

*Capri*  
MIRFIELD

MENU

## *Pane e Olive* (Bread & Olives)

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### **OLIVE MISTE (VE, VG) 4.50**

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

### **PANE E FOCACCIA (VE) 5.80**

Selection of Italian bread served with sun blushed tomato and black olives tapenade.

## *Focaccia* (Garlic Breads)

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### **Garlic Bread With Sea Salt, Olive Oil and Rosemary (VE, VG) 6.90**

### **Garlic Bread With Tomato (VE, VG) 8.00**

### **Garlic Bread With Cheese 8.00**

### **Garlic Bread With Cheese and Tomato 9.00**

### **Garlic Bread With Tomato, Chilli and Blue Cheese 9.85**

## *Gli Antipasti Freddi* (Cold Starters)

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### **INSALATA TRICOLORE 12.00**

Avocado, beef tomato and mozzarella di bufala salad, drizzled with pesto and olive oil.

### **CARPACCIO DI MANZO (N) 12.00**

Thinly sliced fillet of prime beef with mustard mayo dressing, parmesan shavings and fresh rocket.

### **BRUSCHETTA ROMANA (VE) (VG) 10.50**

Toasted homemade Altamura bread topped with chopped garlic, olive oil and Sicilian pachino tomatoes.

### **ANTIPASTO DI MARE 12.95**

A platter of smoked fish including tuna, swordfish and halibut arranged over a bed of water cress accompanied by fresh pachino cherry tomatoes, dressed with lemon and olive oil.

### **COCKTAIL DI GAMBERETTI 11.75**

A classic prawn cocktail bond in a rich marie rose sauce and sprinkled with sweet paprika.

### **CARPACCIO DI BARBABIETOLA E CAPRINO (N) 11.00**

Finely sliced beetroot served with walnuts, rocket and crumbled goats' cheese, topped with red onion chutney.

### **PATE DI POLLO 10.50**

Smooth homemade chicken liver pate paired with an orange marmalade, infused with citrus and thyme, flamed with brandy. served with toasted bread.

# *Gli Antipasti Caldi* (Hot Starters)

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## **GAMBERONI AL GUAZZETTO 13.50**

Pan fried king prawns in a bisque sauce with cherry tomatoes, lemon zest and fresh chillies, served with homemade bread.

## **CAPELANTE DEL PESCATORE (N) 13.50**

Hand dived scallops with black pudding bon bon in a light saffron creamy sauce.

## **COZZE ALL 'ARRABBIATA 11.25 OR PROVENZANA**

Fresh mussels with a choice of spicy tomato and chilli sauce or white wine with cream, garlic and parsley.

## **PUNTINE DI MAIALE 10.75**

### **ORIENTALE (N)**

Barbecue pork ribs in our special Capri sauce.

## **FUNGHETTI TRIFOLATI 10.25**

Sauteed garlic mushrooms in a garlic cream and parsley sauce, served with homemade focaccia bread.

## **MOZZARELLA IN 10.75**

### **CARROZZA (V)**

Sliced fresh mozzarella bread crumbed and gently deep fried, served with a fresh tomato and basil sauce.

# *Il Tagliere Di Salumi* (To Share)

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## **CAPRI ANTIPASTO**

Start your meal the true Italian way! Our chef will prepare a large plate of antipasto representing the regional taste of Italy.

(£22.50 pp Minimum 2 people)

## **FRITTO MISTO PORTOFINO**

A platter of fish containing deep fried calamari, giant Mediterranean king prawns, white bait, red mullet fillet, served with tartare sauce and garlic chilli mayonnaise.

(£25.00 pp Minimum 2 people)



# *I Primi Piatti* (Pasta Dishes)

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| <b>TAGLIATELLE AL RAGU'</b>   | <b>12.95</b> | <b>SPAGHETTI CARBONARA</b>  | <b>13.50</b> |
| Tagliatelle tossed in a classic bolognese sauce.  |              | Spaghetti tossed with pancetta, egg yolk, cream and parmesan cheese.  |              |
| <b>GNOCCHI ALLA BOSCAIOLA</b>   | <b>13.65</b> | <b>RAVIOLI ALL'ARAGOSTA</b>   | <b>18.95</b> |
| Potato gnocchi with Mediterranean grilled vegetables, garlic, fresh chilli in a tomato sauce with a touch of cream. |              | Fresh egg pasta parcels filled with shellfish and ricotta cheese served in creamy lobster sauce.  |              |
| <b>PASTICCIO DI LASAGNE TRADIZIONALE</b>  | <b>13.50</b> | <b>RAVIOLI VEGANI (VE) (VG) (N)</b>   | <b>16.50</b> |
| Traditionally baked lasagna with bolognese sauce and bechamel, topped with mozzarella cheese.                       |              | Fresh pasta parcels filled with leeks, onions and potatoes, flavoured with nutmeg served in a tomato and peppers sauce.                                   |              |
| <b>RISOTTO CON SALSICCIA PICCANTE (N)</b>   | <b>16.90</b> | <b>RAVIOLI RICOTTA E SPINACI</b>  | <b>16.50</b> |
| Risotto rice tossed with onion, white wine, chorizo, chicken and saffron finished with a touch of crème fraiche.    |              | Fresh egg pasta parcels filled with ricotta cheese, Grana Padano cheese and spinach, served with fresh tomato and basil sauce.                            |              |
| <b>PACCHERI AL RAGU' DI MARE</b>  | <b>18.00</b> | <b>RAVIOLI FUNGHI PORCINI</b>   | <b>17.50</b> |
| Large tubes pasta tossed with Calamari ragu', lobster bisque, fresh tomatoes, chillies and black olive.             |              | 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. |              |
| <b>RISOTTO ALLA PESCATORA</b>   | <b>18.00</b> |   |              |
| Risotto rice tossed with mixed shell seafood, fresh chilli and tomato sauce.  |              |   |              |
| <b>PENNE ALL' AMATRICIANA</b>   | <b>13.50</b> |   |              |
| Penne pasta sautéed with smoked pancetta, Napoli sauce, chillies and tomatoes.                                      |              |   |              |



## Carne (Meat Dishes)

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All meat dishes are served with tomato and portobello mushroom.

### **POLLO ALLA CALABRESE 21.00**

Chicken breast topped with nduja spicy chorizo sausage, scamorza cheese and fresh tomatoes.

### **POLLO SAN DANIELE 22.00**

Chicken breast stuffed with fontina cheese, fresh spinach, wrapped with Parma ham in a delicious peppercorn sauce.

### **POLLO FUNGHETTO 20.95**

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

### **POLLO ALLA MEDITERRANEA 20.95**

Chicken breast served with Mediterranean vegetables in a light tomato sauce, topped with crumbled goat's cheese.

### **POLLO AI FERRI 19.90**

Grilled chicken supreme served with grilled fresh tomato and portobello mushroom.

### **SCALOPPINE ALLA PIZZAIOLA 24.95**

Veal scallops tossed with butter, onion, oregano, olives and capers in a light tomato sauce.

### **SCALOPPINE AI FUNGHI 24.95**

Veal scallops in marsala wine with mushrooms and cream.

### **COSTOLETTE DI AGNELLO 25.95 ALLA GRIGLIA (N)**

Grilled lamb cutlets served with roast peppers and crumbled feta cheese, topped with fresh mint leaves.

### **FILETTO CAPRI MIRFIELD 34.50**

Grilled fillet steak topped with crispy streaky bacon, spinach and walnuts, served with a creamy Dolcelatte sauce.

### **FILETTO ALLA GRIGLIA 32.00**

9oz chargrilled fillet steak – Lean and tender with delicate flavour.

### **COSTATA DI MANZO 34.50**

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

### **BISTECCA DI MANZO 28.50**

10oz chargrilled sirloin steak – Tender yet succulent cut.

### **FIorentina AI FERRI 37.50**

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



## Le Salse (Sauces)

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3.50

Peppercorn sauce

Red Wine sauce

Truffle & porcini mushroom sauce

Diane sauce

Blue cheese sauce

Garlic butter sauce

## *Le Pizze* (Pizza)

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### **CAPRI SPECIALE** 15.00

Our special meat feast pizza.

### **CALZONE CLASSICO** 14.50

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

### **PIZZA DIAVOLA** 14.50

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

### **PIZZA CAPRINO** 14.25

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

### **PIZZA VEGETARIANA (V)** 13.95

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

### **MARGHERITA (V)** 13.00

Tomato base with mozzarella and oregano.

### **POLLO E PANCETTA** 14.50

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

### **PROSCIUTTO E FUNGHI** 13.75

Tomato base with mozzarella and Italian cooked ham and mushrooms.

### **PIZZA PARMA** 15.00

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

### **PIZZA BIANCA** 15.50

White base with cherry tomatoes, rocket leaves and smoked salmon, drizzled with caviar.



## *Pesce* (Fish)

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### **FILETTI DI BRANZINO** 25.50

Pan fried seabass served with king prawns in a light cherry tomato and caper sauce, with a dash of white wine and fresh chilli.

### **MERLUZZO AL GUAZZETTO** 24.00

Pan fried cod fillet served with fresh clams and asparagus in a lobster sauce with cherry tomatoes and chilli.

### **SALMONE ALLA CREMA DI SPINACI** 24.25

Pan fried salmon served in a creamy spinach and saffron sauce.

### **POLPO CON PATATE E CHORIZO** 23.80

Grilled octopus, served with sauteed potatoes and spicy chorizo sausage.

# *I Contorni* (Sides)

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| <b>PATATINE FRITTE<br/>IN CAMICIA (V)</b><br>Deep fried fries with skin on  | <b>4.75</b> | <b>INSALATA MISTA (V) (VG)</b><br>Mixed leaves, cherry tomatoes,<br>peppers, carrots and red onion with<br>an Italian mustard dressing | <b>4.65</b> |
| <b>PATATE SALTATE (V)</b><br>Sautéed sliced new potatoes<br>with onion, garlic and rosemary   | <b>4.75</b> | <b>INSALATA RUCOLA (V)</b><br>Rocket and cherry tomato salad<br>with parmesan shavings and<br>balsamic dressing                        | <b>5.25</b> |
| <b>SPINACI AGLIO E<br/>PEPPERONCINO (V)</b><br>Wilted spinach leaves with garlic<br>and fresh chilli oil  | <b>4.75</b> | <b>POMODORO E CIPOLLE<br/>ROSSE (V) (VG)</b><br>Tomato and red onion salad with<br>fresh basil and extra virgin olive oil              | <b>5.25</b> |
| <b>ZUCCHINE FRITTE (V)</b><br>Thinly sliced strips of deep-fried<br>courgette   | <b>5.80</b> | <b>MIXED CHARGRILLED<br/>VEGETABLES</b>  | <b>7.25</b> |
| <b>BROCCOLETTI AGLIO,<br/>PEPPERONCINO E PARMIGIANO (V)</b><br>Tender stem broccoli sautéed with<br>garlic and chill and topped with<br>parmesan shavings | <b>6.00</b> |  |             |



### **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.