



WELCOME TO CAPRICCI - The Authentic Italian Recipes

Capricci is a new concept of "restaurant & deli" - bringing to London 30 years of experience in selecting exceptional Italian food and wines from small artisanal producers. Capricci's Italian regional menu is inspired by the highest quality ingredients and changes on a weekly basis

ANTIPASTI

Pane, Olio e Taralli 2.80

Small selection of rustic bread served with Monocultivar Sicilian Extra Virgin olive oil from Frantoio Galioto and taralli from Apulia

Crostone con Caponata 6.00

Sweet and Sour homemade aubergine Caponata on rustic bread

Burratina d'Andria e Bresaola 11.50

Italian Burrata from Apulia served with Bresaola from Valtellina

Capricci Salad 6.50

Mesclun, fennel, tomatoes and avocado

Bruschetta alla Sorrentina 6.00

Sundried tomatoes spread from Apulia with melted Fior di Latte mozzarella on top

Pasta e fagioli 7.00

Ham flavoured classic white beans soup with Felicetti pasta

TAGLIERI

Acciughe, Burro & Pane 13.00

Cantabrico anchovies fillets, butter and rustic bread

Tagliere di Formaggi 13.00 (small) / 21.00 (large)

Selection of Italian cheese served with Italian Maglio Jam and fruit Mustard

Tagliere di Salumi 13.00 (small) / 21.00 (large)

Our selection of fine cured meats

Tagliere Capricci 13.00 (small) / 21.00 (large)

A selection of our best Italian cheese and cured meats

PRIMI

Trofiette al ragu' di coniglio, zucchine e guanciale 16.00

Artisan trofiette pasta with rabbit confit, courgettes, smoked guanciale and truffle essence

Spaghetti alle Vongole 17.00

Spaghetti Felicetti Kamut with clams in a light spicy white wine sauce

Ravioli radicchio e toma con pomodorini e maggiorana 12.00

Artisan ravioli with radicchio, toma cheese, sweet Pachino tomatoes and marjoram

Gnocchi con gorgonzola e rucola 12.00

Artisan gnocchi with gorgonzola cheese and wild rocket

Risotto porcini e bresaola 17.00

Aironi rice, bresaola, porcini puree and truffle essence

SECONDI

Coniglio alla genovese 16.00

Roast rabbit with "Taggiasche" olives, pinenuts and smoked pancetta

Filetto di vitello con rucola e parmigiano 17.00

Veal tenderloin served with rocket and Parmigiano Reggiano

Salsiccia Luganega al forno 16.00

Roast Luganega sweet sausage with vegetables

DESSERTS

**Homemade tiramisu 4.00 / Homemade Panna cotta 5.00 /
Raspberry and Almond cake 3.50**

Or

Mignon Cakes from Patisserie Martesana Milano (Award winning pastry-making)

Tirolese Apricot 5.50

Zeus Salt Caramel 5.50

Vienna Chocolate 5.50

DIGESTIVI

Italian liqueurs (35ml shot)

Sambuca (Roma) 5.00 / 40% - Grappa Nardini Riserva (Bassano del Grappa) 7.50 / 50% - Fernet Branca (Milano) 5.00 / 40% -
Mirto (Sardegna) 4.00 / 30% - Amaro Montenegro (Bologna) 5.00 23% Amaretto di Saronno (Milano) 5.00 / 28% - Brandy
Vecchia Romagna (Bologna) 5.00 / 38%

Food Allergy Notice: Before you place your order, please speak to a member of the staff if you have a food allergy or a special dietary requirement. As all our dishes are prepared freshly to order we cannot guarantee that traces of particular allergens are not present in our dishes. Please also be aware that some of our olives may contain stones. Please note that according to our licence food must be served with any alcoholic drinks. 12,5% discretionary service charge will be added to your bill.