



WELCOME TO CAPRICCI - 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 authentic Italian menu is inspired by the highest quality ingredients and changes on a weekly basis.

ANTIPASTI

Starters

Selection of Rustic Bread 3.25

Served with Extra Virgin olive oil

Bruschetta alla Sorrentina 6.50

Apulian sundried tomato spread and melted Fior di Latte mozzarella on rustic bread

Burratina d'Andria e Bresaola 13.50

Italian burrata from Apulia served with bresaola from Valtellina

Crostone con Caponata 7.50

Sweet and sour aubergine stew on rustic bread

Capricci Salad 7.00

Mixed green leaves, wild rocket, tomato and Fior di Latte mozzarella

Melanzane alla Parmigiana 13.00

Layered aubergines, ham, fontina cheese and tomato

TAGLIERI

Italian cured meats and cheeses served on a wooden board

Acciughe, Burro & Pane 13.50

Cantabrico anchovy fillets, butter and rustic bread

Formaggi 16.00 (small) / 23.00 (large)

A selection of our best Italian cheeses

Salumi 14.00 (small) / 23.00 (large)

A selection of our fine cured meats

Tagliere Capricci 26.00

A selection of our best Italian cheeses and cured meats served with rustic bread

PRIMI

Ravioli Borrachine Pomodorini e Maggiorana 12.00

Borage ravioli with sweet Sicilian "Pachino" tomatoes and marjoram sauce

Trofiette al Ragu' di Selvaggina 16.00

Eggless fresh pasta with game ragout

Gnocchi Speck e Porcini 14.00

Artisan potato dumplings with pork speck and porcini cream

Ravioli Verdi Gorgonzola e Basilico 14.00

Ricotta and spinach ravioli in a creamy Gorgonzola cheese, tomato and basil sauce

Risotto Luganega e Zafferano 19.00

Le Voglie rice with sweet Luganega sausage and saffron

SECONDI

Tartara di Manzo 18.00

Raw steak tartare served with caper berries and Apulian datterino tomatoes

Agnello Scottato 23.00

Pan-roasted lamb chops served with roasted potatoes

Filetto di Vitello con Rucola e Parmigiano 23.00

Veal tenderloin served with wild rocket and Parmigiano Reggiano

Trippa alla Romana 17.00

Traditional veal tripe with mint and Pecorino cheese

DESSERTS

Torta della Casa 5.00

Ask your waitress/waiter for more information

Torta Pasqualina 5.00

Chocolate cake with pine nuts, raisin and amaretto

Torta di Mele 5.00

Apple Pie

Tiramisu 5.00

Homemade tiramisu