



Capri
Amore al primo morso



Capriira

*Pizzeria e Friggitoria
Napoletana*

Tradition and Innovation

A light, fragrant, highly digestible and tasty pizza.

Our pizza chefs, a mix of traditional and innovative masters, have improved the recipe of traditional Neapolitan pizza and integrated the most **modern methods for the dough preparation.**

In our pizzeria there's a **dehumidified Leavening Room, where our dough rises for 20/22 hours.** After this time the other ingredients are added to complete the dough. The timers, that you may have noticed, are used to show the rising time of the different doughs.

After 30 hours our dough is finally ready!



Neapolitan Fried Dishes

Neapolitan Panzerotto (2 pieces) € 5,00

Made with potatoes with provola cheese from Agerola, Neapolitan salami, black pepper, parmigiano Reggiano cheese 24 months, pecorino romano sheep cheese, parsley

Neapolitan Arancino (1 piece) € 3,00

rice balls with meat sauce, fior di latte cheese from Agerola PDO, peas, ground meat, parmigiano Reggiano 24 months

Omelette with Bucatini (1 piece) € 3,50

with béchamel sauce, fior di latte cheese from Agerola PDO, peas and ground meat

Omelette with Bucatini Nerano style (1 piece) € 3,50

zucchini, provolone del Monaco DOP cheese, cheese cream

Stuffed Zucchini Blossoms (2 pieces) € 5,50

with buffalo ricotta cheese from Campania PDO and cooked ham

Neapolitan Mixed Fried Food (5 pieces) € 15,00

Neapolitan panzerotto, Neapolitan Arancino, Omelette with Bucatini, Omelette with Bucatini Nerano style, stuffed Courgette flower

Fresh French Fries € 5,00

Freshly cut potatoes



400
Pizzeria e

Pizzeria

Pizzeria e Friggitoria

Capri
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Appetizers

Fried Squids* and Fresh French Fries € 13,00

Pata Negra 100% acorn Apulian burrata PDO € 16,00
with Parma ham 24 months

Bruschette (2 pieces) € 7,00
with yellow and red cherry tomatoes and buffalo stracciatella cheese

Bruschette Parma Ham and Fior di Latte € 7,00
Cheese (2 pieces)
Parma ham PDO 24 months and fior di latte cheese from Agerola PDO

Eggplant Parmesan casserole € 9,00

Pig Salads

Primavera € 12,00
Mixed salad, diced smoked provola, tomatoes, carrots, green olives, tuna

Caesar € 12,00
Mixed salad, grilled chicken, bread croutons, Parmigiano Reggiano 24 months, caesar sauce

Caprese € 12,00
Fior di Latte cheese from Agerola PDO, tomatoes, green olives, oregano, basil

Bresaola € 12,00
Dried beef Bresaola, Apulian burrata PDO 100 gr., arugula Parmigiano Reggiano 24 months, cherry tomatoes

* FROZEN PRODUCT



*Pasta Dishes***

Tagliatelle with Bolognese meat sauce	€ 12,00
Spaghetti with fresh tomatoes	€ 11,00
Bucatini Carbonara	€ 12,00
Amatriciana-style paccheri	€ 12,00
Gnocchi Sorrentina style	€ 12,00
Gnocchi Gricia style	€ 12,00

Main Courses

Veal escalopes with lemon sauce, with fresh fried potatoes	€ 12,00
Breaded chicken cutlet with fresh fried potatoes	€ 12,00
Pork chop with broccoli raab	€ 12,00
Pork sausage PDO Fresh Fried Potatoes or grilled vegetables	€ 12,00
Hamburger 200 gr Fried Egg, Fresh Fried Potatoes, Tomato Bruschetta	€ 14,00
Grilled squid with grilled vegetables	€ 16,00

** DEFROSTED PRODUCT



Our gluten-free doughs
ARE NOT DESIGNED FOR CELIACS.

If you follow a gluten-free diet
or out of curiosity
discover the rich flavor
of our gluten-free dough!!!



Our pizzas can be prepared
with **gluten free** or **whole wheat dough**
- € 1.50 extra charge

Caprizza Pizzas

Burrata e Pata Negra € 18,00

fior di latte cheese from Agerola PDO; outside the oven: Pata Negra 100% acorn, Apulian burrata, provolone del Monaco cheese, organic extra virgin olive oil Terre Francescane, basil

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

NEW

Jamon e Friarielli € 15,00

fior di latte from Agerola PDO and broccoli rabe; outside the oven: Ibérico jamón tartare, grated pecorino cheese on the crust, basil, extra virgin olive oil

Carciofotta € 13,50

fior di latte from Agerola PDO, artichoke cream, sliced artichokes; outside the oven: high quality cooked ham, dried tomatoes, organic extra virgin olive oil Terre Francescane, basil

We Do Not Accept Changes To Recipes

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Modern Pizzas

Integrale ai Datterini € 12,00

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 € 12,00

whole wheat dough with fior di latte cheese from Agerola PDO, grilled eggplants, zucchini, peppers, parmigiano Reggiano cheese 24 months, whole extra virgin olive oil, basil

Genuina € 12,00

cherry tomatoes, fior di latte cheese from Agerola PDO, 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 € 12,00

san Marzano Tomato, fior di latte cheese from Agerola PDO, Calabrian 'nduja sausage, sausage, parmigiano Reggiano cheese 24 months, organic extra virgin olive oil, basil

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: burrata, organic extra virgin olive oil, parmigiano Reggiano cheese 24 months

Pistacchio e Mortadella € 13,00

fior di latte cheese from Agerola PDO, Sicilian pistachio cream, mortadella PGI, chopped pistachios, parmigiano Reggiano cheese 24 months, organic extra virgin olive oil

Crudo e Provolone € 13,00

fior di latte cheese from Agerola PDO, Parma ham PDO 24 months, provolone del Monaco DOP cheese, organic extra virgin olive oil, basil

Parmigiana e Provola € 12,50

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

Nerano € 13,00

zucchini cream, fior di latte cheese from Agerola PDO, zucchini chips, zucchini balls, provolone del Monaco PDO cheese

NEW

Tropea € 15,00

red onion cream from Tropea, fior di latte from Agerola PDO; outside the oven: tuna fillets, Apulian burrata, Taggiasca olive pâté, onion chips, extra virgin olive oil, basil

Matador € 13,50

PDO smoked provola, baked potatoes, porchetta, Parmigiano Reggiano cheese 24 months cream, biologic extra virgin olive oil, basil

Pugliese € 13,50

fior di latte cheese from Agerola PDO, yellow datterini tomatoes, pig's capocollo, Apulian burrata DOP, black olives, biologic extra virgin olive oil, basil

[We Do Not Accept Changes To Recipes](#)



Traditional Pizzas

- 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 PDO, 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
- Americana** € 10,00
San Marzano tomato sauce, Fior di latte cheese from Agerola PDO, Vienna sausage, French fries*
- With Filling** € 10,00
buffalo ricotta cheese PDO, fior di latte cheese from Agerola PDO, Neapolitan salami, san Marzano tomato sauce, extra virgin olive oil, basil
- Prosciutto e Funghi** € 10,00
San Marzano tomato sauce PDO, fior di latte cheese from Agerola PDO, champignon mushrooms; outside the oven: cooked ham, 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 24 months, extra virgin olive oil, basil
- Bufalina** € 11,00
San Marzano tomato sauce; outside the oven: buffalo Mozzarella from Campania, extra virgin olive oil, basil
- Salsiccia e Friarielli** € 11,00
Provola cheese from Agerola, sausage, broccoli rabe, extra virgin olive oil
- Napoli** € 12,00
san Marzano tomato sauce, fior di latte cheese from Agerola PDO, anchovies from the Cantabrian sea, capers from Pantelleria, taggiasca olives, extra virgin olive oil, basil
- Capricciosa** € 12,50
tomato sauce San Marzano, fior di latte cheese from Agerola PDO, high-quality cooked ham, champignon mushrooms, black olives, basil

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Fried Pizzas

Classica € 12,00
stuffed with buffalo ricotta cheese from Campania PDO, fior di latte cheese from Agerola PDO, Neapolitan salami, black pepper, parmigiano Reggiano 24 months

Montanara Ripassata € 11,00
fried pizza and then baked with san marzano tomato, fior di latte cheese from Agerola PDO, pecorino sheep cheese, extra virgin olive oil, basil

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Dessert

Pastiera* € 6,00
Shortcrust pastry filled with ricotta cheese and grain

Caprese* € 6,00
Cake cocoa and almonds

Tiramisù € 6,00

Babà € 6,00
Neapolitan dessert with rum

Cheesecake € 6,00

Dessert of the day € 6,00

Wines

GLASS

BOTTLE

WHITE WINES

Falanghina "Caprizza" IGP
Cantine Iovine

€ 5,00 € 15,00

Costamolino Vermentino DOC
Argiolas

€ 6,00 € 25,00

Lugana DOC
Ca' dei Frati

€ 25,00

Alto Adige Gewürztraminer DOC
Kaltern Caldaro

€ 25,00

GLASS

BOTTLE

RED WINES

Aglianico "Caprizza" IGP
Cantine Iovine

€ 5,00 € 15,00

Costera Cannonau DOC
Argiolas

€ 6,00 € 25,00

Valpolicella Classico DOC
Allegrini

€ 26,00

GLASS

BOTTLE

SPARKLING

Prosecco DOC Extra Dry "Levis"
Bellenda

€ 6,00 € 23,00

Beer

	20 cl	40 cl
<u>DRAFT BEER</u>		
Moretti Original Recipe	€ 3,50	€ 5,50
Moretti La Rossa 30 cl		€ 5,50
<u>BEER IN BOTTLE</u>		
Ichnusa Unfiltered 50 cl		€ 5,00
Erdinger Weiss 50 cl		€ 5,50
Lagunitas IPA USA 35,50 cl		€ 5,50
Heineken 0.0 (alcohol free) 33 cl		€ 4,00
Fischer 65 cl		€ 9,00
<u>CRAFT BEER</u>		
Baladin Nazionale Gluten free 33 cl		€ 6,00

Cocktails by Botanico

Aperol Spritz Aperol, prosecco, soda	€ 7,00
Campari Spritz Campari, prosecco, soda	€ 7,00
Limoncello Spritz Vodka, lime, ginger beer	€ 7,00
Hugo Elder liqueur, prosecco, fresh mint, soda	€ 7,00
Gin Tonic Bombay Sapphire, tonic water	€ 8,00

Par

Sparkling water / Natural water 75 cl	€ 3,00
Coca Cola / Coca Cola Zero	€ 3,50
Aranciata / Sprite	€ 3,50
Coffee	€ 2,00
Grappa	€ 4,00
Bitters	da € 4,00 a € 8,00

Bread	€ 1,50
Service	10%