

MENU

BREAD & OLIVES

CESTINO DI PANE CON OLIVE MARINATE AL TARTUFO (V)

Bread basket served with marinated olives and drizzled with truffle oil.

£3.95

OLIVES (V)

Marinated Sicilian black and green olives with lime and basil.

£2.50

STARTERS

GARLIC BREADS (V)

Home made pizza dough made from the finest Italian flour.

Plain garlic bread £3.80

Garlic bread with cheese £4.80

Garlic bread with tomato £5.80

Garlic bread with cheese and tomato £5.90

Garlic bread with tomato and chillies £5.80

INSALATA DI GRANCHIO CON AVOCADO

Avocado tier with crab meat bound with marie rose sauce.

£6.95

ZUPPA DEL GIORNO (V)

Soup of the day served with homemade fresh bread.

£4.85

BRUSCHETTA ROMANA (V)

Toasted Italian bread topped with vine tomato salsa, with extra virgin olive oil and a hint of garlic and basil.

£5.25

CREPELLA CON POLLO E FUNGHI PORCINI GRATINATI

Homemade rolled pancake filled with chicken, mushroom, garlic, cream, white wine and brandy in a rich cheese sauce.

£8.95 (£12.95 – Main)

PATE DI FEGATINI DI POLLO

Home made smooth chicken liver blended with brandy served with cranberry sauce and toasted bread.

£6.95

MOZZARELLA IN CARROZZA (V)

Deep fried mozzarella folded in sliced bread and served with Napoli sauce.

£6.75

PROSCIUTTO DI PARMA CON MOZZARELLA

Thinly sliced Parma ham with buffalo mozzarella, rocket leaves and sun dried tomatoes drizzled with basil oil.

£7.95

FUNGHI MISTI TRIFOLATI (V)

Sautéed mix of wild mushrooms in garlic, chilli olive oil, cream, and a touch of parsley. Served with homemade fresh bread.

£6.75

ANTIPASTO MISTO ALL'ITALIANA

Selection of cured meats served with marinated olives, artichoke, sun dried tomato, provola picante, and homemade fresh bread.

£9.50

GAMBERONI ALLA DIAVOLA

Sautéed king prawns with fresh chilli, garlic olive oil, lemon juice, cherry tomato and flamed with white wine, served with homemade focaccia bread.

£8.95

ANELLI DI CALAMARI FRITTI

Deep fried calamari rings in a light Italian batter, served with tartar sauce.

£8.25

CAPELANTE DI CAPRI

Searched king scallops tossed with smoked pancetta, garlic, chilli, and white wine, served on half shell with spinach and topped with parmesan.

£9.95

TORTINO AI DUE SALMONI SCOZZESE AL PESTO ROSSO

Fresh and smoked Scottish salmon potato fish cake on a bed of fried wild rocket leaves and a drizzle of red pesto.

£7.95

COZZE FRESCHE ALLA MARINIERE (SEASONAL)

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

£7.95

CARPACCIO DI FILETTO PEPATO

Searched beef fillet coated with crushed black pepper served with wild rocket, truffle oil, parmesan cheese and a lemon wedge. Served rare only.

£9.95

PASTA A PIACERE

Any pasta served as a starter.

£6.50

Please note a £2.00 additional charge will be added for lobster pasta.

PLEASE SEE OUR
SPECIALS MENU FOR
CURRENT SPECIALITIES.



MAIN COURSES

All served with mixed vegetables of the day.

PETTO DI POLLO CON CREMA MARDIGRAS

Chicken fillet pan-fried with aromatic mardigras spicy served in a rich creamy sauce with fresh chilli and rice.
£16.95

POLLO GRIGLIATO CON PASTINACA AL MIELE E LAMPONI

Grilled chicken fillet set on honey roasted parsnips and a drizzle of raspberry coulis.
£15.95

POLLO MARINATO ALLA GRIGLIA AROMATICATO

Marinated chicken breast grilled with Cajun spice, served with roasted peppers.
£15.75

POLLO VITTORIO

Chicken breast pan fried in a creamy lobster, prawn, mushroom and tarragon sauce, flamed with brandy and garnished with avruga caviar.
£16.95

POLLO ALLA CREMA

Chicken breast pan fried in a creamy mushroom and white wine sauce.
£15.75

POLLO CACCIATORE

Chicken breast cooked in a white wine, garlic and tomato sauce with mixed peppers, onions and mushrooms.
£15.95

BISTECCA DI VITELLO AI FERRI

Prime tender veal loin cooked medium and served in a salmoriglio sauce (pesto, garlic, parsley, mint, rosemary, and fresh green chilli).
£20.50

SCALOPIA DI VITELLO AL MARSALA

Veal escalope sautéed and flamed in marsala wine sauce, served on potato mash.
£17.45

FILETTO ALLA GRIGLIA

Prime fillet steak served with tomato and portobello mushrooms.
£23.95

FILETTO DI MANZO CAPRI AT THE VINE

Fillet steak topped with Parma ham and served in a creamy blue cheese sauce.
£24.95

COTE DE BOEUF

600g Rib Eye on the bone grilled and served with béarnaise sauce, grilled tomato, and portobello mushrooms.
£25.95

BISTECCA DI MANZO ALLA GRIGLIA

Prime grilled sirloin steak served with grilled tomato and portobello mushrooms.
£18.95

COSTOLETTE D'AGNELLO ALL'ERBE DI PROVINCIA

Yorkshire lamb cutlet coated in a basil and herb crust, served with a red wine and demi-glace sauce.
£19.25

ANATRA CON MIELE MANDORLE AL MARSALA

Roasted duck breast with honey and flaked almonds, flamed with masala wine.
£17.95

FILETTI DI PESCE LUNA CITRONELLA CON FUNGHI E GAMBERETTI

Pan fried lemon sole fillet set on sautéed mushrooms and peeled Greenland prawns with a touch of garlic, white wine, and lemon juice.
£19.75

SPIEDINO DI CAPESANTE E GAMBERONI

King prawns and scallops served with savoury saffron rice, pineapple, and drizzled with sweet chilli sauce.
£19.95

LUPO DI MARE (SPIGOLA) GRIGLIATO

Sea bass fillets grilled and served with sauté julienne of mixed vegetables with garlic, olives, oregano, basil oil, cherry tomato and capers.
£19.95

SALMONE FRESCO AL PROSECCO CON GAMBERONI E SCALLOPS

Baked salmon fillet with king prawns, scallops and shallots, flavoured with prosecco and served in a creamy saffron sauce.
£19.95

NASELLO ARROSTO CON SALAME PICCANTE AROMATIZZATO

Baked cod fillet topped with crispy chorizo salami, served with pappardelle courgettes and basil sauce.
£18.95

SAUCES

If you wish, ask for your sauce separate.

Peppercorn Sauce	£2.50
Diane Sauce	£2.50
Béarnaise	£2.50
Garlic Butter	£2.50

SEE OUR SPECIALS MENU FOR MORE DISHES

PASTA

PENNETTE AGLIO OLIO PEPERONCINO CON BROCCOLI (V)

Tubular shaped pasta with broccoli, fresh vine tomato, garlic, olive oil, and fresh chilli.
£8.95

TAGLIATELLE AL SALMONE

Thin ribbon egg pasta served with a mix of fresh and smoked salmon in a creamy white wine sauce with a mix of fresh herbs.
£10.95

LASAGNE AL FORNO

Traditional egg pasta layers topped with bolognese, a rich béchamel sauce, and parmesan cheese.
£8.75

SPAGHETTI CARBONARA

Spaghetti pasta with smoked pancetta in a rich creamy sauce with egg yolk topped with parmesan cheese.
£8.95

SPAGHETTI ALLA BOLOGNESE

Spaghetti with slow cooked minced beef with fresh herbs and tomato sauce.
£8.95

GNOCCHI DI PATATE ALLA PIEMONTESE (V)

Homemade potato dumpling with dolcelatte cheese, fresh tomato and a touch of garlic served in a creamy sauce.
£8.95

PENNETTE AL SALAMINO PICCANTE

Tubular shaped pasta with spicy pepperoni sausage, onions, garlic, oregano, fresh chilli, tomato sauce and basil.
£9.45

PAPPARDELLE AI PORCINI (V)

Large ribbon egg pasta blended with a mix of wild mushrooms, garlic, flamed with brandy in a creamy sauce and Parmesan shavings.
£10.95

ALL OF OUR SPECIALS ARE SERVED WITH CHIPS OR FRESH VEGETABLES

TAGLIATELLE AL LUPO DI MARE E SAN GIACOMO

Thin ribbon egg pasta with garlic, chilli, olives, capers, cherry tomato, strips of sea bass, scallops, oregano and basil oil with a touch of tomato sauce.

£12.95

RAVIOLI DI RICOTTA ALL'ASTICE

Egg pasta parcels filled with ricotta cheese, lobster and crab meat sautéed in a creamy tomato sauce.

£12.95

RISOTTO ALLA MILANESE CON PANCETTA AFFUMICATA E POLLO

Riso Arborio with onions, smoked pancetta, chicken, white wine and finished with butter, parmesan cheese and saffron, topped with mascarpone.

£12.95

RISOTTO NERO CON CAPESANTE REGINA E SALAMINO CHORIZO

Venus black rice with queen scallops, sliced chorizo salami with garlic, white wine, fresh chilli and finished with a fresh tomato salsa.

£12.95

LINGUINE ALL'ASTICE CON GAMBERONI E ZUCCHINE

Thin laced shaped pasta tossed with lobster and prawns in a garlic, basil and tomato sauce. Served with half lobster shell and courgette strips.

£17.95

PIZZA

PIZZA MARGHERITA (V)

Tomato base with mozzarella and oregano.

£8.25

PIZZA TONNO ALLA ROMANA

Tomato and mozzarella base topped with tuna fish, olives, capers, onions, oregano, basil, and roasted peppers.

£9.95

PIZZA CAPRI AI FUNGHI (V)

Pizza base with a mix of mushrooms, garlic, mozzarella and parmesan shavings drizzled with Capri truffle oil. No tomato base.

£10.95

CALZONE VESUVIANA

Folded pizza filled with mozzarella, pepperoni, ham, salami, and mushrooms. Topped with tomato sauce.

£10.50

PIZZA NAPOLETANA

Tomato and mozzarella base with olives, capers, oregano, touch of garlic, basil and anchovies.

£9.95

PIZZA PARMA

Tomato and mozzarella base topped with fresh rocket leaves, cherry tomato, Parma ham and Parmesan shavings, drizzled with Capri Oil.

£12.95

PIZZA DIAVOLA

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

£11.95

PIZZA POLLO CON SPINACI

Tomato and mozzarella base topped with fresh spinach and chicken with sweet chilli sauce.

£10.95

PIZZA VEGETARIANA (V)

Tomato and mozzarella base topped with chargrilled mixed vegetables.

£9.95

EXTRA TOPPINGS

Meat and Fish £1.25

Vegetables £1.00

SIDE DISHES

INSALATA MISTA

Fresh mixed salad leaves with Capri dressing.

£3.75

POMODORI CON CIPOLLA ROSSA (V)

Fresh vine tomato slices with red onions, basil and extra virgin olive oil.

£4.25

PATATE NOVELLE AL ROSMARINO E CIPOLLA (V)

Sautéed new potatoes with rosemary and onion.

£3.85

PATATE FRITTE (V)

Deep fried skin on potatoes (chips).

£3.95

ZUCCHINE FRITTE (V)

Thinly sliced strips of deep fried courgettes.

£3.95

SELEZIONE DI VEGETALI DE GIORNO (V)

Selection of mixed steamed vegetables.

£3.85

SPINACI SALTATI ALL'AGLIO (V)

Spinach sautéed in garlic butter.

£3.75

INFORMATION FOR FOOD ALLERGIES

It is the customer's responsibility to inform 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.

