

Capri
MIRFIELD

PANE E OLIVE – BREAD AND OLIVES

Olive Miste £3.80

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

Cestino Di Pane E Olive Marinate £4.25

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

FOCACCIA – GARLIC BREADS

Plain Garlic Bread £5.70

Garlic Bread With Cheese £7.20

Garlic Bread With Tomato £7.20

Garlic Bread With Tomato And Cheese £7.50

Garlic Bread With Tomato, Blue Cheese And Chilli £7.95

ANTIPASTI CALDI – HOT STARTERS

Zuppa Del Giorno £5.50

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

Spicchi Di Patate Dolci £7.50

Sweet potato wedges served with mascarpone and mixed herb deep

Funghi Misti £7.50 (v)

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

Mozzarella in Carrozza £8.75 (v)

Sliced fresh mozzarella bread crumbed and then gently deep-fried. Served with fresh tomato sauce and drizzled with basil oil.

Gamberoni Alla Diavola £11.95

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

Calamari Fritti £9.25

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

Formaggio Caprino £8.20 (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 £9.20

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 £9.50

Pork ribs baked in our homemade BBQ sauce

ANTIPASTI FREDDI – COLD STARTERS

Marinated Tofu Greek Salad £9.20 (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 £8.50

Smooth homemade chicken liver pate 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 £10.25 (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 £9.75 (v)

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

Antipasto Misto £12.00

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

PIZZA

Margherita £9.80 (v)

Tomato base with mozzarella and oregano

Parma £13.25

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

Vegetariana £11.20 (v)

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

Quattro Stagioni £12.50

Tomato base with mozzarella, mushrooms, artichoke, cooked ham, capers, olives and peppers drizzled with rocket pesto

Prosciutto £11.50

Tomato base with mozzarella and Italian cooked ham

Pizza Parmigiana £12.50

Tomato base with mozzarella, aubergines, topped with parmesan cheese

Diavola £12.95

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

Pollo E Pancetta £12.85

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

Pizza Mare £13.25

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

Pepperoni £12.75

Tomato and mozzarella base with spicy pepperoni sausage

Calzone £13.50

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

Capri Speciale £14.50

Our special capri meat feast pizza

GLUTEN FREE PIZZA BASES AVAILABLE ON REQUEST

PRIMI PIATTI – PASTA

Spaghetti Bolognese £11.25

A classic 8 hour simmered minced beef ragu tossed with spaghetti

Lasagna £12.25

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

Tagliatelle Alla Crema £11.95 (N)

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

Spaghetti Carbonara £11.95

Spaghetti tossed with pancetta, egg yolk, cream and parmesan

Linguine Astice £24.25

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

Penne Ortolana £11.95 (V)

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

Risotto Con Salsiccia Piccante £14.50

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

Penne Stroganoff £15.25

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

Risotto Pescatora £16.75

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

Tagliatelle Monkfish £19.25

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

Ravioli Rosso Mare £16.85

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

Ravioli Giganti Ai Porcini £15.95 (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 £14.95 (VE)

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

Ravioli Vegani £14.95 (VE)

Fresh pasta parcels filled with leeks, onions and potatoes, flavoured with nut meg Served in a tomatoes and red pepper sauce

SECONDI PIATTI – MAIN COURSES

Pollo – Chicken

Pollo Funghetto £18.25

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

Pollo Capri Prosecco £19.25

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

Pollo Diavola £18.25

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

Pollo Ai Ferri £16.95

Grilled chicken supreme served with grilled fresh tomato and portobello mushroom

Pollo Rosso £18.25

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

PESCE – FISH

Salmone Al Cartoccio £21.90

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

Merluzzo Al Forno £22.95

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

Filetti Di Spigola £23.50

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

Rana Pescatrice £26.15

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

CARNE – MEAT

Fiorentina £35.65

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

Costata Di Manzo £33.50

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

Filetto alla Griglia £26.95

9oz chargrilled fillet – Lean and tender with delicate flavour

Filetto Stroganoff £ 26.95

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

Bistecca di Manzo ai Ferri £24.95

10oz chargrilled sirloin – Tender yet succulent cut

Agnello Scottadito £23.95 (N)

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

Anatra con Timo e Salvia £22.95

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

Saltimbocca Alla Romana £22.95

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

SALSE – SAUCES

£2.90

Peppercorn sauce

Diane sauce

Red Wine sauce

Blue cheese sauce

Garlic butter sauce

Truffle and porcini mushroom sauce

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

CONTORNI – SIDE DISHES

Patatine Fritte in Camicia £3.50 (v)

Deep fried fries with skin on

Patate Saltate £3.50 (v)

Sautéed sliced new potatoes with onion, garlic and rosemary

Spinaci Aglio e Pepperoncino £4.25 (v)

Wilted spinach leaves with garlic and fresh chilli oil

Zucchine Fritte £4.50 (v)

Thinly sliced strips of deep-fried courgette

Broccoletti Aglio, Pepperoncino e Parmigiano £4.50 (v)

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

Insalata Mista £3.90 (v) (VE)

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

Insalata Rucola £4.25 (v)

Rocket and cherry tomato salad with parmesan shavings and balsamic dressing

Pomodoro e Cipolle Rosse £4.25 (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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