



Capriira
Amore al primo morso

Starters Sea

Peppered mussels	€ 11,50
Octopus salad*	€ 13,50
Sautéed seafood	€ 14,50
Sauté of clams	€ 14,50
Baby octopus stew*	€ 13,00
Mussel soup Parthenopean style with king prawn, almond Tarallo, octopus, cherry tomatoes and spicy oil	€ 16,00
Seafood salad* with octopus*, squids*, prawns*, cuttlefish*, mussels and clams	€ 16,50
Grilled octopus* with saffron potato puree and crunchy Gaeta olives	€ 16,00
Sailor's appetizer* - chef's mixed starter	€ 19,00

Starters Country

Buffalo mozzarella (200gr.) with cherry tomatoes	€ 10,00
Neapolitan fried specialties (potato croquettes, rice arancino, pasta omelette, zucchini blossoms, fresh French fries)	€ 10,00
Stuffed zucchini blossoms (4 pieces) with ricotta cheese and cooked ham	€ 8,00
Raw ham, Mozzarella PDO or Burrata and Cherry Tomatoes	€ 15,50
Bruschette (3 pieces) with Datterino tomatoes, basil, extra virgin olive oil	€ 6,00
Bruschettona (2 pieces) with yellow and red cherry tomatoes and buffalo stracciatella cheese	€ 8,00
Eggplant Parmesan casserole	€ 9,00
Caprizza's appetizer - chef's mixed starter	€ 16,50

Pig Salads

Fantasia (mixed salad, cherry tomatoes, carrots, sweet corn, olives, extra virgin olive oil)	€ 8,00
Caprese (tomatoes, mozzarella, oregano, basil)	€ 10,00
Marina Grande (mixed salad, cherry tomatoes, carrots, sweet corn, olives, tuna, mozzarella)	€ 10,00
Chef (mixed salad, cherry tomatoes, Swiss cheese, grilled chicken, boiled egg)	€ 10,00
Vegetariana (mixed grilled vegetables with balsamic vinegar reduction)	€ 11,00
Norvegese (lettuce, courgettes, grilled salmon, raisins, avocado)	€ 14,00

Pasta Dishes

Spaghetti with Datterini cherry tomatoes and basil	€ 11,00
Spaghetti with Puttanesca sauce (olives, capers and cherry tomatoes)	€ 11,50
Spaghetti with seafood	€ 18,00
Spaghetti with clams	€ 20,00
Spaghetti Nerano style (zucchini, Provolone del Monaco cheese, Parmigiano Reggiano and extra virgin olive oil)	€ 14,50
Paccheri with Pistachio, Provolone Cheese, Sausage and e Parmigiano Reggiano	€ 16,50
Ziti allo Scarpariello (tomato sauce and cheese)	€ 11,50
Scialatielli pasta with sea food	€ 21,00
Ravioli Caprese style	€ 13,50
Potato gnocchi Sorrentina style	€ 10,50
Ziti alla Genovese (with meat and onion)	€ 14,00
Bucatini with Cheese, Pepper and mussels	€ 13,50
Risotto with seafood*	€ 18,00

* FROZEN PRODUCTS

Main Courses - Fish

Frittura del Golfo* (fried shrimp and squid with fresh french fries)	€ 18,00
Fresh fish (with Acqua Pazza sauce, baked, or Mediterranean style)	100 grams € 6,00
Mixed Fish* (squid, swordfish, prawns)	€ 24,00
Squids* with vegetables	€ 18,00
Swordfishe with vegetables	€ 18,50
King prawns* with vegetables	€ 18,00

Main Courses - Meat

Veal escalope in lemon sauce, wine sauce, served with fresh French fries	€ 12,00
Chicken cutlet served with fresh French fries	€ 12,00
Beef tenderloin in green pepper sauce, in Barolo wine sauce served with fresh French fries	€ 24,00
Mixed meat: beef, pork, chicken with fresh French fries	€ 24,00
Tagliata Black Angus with rocket and Parmesan cheese	€ 22,00
Pork Sausage with fresh French fries and rapini	€ 14,00
Chicken steak boneless chicken thigh with grilled vegetables	€ 13,00

Side Dishes

Mixed salad	€ 4,00
French fries*	€ 4,50
Fresh French fries	€ 5,00
Friarielli	€ 5,50
Sautéed endive, olives and capers	€ 5,50

* FROZEN PRODUCTS

Traditional Pizzas

Our pizzas can be prepared with whole wheat dough - € 1.50 extra charge

Marinara	€ 7,50
San Marzano tomato sauce, garlic, oregano, basil and oil	
Margherita	€ 8,00
San Marzano tomato sauce, fior di latte cheese from Agerola, extra virgin olive oil, basil	
Bufalina	€ 10,50
San Marzano tomato sauce; outside the oven: buffalo Mozzarella from Campania, extra virgin olive oil, basil	
With Filling	€ 9,50
buffalo ricotta cheese PDO, fior di latte cheese from Agerola, Neapolitan salami, San Marzano tomato sauce, extra virgin olive oil, basil	
Napoli	€ 10,00
San Marzano tomato sauce, fior di latte cheese from Agerola, anchovies from the Cantabrian sea, capers from Pantelleria, taggiasca olives, extra virgin olive oil, basil	
Americana	€ 8,00
Fior di latte cheese from Agerola, Vienna sausage, French fries*	
Margherita with Cherry Tomatoes	€ 7,70
cherry tomatoes, mozzarella, basil, olive oil	
Prosciutto e Funghi	€ 9,00
San Marzano tomato sauce PDO, fior di latte cheese from Agerola, champignon mushrooms; outside the oven: cooked ham, extra virgin olive oil, basil	
Diavola	€ 9,00
San Marzano tomato sauce, fior di latte cheese from Agerola, "spianata" Calabrian salami, extra virgin olive oil, basil	
Salsiccia e Friarielli	€ 10,50
Provola cheese from Agerola, sausage, broccoli rabe, extra virgin olive oil	
4 Formaggi	€ 9,00
fior di latte cheese from Agerola, Swiss emmenthal PDO, fontina cheese PDO, gorgonzola cheese PDO, parmigiano Reggiano 24 months, extra virgin olive oil, basil	
Capricciosa	€ 11,00
San Marzano tomato sauce, fior di latte cheese from Agerola, high-quality cooked ham, champignon mushrooms, black olives, basil	

Modern Pizzas

Our pizzas can be prepared with whole wheat dough - € 1.50 extra charge

- Integrale ai Datterini** € 12,50
whole wheat dough with buffalo mozzarella from Campania PDO, yellow cherry tomatoes from the Vesuvius, cherry tomatoes, parmigiano Reggiano cheese 24 months, whole oil, basil
- Integrale Ortolana** € 10,50
whole wheat dough with fior di latte cheese from Agerola, grilled eggplants, zucchini, peppers, parmigiano Reggiano cheese 24 months, whole extra virgin olive oil, basil
- Genuina** € 11,50
cherry tomatoes, fior di latte cheese from Agerola, parmigiano Reggiano cheese 24 months, organic extra virgin olive oil, basil; crust stuffed with ricotta cheese from Campania PDO and cooked ham
- 'Nduja e Salsiccia** € 12,50
San Marzano Tomato, fior di latte cheese from Agerola, Calabrian 'nduja sausage, sausage, parmigiano Reggiano cheese 24 months, organic extra virgin olive oil, basil
- Fiori di Zucca e Guanciale** € 18,00
fior di latte cheese from Agerola, zucchini blossoms, crispy Guanciale pork jowl from Amatrice; outside the oven: burrata, organic extra virgin olive oil, parmigiano Reggiano cheese 24 months
- Pistacchio e Mortadella** € 12,50
fior di latte cheese from Agerola, Sicilian pistachio cream, mortadella PGI, chopped pistachios, parmigiano Reggiano cheese 24 months, organic extra virgin olive oil
- Carciofi e Lardo** € 12,50
fior di latte cheese from Agerola, roasted artichokes, colonnata lard PGI, parmigiano Reggiano 24 months, organic extra virgin olive oil, basil
- Crudo e Provolone** € 12,50
fior di latte cheese from Agerola, Parma ham PDO 24 months, provolone del Monaco DOP cheese, organic extra virgin olive oil, basil
- Parmigiana e Provola** € 11,50
San Marzano tomato sauce, provola cheese from Agerola, eggplant Parmesan casserole, parmigiano Reggiano cheese 24 months; outside the oven: buffalo Mozzarella from Campania morsels, organic extra virgin olive oil, basil
- Melanzane e Ricotta Salata** € 14,00
San Marzano tomato sauce, fior di latte cheese from Agerola, roasted eggplants; outside the oven: salty ricotta cheese, extra virgin olive oil, basil
- Zucca e Salsiccia** € 14,00
smoked Provolone cheese PDO, pumpkin cream, pork sausage from Caserta, eggplants in oil, salty ricotta cheese, extra virgin olive oil
- Nerano** € 13,00
zucchini cream, fior di latte cheese from Agerola, zucchini chips, zucchini balls, Provolone del Monaco PDO cheese

NEW

- Tropea** € 12,50
red onion cream from Tropea, fior di latte from Agerola; outside the oven: tuna fillets, Apulian burrata, Taggiasca olive pâté, onion chips, basil, extra virgin olive oil
- Parmigianella** € 13,00
fior di latte from Agerola, red datterini tomatoes, fried aubergines; outside the oven: "capocollo" typical Calabrian cold cut, parmigiano reggiano fondue, extra virgin olive oil, basil
- Bresaola, Pepe e Lime** € 13,00
focaccia with rocket, cherry tomatoes, bresaola, parmesan flakes, burrata mousse, pepper, lime
- Jamón e Friarielli** € 15,00
fior di latte from Agerola and broccoli friarielli; outside the oven: Ibérico jamón tartare, grated pecorino cheese on the crust, basil, extra virgin olive oil
- Riccia** € 13,50
focaccia with curly lettuce, datterini tomatoes, tuna fillet, Taggiasca olives, buffalo mozzarella from Campania DOP, extra virgin olive oil

Pizze Fritte

- Classica** € 11,00
(ricotta, provola, cicoli fatty pork)
- Tradizionale** € 11,00
(provola cheese, rapini, sausage)
- Montanara Ripassata** € 11,00
(San Marzano tomato sauce, buffalo mozzarella, parmesan cheese)

WE DO NOT ACCEPT VARIATIONS IN PIZZAS

Desserts

Pastiera / Caprese / Tiramisù / Babà	€ 6,00
Homemade dessert	€ 6,00
Seasonal fruit	€ 5,00
Lemon sorbet	€ 3,50
Assorted desserts	€ 12,00

Soft Drink

Mineral water 0,75 lt	€ 2,50
Coca Cola 33 cl	€ 3,50
Coca Cola Zero 33 cl	€ 3,50
Aranciata / Sprite 33 cl	€ 3,50
Iced lemon/peach tea 33 cl	€ 3,50

Coffee Bar

Coffee	€ 1,20
Decaffeinated Coffee / Barley / Ginseng	€ 1,50
Bitter liquor	€ 4,00
Grappa	€ 4,00
Grappa Barrique	€ 6,00
Vodka	€ 5,00
Whisky	€ 6,00

Draft Drinks



MESSINA

20 cl € 3,50
40 cl € 5,50

Style: lager
Strength: 4,7%
Appearance: golden and brilliant color and with white, fine and compact foam
Taste: barley malts mixed with raw cereals give a dry and dry taste, balanced by a slight point of bitter conferred by the hops



CRISTALLI DI SALE

20 cl € 3,50
40 cl € 5,50

Style: lager
Strength: 5,0%
Appearance: golden color, bright and with a natural opalescence; compact foam and persistent

Taste:

Sicilian salt crystals combined with malts clear and with an exclusive hop, it enhances the pleasant floral and fruity notes on the palate



MORETTI LA ROSSA

30 cl € 5,50

Style: bock
Strength: 7,2%
Appearance: amber color and abundant, dense foam
Taste: produced using 100% barley malt of a special quality, which gives it a full taste of caramelized malt and an intense aroma of roasted malt



House wine (white or red) 1/4 lt € 3,60
House wine (white or red) 1/2 lt € 6,00
House wine (white or red) 1 lt € 10,00

Bottled Beer



HEINEKEN

66 cl

€ 5,00

Style: lager

Strength: 5,0%

Appearance: golden bright colour, pure and fine beer head, compact and persistent

Taste: light and pleasant sparkling body. clear finish. moderately hops flavour



ICHNUSA UNFILTERED

50 cl

€ 6,00

Style: lager

Strength: 5,0%

Appearance: golden bright color, slightly opalescent

Taste: good drinkability, it is soft, full-bodied and balanced: the bitter note, in closing, it is mild and moderate



IOI GLUTEN-FREE

33 cl

€ 5,00

Style: pale ale

Strength: 4,7%

Appearance: Light color

Taste: produced using artisanal methods, with high fermentation, it is not filtered or pasteurized, emanates citrusy notes; fresh and easy to drink on the palate



HEINEKEN 0.0 ALCOHLFREE

33 cl

€ 4,00

Style: italian lager

Strength: alcoholfree 0,0%

Sparkling Wines

Prosecco DOC
Victoria

Glass
Bottle

€ 7,00
€ 20,00

Franciacorta Cuvè Imperiale DOCG
Berlucchi

Bottle

€ 30,00

White Wines

Falanghina "Caprizza" IGP Cantina Iovine	Glass Bottle	€ 5,00 € 15,00
Fiano di Avellino "Altaroccia" DOCG Feudi di San Gregorio	Bottle	€ 24,00
Greco di Tufo "Lucidelsud" DOCG Feudi di San Gregorio	Bottle	€ 24,00
Biancolella Tenuta Frassitelli Casa d'Ambra	Bottle	€ 22,00
Gewürztraminer Alto Adige DOC J. Hofstätter	Bottle	€ 29,00
Blangè Langhe DOC Arneis Ceretto	Bottle	€ 30,00
Chardonnay Jermann	Bottle	€ 36,00

Red Wines

Aglianico "Caprizza" IGP Cantina Iovine	Glass Bottle	€ 5,00 € 15,00
Chianti Superiore DOCG Banfi	Bottle	€ 20,00
Morellino di Scansano DOCG Fattoria le Pupille	Bottle	€ 20,00
Moio 57 Primitivo Cantine Moio	Bottle	€ 22,00
Rosato Visione IGT Feudi San Gregorio	Bottle	€ 22,00

We inform you that, according to EU Regulation n. 1169/2011, our dishes may contain allergens. Please inform us if you have any allergies or intolerances.