

Celebrating 50 Years



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# Caprice

## RESTAURANT

### MUSSELBURGH

Est 1969

Welcome back

### STARTERS

<b>Arancini Siciliana</b> Sicilian rice balls filled with peas, tomato & mozzarella	<b>£4.50</b>
<b>Mussels Marinara</b> Mussels served in a white wine, tomato and garlic sauce	<b>£6.95</b>
<b>Mozzarella Tricolore V</b> Layered tomato slices, mozzarella and basil leaves, drizzle with pesto	<b>£6.50</b>
<b>Paté Maison</b> Homemade chicken liver and bacon Paté	<b>£5.50</b>
<b>Marinated Olives V</b> Served with Parmesan	<b>£3.95</b>
<b>Parma Ham and Melon</b>	<b>£6.50</b>
<b>Antipasto Italiano (large)</b> A selection of Italian cured meats and marinated vegetables, mixed cheese olives and sundried tomatoes served with our crusty bread and dip	<b>£13.50</b>
<b>Garlic Mushrooms</b> Breaded button mushrooms served with a garlic mayonnaise dip	<b>£5.50</b>
<b>Calamari Fritti</b> Deep Fried Rings of Squid served with tartar sauce and lemon	<b>£6.50</b>
<b>Polpettini Caprice</b> Meatballs in tomato and cheese sauce	<b>£4.95</b>
<b>Polpettini Napolitana</b> Meatballs in tomato and garlic sauce	<b>£4.20</b>
<b>Homemade Minestrone V</b> Antonio's famous homemade soup. Served with our daily fresh made bread	<b>£4.50</b>

### BREAD 10"

<b>Garlic pizza bread</b>	<b>£4.95</b>
<b>Garlic pizza bread with cheese</b>	<b>£5.95</b>
<b>Bruschetta (to share)</b> Garlic pizza bread with vine tomatoes, red and white onions, finished with olive oil	<b>£5.95</b>
<b>Bruschetta and cheese (to share)</b>	<b>£6.95</b>
<b>Basket of bread</b> Homemade bread served with oil and balsamic dip	<b>£2.50</b>

### MEATS

<b>Fillet Steak 8oz</b>	<b>£25.95</b>
<b>Rib Eye Steak 8oz</b>	<b>£19.95</b>
<b>ALL OUR STEAKS ARE SERVED WITH SEASONED MUSHROOM, TOMATOES AND CHUNKY CHIPS.</b>	
<b>ADD a sauce</b> Al Pepe: Crushed black peppercorns in a cream and brandy sauce Diane: A french mustard, onion, mushroom, white wine and cream sauce	<b>£2.00</b>
<b>Tuscan Fried Chicken</b> Breaded pan fried chicken served with a side of spaghetti napoli	<b>£13.95</b>
<b>Escalope Caprice</b> Breaded topped with napolitana sauce, parma-ham and mozzarella	<b>£14.50</b>
<b>Escalope Marsala</b> Pan fried with marsala wine, creamy mushroom sauce topped with grilled asparagus	<b>£15.50</b>
<b>Grilled Chicken Breast</b> Grilled served with Diane, Al Pepe or Marsala sauce	<b>£13.95</b>

### FISH

<b>Fried Fillet of Haddock</b> Locally Sourced breaded haddock served with chips and peas	<b>£10.50</b>
<b>Lemon Haddock</b> Pan fried in lemon juice served with baby potatoes and grilled asparagus	<b>£10.50</b>
<b>Wholetail Scampi</b> Breaded scampi served with Side salad, chunky chips and tartar sauce	<b>£10.50</b>

### RISOTTO

<b>Risotto Fiori Della Terra V</b> Rice with mushrooms, red onions, sweetcorn, peas and a hint of cream, delicately drizzled with balsamic reduction	<b>£9.95</b>
<b>Risotto Frutti Di Mare</b> Mixed seafood in a white wine, garlic and tomato sauce	<b>£11.95</b>

### PASTA

<b>Cannelloni Verde V</b> Large tubes of pasta filled with ricotta cheese and spinach in a tomato, cream and cheese sauce	<b>£9.95</b>
<b>Gnocchi al Pesto V</b> Pasta dumplings in a pesto sauce finished with parmesan	<b>£9.95</b>
<b>Gnocchi Piccanti</b> Pasta dumplings with a tomato and chilli sauce	<b>£9.95</b>
<b>Lasagna Al Forno</b> Homemade oven baked layers of pasta with bolognese and mozzarella	<b>£9.95</b>
<b>Panzerotti Quattro Formaggi V</b> Round pillows of pasta filled with cheeses served in a tomato, cream and cheese sauce	<b>£9.95</b>
<b>Penne Alla Crudaiola V</b> Tomato based served with garlic, cherry tomatoes, fresh mozzarella and basil	<b>£9.95</b>
<b>Penne Piccanti V</b> Thin pasta tubes with a tomato, garlic and chilli sauce	<b>£9.50</b>
<b>Penne Primavera V</b> Served in a tomato, basil and garlic sauce with mushroom, artichoke and red onion	<b>£9.95</b>
<b>Ravioli Al Ragu Gratinati</b> Round pillows of pasta filled with meat served in a tomato, cream and cheese sauce	<b>£9.95</b>
<b>Rigatoni Calabrese</b> Tomato based served with spicy Ndjua and red onion	<b>£9.50</b>
<b>Rigatoni Campagnola V</b> Pasta tubes with pancetta, onions, peppers, mushrooms	<b>£9.95</b>
<b>Rigatoni Mimi</b> Served in a creamy tomato sauce, with mincemeat, bacon and peas	<b>£9.95</b>
<b>Rigatoni with Chicken Carbonara</b> Served in a sauce of fresh cream, parmesan cheese and chicken	<b>£9.50</b>
<b>Spaghetti Aglio, Olio Peperoncino V</b> Spaghetti with garlic oil and chilli	<b>£9.50</b>
<b>Spaghetti Bolognese</b> Served with mincemeat and a tomato sauce	<b>£9.50</b>
<b>Spaghetti Carbonara</b> Fresh cream, bacon, parmesan cheese finished with black pepper	<b>£9.95</b>
<b>Spaghetti Con Polpettini Di Carne</b> Served with meatballs and a tomato sauce	<b>£9.80</b>
<b>Spaghetti Matrigiana</b> Served in a sauce of tomato, pancetta, onion and oregano	<b>£9.95</b>
<b>Spaghetti Napolitana V</b> Served with tomato and garlic sauce	<b>£9.50</b>
<b>Tagliatelle Asparagi</b> Asparagus and pancetta served in a cream sauce	<b>£11.50</b>
<b>Tagliatelle Al Gamberoni</b> King prawns served in a tomato and herb sauce	<b>£11.50</b>
<b>Tagliatelle Caprice V</b> Served in a tomato, mushroom, spinach, cream and garlic sauce	<b>£9.95</b>
<b>Tagliatelle Nonno Alfredo</b> Served in a fresh cream, mushroom, bacon and parmesan sauce	<b>£9.95</b>
<b>Tortellini Alla Ragu V</b> Tortellini with tomato, cream and cheese sauce	<b>£9.95</b>
<b>Tortellini di Spinachi Gratinati V</b> Pasta tubes with ricotta cheese and spinach in a tomato, cream and cheese sauce	<b>£9.95</b>
<b>1/2 Portion Of Pasta</b>	<b>£5.75</b>

Many of our pasta dishes are available as a gluten free option. Please allow extra cooking time. **V** = Vegetarian.

### PIZZAS

Authentic Log Fired Pizza

<b>Alfredo V</b> Tomato, cheese, black olives and artichoke	<b>£11.50</b>
<b>Calabrese</b> Tomato, fresh mozzarella, spicy nduja and fresh chilli	<b>£10.50</b>
<b>Campagnola</b> Tomato, cheese, chicken, onions, mushrooms and sweetcorn	<b>£12.50</b>
<b>Caprice V</b> Tomato, cheese and onions	<b>£10.50</b>
<b>Colorado</b> Tomato, cheese and pepperoni sausage	<b>£10.50</b>
<b>Hawaii</b> Tomato, cheese, ham and pineapple	<b>£11.50</b>
<b>La Fiorentina</b> Tomato, Cheese, Spinach finished with an egg cracked in the centre	<b>£11.50</b>
<b>La Mamma V</b> Tomato, mozzarella, red onions and olives	<b>£11.50</b>
<b>Margarita</b> Tomato, fresh mozzarella, basil finished with olive oil	<b>£9.50</b>
<b>Meat Feast</b> Tomato, cheese, ham, chicken, meatballs and pepperoni sausage	<b>£12.50</b>
<b>Mediterranean V</b> Tomato, cheese, grilled aubergines, courgettes, onions and peppers	<b>£11.50</b>
<b>O Sole Mio V</b> Tomato, mozzarella, sundried tomatoes and oregano	<b>£10.50</b>
<b>Opera</b> Tomato, cheese, ham and chicken	<b>£11.50</b>
<b>Party</b> Tomato, cheese, peppers and salami	<b>£11.50</b>
<b>Pizzarama</b> Tomato, cheese, green, red peppers, mushrooms, meatballs and black olives	<b>£12.50</b>
<b>Popeye V</b> Tomato, cheese, spinach and black olives	<b>£11.50</b>
<b>Sorrento</b> Tomato, cheese, ham, artichoke, mushroom and black olives	<b>£12.50</b>
<b>St Lucia</b> Tomato, cheese and prawns	<b>£10.50</b>
<b>Vegetarian V</b> Tomato, cheese, mushroom, red onion and mix peppers	<b>£12.50</b>
<b>Vulcano</b> Tomato, cheese, pepperoni sausage, chicken and fresh chilli	<b>£11.50</b>
<b>Half and Half</b> Our famous half cheese and tomato pizza with any half pasta (£0.70 per extra topping, excluded seafood pastas)	<b>£11.80</b>
<b>Or create your own Pizza</b>	<b>£1.50 per topping</b>

Pizza Toppings as follows: artichoke, anchovies, bacon, black olives, mozzarella, chicken, chilli, cherry tomatoes, ham, meatballs, mushrooms, nduja, onion, pepperoni sausage, peppers, pineapple, prawns, rocket, salami, spinach, sun-dried tomatoes, sweetcorn.

\*\*Allergies: Due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerance.

Drinks & Desserts →

## SIDE ORDERS

<b>Fries</b>	<b>£3.50</b>
<b>Sweet Potato Fries</b>	<b>£3.95</b>
<b>Onion Rings</b>	<b>£3.50</b>
<b>Potato Wedges</b>	<b>£3.50</b>
<b>Insalata Mista</b> Fresh crisp lettuce, ripe juicy tomatoes, sun-dried tomatoes, olives, onions. Drizzled with extra virgin olive oil	<b>£3.95</b>
<b>Insalata Pomodoro</b> Chopped cherry tomatoes, red onion, basil and olive oil	<b>£3.95</b>
<b>Patate Arrosto</b> Roasted diced potato with rosemary	<b>£3.95</b>

## SALADS

<b>Grilled Chicken</b> Fresh grilled chicken breast served with fresh crisp lettuce, ripe juicy tomatoes, sun-dried tomatoes, olives and onions. Drizzled with extra virgin olive oil	<b>£10.95</b>
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## DESSERTS AND ICE CREAMS

<b>Profiteroles</b> Cream puffs with lusciously rich cream filling served with ice cream and chocolate sauce	<b>£4.50</b>
<b>Banana Split</b> Ice cream, whipped cream, banana and chocolate sauce	<b>£4.50</b>
<b>Chocolate Fudge Cake</b> Goey chocolate fudge cake, served with your choice of single cream or vanilla ice cream	<b>£4.50</b>
<b>Knickerbocker Glory</b> Fresh fruit cocktail with vanilla, chocolate and strawberry ice creams, served with strawberry sauce and whipped cream	<b>£6.50</b>
<b>Ice Cream (3 Scoops)</b> Italian Vanilla, strawberry or chocolate. Ask your server about other flavours available	<b>£4.50</b>
<b>Mars Bar Sundae</b> Mars bar layered with vanilla ice cream and chocolate sauce	<b>£4.50</b>
<b>Tiramisu</b> Layers of espresso soaked sponge and whipped cream sprinkled with cocoa powder	<b>£4.50</b>
<b>Banoffee Pie</b> Fresh homemade banoffee pie	<b>£4.50</b>
<b>Amaretto Gateau</b> Sponge cake with chantilly cream, almonds and macaroon	<b>£4.50</b>
<b>Cheesecake</b> Deep and creamy cheesecake served with vanilla ice cream	<b>£4.95</b>
<b>Sorbet</b> Three scoops of mango, raspberry or lemon sorbet	<b>£4.50</b>
<b>Orange Delight</b> A whole natural orange skin, filled with orange sorbet	<b>£3.50</b>
<b>Lemon Delight</b> A whole natural lemon skin, filled with lemon sorbet	<b>£3.50</b>
<b>Lemoncello</b> Lemon sorbet drizzled with lemoncello liqueur	<b>£4.50</b>
<b>Caramalised Bananas</b> Warm caramel banana with vanilla ice cream	<b>£4.50</b>
<b>Gelato Affogato</b> Vanilla ice cream with a shot of espresso	<b>£4.50</b>
<b>Cassata Pistacchio</b> Traditional wedge shaped slice of vanilla and pistachio ice cream with cream and candied fruit	<b>£4.50</b>

## SOFT DRINKS

<b>Draught Soft Drinks</b> Coca-Cola, Diet Coke, Lemonade	14oz <b>£2.50</b>	16oz <b>£2.95</b>
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## BOTTLED

<b>Bottled Soft Drinks</b> Coke, Diet Coke, Coke Zero, Fanta, Irn-Bru, Diet Irn-Bru, Sprite	330ml <b>£2.50</b>
<b>Appletiser</b>	275ml <b>£2.30</b>
<b>Ginger Beer</b>	200ml <b>£2.20</b>
<b>San Pellegrino</b> Limonata or Aranciata	330ml <b>£2.50</b>
<b>J20</b> Apple and Mango, Apple and Raspberry or Orange and Passion Fruit	275ml <b>£3.00</b>

## WATERS

<b>San Pellegrino Sparkling</b>	500ml <b>£2.20</b>	750ml <b>£4.20</b>
<b>Acqua Panna Still</b>	500ml <b>£2.20</b>	750ml <b>£4.20</b>

## JUICES

<b>Orange Juice, Apple or Cranberry</b>	Class <b>£2.20</b>
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## DRAUGHT BEER

<b>Birra Moretti 4.6%</b>	Half Pint <b>£2.95</b>	Pint <b>£4.95</b>
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## BEER AND CIDER

<b>Peroni Nastro Azzuro 5.1%</b> Brewed and bottled in Italy to create a delicate balance of bitterness and citrus aromatic notes, with a crisp, refreshing finish	330ml <b>£3.95</b>
<b>Menabrea Bionda 4.8%</b> Complex, malty, hoppy, with a floral aroma and citrus undertones, this blond lager is a pizza's perfect partner	330ml <b>£3.95</b>
<b>Budweiser 4.8%</b>	330ml <b>£3.95</b>
<b>Corona 4.5%</b>	330ml <b>£3.95</b>
<b>Peroni Zero 0.0%</b>	330ml <b>£3.50</b>
<b>Kopparberg 4.0%.</b> Mixed fruit, Strawberry and Lime, Raspberry	500ml <b>£4.95</b>
<b>Mela Rossa Cider 5.0%</b> Fruity and unique taste made from 100% Italian apples	330ml <b>£3.95</b>

## SPIRITS

<b>Spirits 25ml</b> Gordons Gin, Bacardi, Morgans Spiced, Malibu, Tequila, Peach Snaps (Selection of gins available)	<b>£2.50</b>
<b>Vodka 25ml</b>	
<b>Smirnoff</b>	<b>£2.50</b>
<b>Absolut</b>	<b>£2.95</b>
<b>Grey Goose</b>	<b>£4.00</b>
<b>Liqueurs 25ml</b> Baileys, Drambuie, Cointreau, Benedictine, Tia Maria, Grand Marnier, Clayva, Strega, Amaretto, Frangelico, Limoncello, wSambuca, Grappa, Advocat	<b>£3.00</b>
<b>Aperitifes 25ml</b> Port, Aversa, Dry Martini, Martini Rosso, Martini Bianco, Sherry, Cinzano, Campari, Puntemes	<b>£3.00</b>
<b>Whisky 25ml</b> Jack Daniel, Gentleman Jack, Southern Comfort, Famous Grouse, Bells, Jameson	<b>£3.00</b>
<b>Glenfiddich</b>	<b>£3.50</b>
<b>Glenmorangie</b>	<b>£3.50</b>
<b>Cognac and Brandy 25ml</b> Remy Martin, Vecchia Romagna, Corvouisier, Hennessy Fine de Cognac	<b>£3.50</b>

## CHAMPAGNE

<b>Moet &amp; Chandon (non vintage) 12%</b>	<b>£60.00</b>
<b>Veuve Clicquot (non vintage) 12%</b>	<b>£65.00</b>
<b>Dom Perignon 2009 12.5%</b>	<b>£165.00</b>

## HOUSE WINES

<b>White Verduzzo 11%</b>	<b>125ml £3.50</b>	<b>175ml £4.50</b>	<b>1/2 L Carafe £9.95</b>	<b>1L Carafe £18.95</b>
<b>Red Merlot 11%</b>	<b>£3.50</b>	<b>£4.50</b>	<b>£9.95</b>	<b>£18.95</b>

## WHITE WINES

<b>Pinot Grigio 12%</b> Dry and full bodied with a crisp and firm structure	<b>125ml £3.50</b>	<b>175ml £4.50</b>	<b>Bottle £17.95</b>
<b>Sauvignon Blanc 12%</b> Green apple and elderflower bouquet. Dry and full bodied palate with a velvety finish			<b>£17.95</b>
<b>Chardonnay 11.5%</b> Dry white wine with an intensely fruity aroma and delicate flavour			<b>£17.95</b>
<b>Verdicchio 12.5%</b> Pale straw in colour with a characteristic bouquet of peach, apple and a hint of rose. It has a pleasantly refreshing taste with subtle hints of almond			<b>£20.95</b>

## RED WINES

<b>Shiraz 12.5%</b> Ruby red with intense flavours of wild berry and a hint of peppery spice	<b>125ml £3.50</b>	<b>175ml £4.50</b>	<b>Bottle £18.95</b>
<b>Chianti 12.5%</b> Fresh, balanced and full bodied, with subtle oak inflections			<b>£18.95</b>
<b>Merlot 12%</b> Vinous, reminiscent of raspberries and pleasantly fruity. Full bodied			<b>£18.95</b>
<b>Montepulciano D'Abruzzo 12.5%</b> An intense ruby red with a full body, The palate is fruity with a well balanced taste			<b>£19.95</b>
<b>Valpolicella 11.5%</b> Deep red colour with garnet highlights. Very fruity with hints of cherry, black cherry, wild berry fruit, chocolate			<b>£23.95</b>
<b>Selvarossa Riserva Doc 14.5%</b> Elegant, juicy and supple wine is intense ruby red in colour with an array of dark plum and raspberry jam fruit aromas and full bodied, lightly spicy oak and vanilla dark fruit flavours on the palate			<b>£34.95</b>
<b>Barolo Neirano Doc 14%</b> The Nebbiolo grape gives the wine a great body, character and a rich, majestic style. Deep in colour, delicate floral aroma, with a vanilla note and full flavour			<b>£34.95</b>

## ROSE WINES

<b>Pinot Grigio Rose 12%</b> Fragrant, elegant, dry blush wine, delicately crisp and aromatic	<b>125ml £3.50</b>	<b>175ml £4.50</b>	<b>Bottle £17.95</b>
<b>Mateus Rose 11%</b> A light medium sweet, with an intense bouquet of red berries and a delicate floral note			<b>£18.95</b>

## SPARKLING WINES

<b>Prosecco DOC 11%</b> Delicately fruity, slightly aromatic bouquet. Well balanced and light body. Harmonic at the taste		<b>200ml £5.25</b>	<b>Bottle £18.95</b>
<b>Martini Asti Spumante 7.5%</b> Taste and aroma of grape juice, vine peaches, elderberry and sage. Its flavour is refreshing, sweet and fruity			<b>£17.95</b>
<b>Bottega Gold Prosecco Brut, Italy 11%</b> Characteristic, Fruity with scents of golden apple, williams pear, acacia flowers and lily of the valley			<b>£31.95</b>