomato salad with parmesan shavings and balsamic dressing

### Pomodoro e Cipolle Rosse £5.25 (V) (VE)

Tomato and red onion salad with fresh basil and extra virgin olive oil

(V) SUITABLE FOR VEGETARIANS

(VE) SUITABLE FOR VEGANS

(N) MAY CONTAIN NUTS OR NUT EXTRACT

(H) VERY SPICY

### Information for Food Allergies:

If you have any food allergy or intolerance, please inform your server every time you visit, before you order, as not all ingredients can be listed. Whilst we take every care to prevent cross-contamination, please note that we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We are unable to guarantee that products manufactured off-site do not contain traces of a specific ingredient.

Please note that for all restaurant bookings there is an allocated two hours at a table.

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