



Capriotta
Amore al primo morso

Starters Sea

Peppered Mussels	€ 11,50
Baby Octopus stew*	€ 13,00
Octopus Salad*	€ 13,50
Sautéed Seafood	€ 14,50
Sauté of Clams	€ 14,50
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
Sailor's Appetizer* - chef's mixed starter	€ 19,00

Starters Country

Bruschette - 3 pieces With datterino tomatoes, basil, extra virgin olive oil	€ 6,00
Eggplant Parmesan casserole	€ 7,50
Stuffed Zucchini Blossoms - 3 pieces With ricotta cheese and cooked ham	€ 8,00
Buffalo Mozzarella (200gr.) with Cherry Tomatoes	€ 10,00
Neapolitan Fried specialties Potato croquettes, rice arancino, pasta omelette, zucchini blossoms, fresh French fries	€ 10,00
Raw Ham, Mozzarella PDO or Burrata and Cherry Tomatoes	€ 15,50

Pig Salads

Fantasia	€ 8,00
Mixed salad, cherry tomatoes, carrots, sweet corn, olives, extra virgin olive oil	
Caprese	€ 10,00
Tomatoes, mozzarella, oregano, basil	
Marina Grande	€ 10,00
Mixed salad, cherry tomatoes, carrots, sweet corn, olives, tuna, mozzarella	
Chef	€ 10,00
Mixed salad, cherry tomatoes, Swiss cheese, grilled chicken, boiled egg	
Vegetariana	€ 11,00
Mixed grilled vegetables with balsamic vinegar reduction	

Pasta Dishes

Spaghetti with Datterini Cherry Tomatoes and Basil	€ 11,00
Potato Gnocchi Sorrentina style	€ 11,50
Spaghetti with Puttanesca Sauce - olives, capers and cherry tomatoes	€ 11,50
Ziti allo Scarpariello - tomato sauce and cheese	€ 11,50
Ravioli Caprese style	€ 13,50
Bucatini with Cheese, Pepper and Mussels	€ 13,50
Ziti alla Genovese - with meat and onion	€ 14,00
Spaghetti Nerano style	€ 14,50
Zucchini, Provolone del Monaco cheese, Parmigiano Reggiano and extra virgin olive oil	
Paccheri with Pistachio, Provolone Cheese, Sausage and e Parmigiano Reggiano	€ 16,50
Spaghetti with Seafood	€ 17,00
Risotto with Seafood*	€ 18,00
Spaghetti with Clams	€ 18,00
Scialatielli Pasta with Seafood	€ 21,00

Main Courses - Fish

Fresh Fish	100 grams	€ 6,00
With acqua pazza sauce, baked, or Mediterranean style		
Frittura del Golfo*		€ 17,00
Fried shrimp and squid with fresh french fries		
Squids* with Vegetables		€ 17,50
King prawns* with Vegetables		€ 17,50
Swordfish with Vegetables		€ 18,00
Mixed Fish*		€ 24,00
Squid, swordfish, prawns		

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
Pork Sausage with fresh French Fries and Broccoli Rabe	€ 13,00
Boneless Chicken Steak with Grilled Vegetables	€ 13,00
Tagliata Black Angus with Rocket and Parmigiano Reggiano	€ 22,00
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

Side Dishes

Mixed Salad	€ 4,00
French Fries*	€ 4,50
Fresh French Fries	€ 5,00
Broccoli Rabe	€ 5,50
Sautéed Endive, Olives and Capers	€ 5,50

Traditional Pizzas

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

Marinara	€ 6,80
La Regina di San Marzano tomato sauce, garlic, oregano, extra virgin olive oil, basil	
Margherita	€ 7,50
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, basil, extra virgin olive oil	
Napoli	€ 8,00
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, anchovies, capers from Pantelleria, olives, extra virgin olive oil, basil	
Diavola	€ 8,30
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, "spianata" Calabrian salami, extra virgin olive oil, basil, chilli pepper threads	
Filetto	€ 9,00
Fresh tomato, Fior di Latte cheese from Agerola PDO, extra virgin olive oil, basil	
Americana	€ 9,00
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, Vienna sausage, French fries*	
Prosciutto e Funghi	€ 9,50
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, champignon mushrooms; outside the oven: cooked ham, extra virgin olive oil, basil	
With Filling	€ 10,00
Buffalo ricotta cheese PDO, Fior di Latte cheese from Agerola PDO, Neapolitan salami, La Regina di San Marzano tomato sauce, extra virgin olive oil, basil	
4 Formaggi	€ 10,00
Fior di Latte cheese from Agerola PDO, Swiss Emmenthal PDO, Fontina cheese PDO, Gorgonzola cheese PDO, Parmigiano Reggiano PDO 24 months, extra virgin olive oil, basil	
Bufalina	€ 10,00
La Regina di San Marzano tomato sauce, buffalo mozzarella from Campania PDO, extra virgin olive oil, basil	
Salsiccia e Friarielli	€ 10,00
Provola cheese from Agerola, sausage, broccoli rabe, extra virgin olive oil	
Capricciosa	€ 11,00
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, high quality cooked ham, champignon mushrooms, black olives, basil	

* FROZEN PRODUCTS

Modern Pizzas

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

- Integrale Ortolana** € 11,00
Whole wheat dough with Fior di Latte cheese from Agerola PDO, grilled eggplants, zucchini, peppers, Parmigiano Reggiano PDO 24 months, whole extra virgin olive oil, basil
- Integrale ai Datterini** € 12,50
Whole wheat dough with Fior di Latte cheese from Agerola PDO, yellow cherry tomatoes from the Vesuvius, cherry tomatoes, Parmigiano Reggiano PDO 24 months, whole oil, basil
- Genuina** € 12,00
Cherry tomatoes, Fior di Latte cheese from Agerola PDO, Parmigiano Reggiano PDO 24 months, organic extra virgin olive oil, basil; crust stuffed with ricotta cheese from Campania PDO and Parmigiano Reggiano PDO 24 months
- 'Nduja e Salsiccia** € 12,00
La Regina di San Marzano tomato sauce, Fior di Latte cheese from Agerola PDO, Calabrian 'nduja sausage, sausage, Parmigiano Reggiano PDO 24 months, organic extra virgin olive oil, basil, chilli pepper threads
- Parmigiana e Provola** € 12,50
La Regina di San Marzano tomato sauce, provola cheese from Agerola, eggplant parmesan casserole, Parmigiano Reggiano PDO 24 months, organic extra virgin olive oil, basil
- Pistacchio e Mortadella** € 13,00
Fior di Latte cheese from Agerola PDO, Sicilian pistachio cream, Mortadella PGI, chopped pistachios, Parmigiano Reggiano PDO 24 months
- Crudo e Provolone** € 13,00
Fior di Latte cheese from Agerola PDO, Parma ham 24 months, Provolone del Monaco cheese PDO, organic extra virgin olive oil, basil
- Nerano** € 13,00
Zucchini cream, Fior di Latte cheese from Agerola PDO, zucchini chips, provolone del Monaco PDO cheese
- Fiori di Zucca e Guanciale** € 15,00
Fior di Latte cheese from Agerola PDO, zucchini blossoms, crispy Guanciale pork jowl from Amatrice; outside the oven: Apulian burrata PDO, organic extra virgin olive oil, Parmigiano Reggiano PDO 24 months

Pesto e Polpette € 15,00
Basil sauce, Fior di Latte cheese from Agerola PDO, yellow cherry tomatoes; outside the oven: beef meatballs, Buffalo ricotta cheese from Campania PDO, organic extra virgin olive oil "Terre Francescane", basil

Burrata e Pata Negra € 18,00
Fior di Latte cheese from Agerola PDO; outside the oven: Pata Negra 100% acorn, Apulian burrata PDO, provolone del Monaco cheese, organic extra virgin olive oil "Terre Francescane", basil

NEW

Carciofotta € 13,50
Fior di Latte cheese from Agerola PDO, artichoke cream, artichokes; outside the oven: high quality cooked ham, dried tomatoes, organic extra virgin olive oil "Terre Francescane", basil

Matador € 13,50
Smoked provola PDO, baked potatoes, porchetta; outside the oven: Parmigiano Reggiano PDO 24 months cream, organic extra virgin olive oil, basil

Pugliese € 13,50
Fior di Latte cheese from Agerola PDO, yellow datterini cherry tomatoes, pig's capocollo, Apulian burrata PDO, black olives, organic extra virgin olive oil, basil

Tropea € 15,00
Red onion cream from Tropea, Fior di Latte cheese from Agerola PDO; outside the oven: tuna fillets, Apulian burrata PDO, Taggiasca olive pâté, onion chips, basil, organic extra virgin olive oil

Jamón e Friarielli € 15,00
Fior di Latte from Agerola PDO and broccoli friarielli; outside the oven: Ibérico jamón tartare, grated pecorino cheese on the crust, basil, organic extra virgin olive oil "Terre Francescane"

Fried Pizza

Montanara Ripassata € 10,50
Fried pizza and then baked with san marzano tomato, Fior di Latte cheese from Agerola PDO, pecorino sheep cheese, extra virgin olive oil, basil

Classica € 11,00
Stuffed with buffalo ricotta cheese from Campania PDO, Fior di Latte cheese from Agerola PDO, Neapolitan salami, black pepper, Parmigiano Reggiano PDO 24 months

Desserts

Homemade Dessert	€ 6,00
Seasonal Fruit	€ 5,00
Lemon Sorbet	€ 4,00
Assorted Desserts	€ 12,00

Soft Drink

Mineral Water 0,75 L	€ 2,50
Coca-Cola 33 cl	€ 3,50
Coca-Cola Zero 33 cl	€ 3,50
Orangeade / Sprite 33 cl	€ 3,50

Coffee Bar

Coffee	€ 1,20
Decaffeinated Coffee / Barley / Ginseng	€ 1,50
Bitter Liquor	€ 4,00
Grappa	€ 4,00
Aperol Spritz	€ 7,00
Campari Spritz	€ 7,00

Draft Drinks



MORETTI RICETTA ORIGINALE	20 cl	€ 3,50
	40 cl	€ 5,50

Style: Lager
Strength: 4,6%
Appearance: straw color, white and compact foam
Taste: malty attack followed by a finely bitter flavour; the barley malt aroma is balanced by fresh and floral notes



MORETTI LA ROSSA	40 cl	€ 5,50
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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 - red)	1/4 L	€ 3,60
House wine (white - red)	1/2 L	€ 6,00
House wine (white - red)	1 L	€ 10,00

Bottled Beer



HEINEKEN

33 cl

€ 4,00

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



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 Cuvée Imperiale DOCG
Berlucchi

Bottle

€ 58,00

White Wines

Falanghina "Caprizza" IGP Cantina Iovine	Glass	€ 5,00
	Bottle	€ 15,00
Fiano di Avellino "Pietracalda" DOCG Feudi di San Gregorio	Bottle	€ 28,00
Greco di Tufo "Cutizzi" DOCG Feudi di San Gregorio	Bottle	€ 28,00
Gewürztraminer Alto Adige DOC J. Hofstätter	Bottle	€ 30,00
Blangè Langhe DOC Arneis Ceretto	Bottle	€ 42,00
Chardonnay Jermann	Bottle	€ 48,00

Red Wines

Aglianico "Caprizza" IGP Cantina Iovine	Glass	€ 5,00
	Bottle	€ 15,00
Chianti DOCG Banfi	Bottle	€ 22,00
Morellino di Scansano DOCG Fattoria le Pupille	Bottle	€ 25,00
Primitivo Cantalupi IGT Conti Zecca	Bottle	€ 22,00
Rosato Visione IGT Feudi San Gregorio	Bottle	€ 27,00

Dear guest, following the Regulation (EU) No. 1169/2011, in case of you have any allergy or food intolerance, please do not hesitate to ask our trained staff any kind of information. We will be glad to suggest the best options for you.

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BERGAMO | Piazza Sant'Anna 1/h

BRESCIA | Viale Venezia 69

CAGLIARI | Via Roma 75

NAPOLI | Via Luca Giordano 25

ROMA | Via Piave 70

TRENTO | Via Roma 50

TORINO | Piazza Savoia

VARESE | Piazza Giovine Italia

VALENCIA (ES) | Paseo Alameda, 39

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