

POLLO (POULTRY)

POLLO ALLA CREMA £15.75

Pan fried chicken breast in a creamy wild mushroom and white wine sauce, flavoured with herbs

POLLO VITTORIO £16.95

Pan fried chicken breast in a creamy mushroom and lobster sauce, served with prawns and tarragon, flamed in brandy and garnished with Avruga caviar

POLLO CACCIATORA £15.95

Grilled chicken breast served with mixed peppers, onion, mushroom, garlic and a tomato & basil sauce

POLLO GRIGLIA ALLA DIAVOLA £15.75

Grilled chicken breast marinated with Cajun spice and served with chargrilled mixed peppers

LE CARNI (MEATS)

VITELLO VALDOSTANA £17.95

Breaded veal escalope pan fried and topped with Parma ham and mozzarella cheese. served with Napoli sauce on the side

SCALLOPA AL ROMANA £18.00

Veal Escalope pan fried and topped with sage and Parma ham in a white wine sauce

SCALLOPA ALL CREMA £17.95

Veal escalope sautéed with mushrooms in a creamy white wine sauce

BISTECCA DI MANZO ALLA GRIGLIA £20.95

Grilled sirloin steak served with grilled tomato and portobello mushrooms

COSTATA DI MANZO ON BONE £25.95

Grilled ribeye steak on the bone served with grilled tomato and portobello mushrooms

FILETTO ALLA GRIGLIA £25.95

Grilled fillet steak served with grilled tomato and portobello mushrooms

BISTECCA ALLA FIORENTIA £29.95

Grilled T-bone steak served with brandy sauce, grilled tomato and portobello mushrooms

COSTOLETTE D'AGNELLO ALL'ERBE DI PROVINCIA £19.95

Yorkshire lamb cutlets coated in a basil and herb crust, served with a red wine and demi-glace sauce

ANATRA CON MIELE MANDORLE AL MARSALA £17.95

Roasted duck breast with honey and flaked almonds, flamed with Marsala wine

IL PESCE (MAINS FISH)

PESCE LUNA MARI E MONTI £19.75

Pan fried lemon sole served with onion, garlic, prawns and herbs, flamed with brandy in a creamy mushroom sauce

SPIGOLA CON JULLIENE DI VEGETALI ORIENTALE £19.95

Sea bass fillets served with stir fried vegetables in an oyster sauce infused with ginger, lemon, cherry tomatoes and sweet chilli sauce

IL PESCE (MAINS FISH)

SALMONE E GAMBERI AL PROSECCO £19.95

Baked salmon fillet with king prawns and shallots, flavoured with prosecco and served in a creamy saffron sauce

FILETTO DI NASELLO CIOPPINO £18.95

Cod fillet in a savoury sauce with mussels, prawns clams and toasted Ciabatta bread

I CONTORNI (SIDE DISHES)

INSALATA MISTA £3.75

Fresh mixed salad leaves with vegetables of the day drizzled with Capri dressing

POMODORI CON CIPOLLA ROSSA E NOCI £4.25

Fresh tomato slices with red onion, basil, oregano, crushed walnuts and extra virgin olive oil

RUCOLA E SCAGLIE DI PARMIGIANO £3.95

Rocket salad leaves with shaved Parmesan drizzled with lemon vinaigrette

ZUCCHINI FRITTI £3.95

Thinly sliced strips of deep fried courgette

PISELLI CON PANCETTA E CIPOLLA £3.95

Petit pois peas sautéed with onions and pancetta

PATATE NOVELLE AL ROSMARINO E CIPOLLA £3.95

Sautéed new potatoes with rosemary and onion

SPINACI SALTATI ALL'AGLIO E PANNA £3.95

Sautéed spinach with garlic and tomato salsa

SAUCES

If you wish, ask for your sauce separate.

Peppercorn Sauce	£2.50
Diane Sauce	£2.50
Bearnaise	£2.50
Garlic Butter	£2.50
Blue Cheese Sauce	£2.50
Barolo & Mushroom Sauce	£3.50

INFORMATION FOR FOOD ALLERGIES

It is the customer's responsibility to inform the staff of any food allergies.

Although every effort is made to cater for all requirements, we are unable to guarantee that products manufactured offsite do not contain traces of a specific ingredient.

Capri
AT THE VINE

MENU

PANE E OLIVE (BREAD AND OLIVES)

OLIVE MISTE £2.75

Marinated Sicilian green and black olives with lime and basil

CESTINO DI PANE E OLIVE MARINATE £4.25

A mixture of breads, served with marinated olives, balsamic and extra virgin olive oil

PANE PIZZA ALL'AGLIO (GARLIC BREAD)

Homemade pizza dough made from the finest Italian flour

PLAIN GARLIC BREAD £4.00

GARLIC BREAD WITH CHEESE £5.80

GARLIC BREAD WITH TOMATO £5.80

GARLIC BREAD WITH TOMATO AND CHILLIES £6.25

GARLIC BREAD WITH TOMATO AND CHEESE £6.50

GLI ANTIPASTI (STARTERS)

ZUPPA DEL GIORNO £5.25

Soup of the day served with homemade bread

CONFIT D'ANATRA £6.80

Duck leg cooked in its own fat, served with a plum and ginger chutney on a bed of crispy lettuce

BRUSCHETTA CLASSICA £6.50

Homemade Italian toasted bread topped with tomato salsa flavoured with garlic, fresh basil, oregano and extra virgin olive oil

BRUSCHETTA AL SALMONE AFFUMICATO DI SCOZZIA £6.95

Homemade Italian toasted bread topped with Philadelphia cheese mixed with chives, dill and Scottish smoked salmon. Drizzled with lemon vinaigrette

PATE DI FEGATINI DI POLLO CON MIRTILLI E ARANCIA £7.20

Homemade smooth chicken liver pate blended with brandy. Served with toasted bread and a cranberry and orange sauce

MOZZARELLA IN CARROZZA £7.00

Deep fried mozzarella folded in sliced bread, served with tomato Napoli sauce

PROSCIUTTO DI PARMA CON MOZZARELLA £8.25

Thinly sliced Parma ham with buffalo mozzarella, rocket leaves and sundried tomatoes drizzled with basil oil

SELEZIONE DI SALUMI E FORMAGGI £12.25

A wooden board with a selection of Italian cured meats including Finochiona salami, coppa, spiced salami, Parma ham, Pecorino Romano cheese and scamorza cheese, served with garden pickles (Recommended for two people)

CARPACCIO DI POLPO £10.50

Octopus carpaccio in a fragrant Sicilian dressing with Heritage tomatoes and a hint of chilli and garlic

INSALATA DI GRANCHIO E GAMBERO CON AVOCADO £8.95

An avocado tier with crab meat and crayfish, drizzled with lemon vinaigrette and bound with a Marie Rose Sauce

COCKTAIL DI GAMBERI E ASTICE AI TROPICI £12.95

Cocktail of half lobster & Greenland prawns, mango & pineapple, served on a bed of julienne lettuce, with Marie Rose sauce drizzled with lemon vinaigrette

CALAMARI FRITTI £8.50

Deep fried calamari rings in a light Italian batter, served with chilli, fried rocket and tartar sauce

GAMBERONI ALLA DIAVOLA £8.95

Sautéed king prawns with fresh chilli, garlic butter, olive oil, lemon juice and cherry tomatoes all flamed in white wine and served with homemade focaccia bread

COZZE FRESCHE ALLA MARINIÈRE £8.00

Fresh mussels with garlic, shallots, white wine and cream served with homemade bread

FUNGHI MISTI TRIFOLATI £7.00

Sautéed wild mushrooms in garlic, brandy, cream and parsley, served with homemade bread

PASTA A PIACERE £7.25

Any pasta served as a starter. (Please note the lobster pasta is not included as a starter)

LE INSALATE (SALADS)

INSALATA SFUMATURE DI VERDE £7.50

Mixture of endive and rocket leaves served with fennel, green beans, avocado, green grapes, roasted pine nuts and shaved Parmesan.

Drizzled with a homemade honey lemon vinaigrette dressing

INSALATA SICILIANA £7.85

Orange & pink grapefruit with tomatoes, red onions, strawberries, goat's cheese, walnuts and watercress finished with a balsamic honey vinaigrette

INSALATA ESTIVA £8.25

A summer salad made with endive, melon, fresh berries, avocado, feta cheese and chia seeds. Drizzled with a honey lemon vinaigrette

INSALATA MISTA MEDITERRANEA £7.80

Cos lettuce, rocket, fennel, radish, peppers, olives and red onion in a honey grained mustard dressing & garnished with radicchio leaf

LE PIZZE (PIZZAS)

PIZZA MARGHERITA £8.45

Tomato base with mozzarella and oregano

ROMANA £9.45

Tomato sauce base, with mozzarella cheese, cooked ham, basil & oregano

SALAMINO PICCANTE £9.95

Tomato sauce base, with mozzarella cheese, pepperoni, basil & oregano

POLLO E FUNGHI £10.95

Tomato sauce base, with mozzarella cheese, grilled chicken breast, mushrooms, smoked scamorza cheese, basil & oregano

CALABRESE £11.95

Tomato sauce base, with mozzarella cheese, nduja spicy salami, jalapeño peppers, basil & oregano, topped with rocket leaves and Caesar dressing

PARMA £12.95

Tomato sauce base, with buffalo mozzarella cheese, basil, oregano, cherry tomatoes, Parma ham, rocket leaves and shaved Parmesan

CAPRI SPECIAL £11.50

Bits of everything

TONNO E POMODORO £10.70

Tomato sauce, mozzarella cheese, tuna and fresh tomato

POSCUITTO ALLA FUNGHI £10.80

Tomato, mozzarella cheese, sliced mushrooms and ham

CALZONE CLASSICO £10.95

Folded pizza filled with mozzarella cheese, cooked ham, mushrooms, pepperoni and salami, topped with Tomato sauce and basil

PIZZA DIAVOLA £11.95

Tomato and mozzarella base topped with pepperoni, red onions, peppers, fresh chilli, oregano and basil oil

EXTRA TOPPINGS

Meat and Fish £1.50

Vegetables £1.00

LE PASTE (PASTA)

TAGLIATELLE ALLA BOLOGNESE £9.25

Egg pasta, with slow cooked beef ragu, fresh herbs and tomato sauce

SPAGHETTI CARBONARA £9.25

Smoked pancetta, black pepper, egg yolk, pecorino cheese & cream

PENNETTE AL SALAMINO £9.95

Spicy pepperoni, fresh chilli, garlic and onions, finished with tomato sauce and fresh basil

PAPARBELLE ALLO SPEZZATINO DI VITELLO £10.95

Slow cooked pulled veal in a tomato and red wine sauce, garnished with butter, Parmesan cheese & papardelle egg pasta

SPAGHETTI AL FRUTTI DI MARE PORTOFINO £11.95

Catch of the Day mixed fish and shellfish in a spicy tomato sauce with chilli, garlic, capers, oregano and basil oil

LINGUINE ALLO SCOGLIO £13.95

Melange of seafood with crayfish, king prawns, crab meat and mussels with garlic & chilli finished in a special Capri sauce

TAGLIATELLE ALL'ASTICE CON ASPARAGI E GAMBERI £17.50

Egg pasta tossed with lobster meat, king prawns, garlic and parsley served with a special Capri sauce laid on a bed of velvety asparagus

RAVIOLI RICOTTA E SPINACI AL TARTUFO £12.45

Egg pasta parcels filled with ricotta cheese and spinach, served with mixed wild mushrooms in a cream and garlic sauce topped with truffle

FARFALLE CON POLLO E ASPARAGI £10.95

Butterfly shaped pasta with chicken, asparagus and onions in a white wine and tarragon sauce. Finished with Parmesan and basil pesto

AL FORNO (BAKED PASTAS)

LASAGNA EMILIANA £8.95

Traditional baked egg pasta layers, topped with Bolognese and béchamel sauce, with Parmesan and mozzarella cheese

LASAGNA VERDE VEGETARIANA £8.75

Baked egg and spinach pasta layers, topped with ratatouille vegetables and bound with béchamel, mozzarella and Parmesan

I RISOTTI (RISOTTO RICE)

RISOTTO CON SALSICCIA E RADICCHIO £12.95

Riso arborio served with onions, Italian sausage, caramelized radicchio, saffron and white wine. Finished with butter and Parmesan, and topped with walnut and watercress

RISOTTO AI FRUTTI DI MARE £13.95

Riso arborio with calamari, king prawns, fresh salmon and mussels stuffed with chilli, garlic, onion, white wine, and a special Capri sauce topped with langoustine

RISOTTO CON CAPESANTE AL PROSECCO £14.50

Rice with scallops, shallots, garlic and chives flamed with Prosecco & garnished with diced red peppers