

Caprice

EST 1969 AUTHENTIC LOG PIZZA

ALLERGEN KEY

V Vegetarian **GF** Gluten Free **!** Chillies

STARTERS

Arancini Siciliana £4.95
Sicilian rice balls filled with peas, mince, tomato & mozzarella

Brushetta Individual **V** £4.95
Two pieces of toasted bread with vine tomatoes, red & white onions, fresh burrata, finished with balsamic glaze

Parma Ham & Mozzarella **GF** £5.95

Fresh Mussels (weekend only) **GF** £6.95
Mussels served in a white wine, tomato and garlic sauce

Burrata Caprese **V GF** £5.50
Tomatoes, burrata, extra virgin olive oil

Paté Maison £5.50
Homemade chicken liver and bacon paté

Antipasto Italiano **GF** £13.95
A selection of Italian cured meats, burrata, olives and sundried tomatoes served with our crusty bread and dip

Garlic Mushrooms **V** £5.50
Breaded button mushrooms served with a garlic mayonnaise dip

Salt & Pepper Squid £6.50
Deep Fried Rings of Squid served with tartar sauce and lemon

Polpettini Napolitana **GF** £4.95
Meatballs in tomato and garlic sauce

Homemade Minestrone **V** £4.50
Antonio's famous homemade soup. Served with our daily fresh made bread

GARLIC BREADS TO SHARE

Garlic pizza bread **V** £6.50

Garlic pizza bread with cheese **V** £6.95

Bruschetta **V** £6.95
Garlic pizza bread with vine tomatoes, red and white onions, finished with olive oil

Bruschetta and cheese **V** £7.95

Pizza Rosso **V** £6.95
Tomato base, garlic, oregano, olive oil

Basket of bread **V** £3.95
Homemade bread served with oil and balsamic dip

MEATS ALL MEATS SEVERED WITH SALAD & CHIPS

Fillet Steak 8oz **GF** £25.95
The most tender steak, recommended rare. Served with seasoned mushroom, tomatoes and chunky chips

ADD a sauce £2.00
Al Pepe: Crushed black peppercorns in a cream and brandy sauce Diane: A french mustard, onion, mushroom, white wine and cream sauce

Tuscan Fried Chicken £13.95
Breaded pan fried chicken served with a side of spaghetti napoli

Pollo Caprice £14.50
Breaded chicken topped with napolitana sauce, parma-ham and mozzarella

Pollo Marsala **GF** £15.50
Grilled chicken with marsala wine, creamy mushroom sauce topped with grilled asparagus

Grilled Chicken Breast **GF** £13.95
Grilled served with Diane or Al Pepe sauce

FISH

Fried Fillet of Haddock £11.95
Locally Sourced breaded haddock served with chips and peas

Lemon Haddock **GF** £11.95
Pan fried in lemon juice served with baby potatoes and grilled asparagus

Wholetail Scampi £11.95
Breaded scampi served with Side salad, chunky chips and tartar sauce

RISOTTO

Risotto Fiori Della Terra **V GF** £9.95
Rice with mushrooms, red onions, sweetcorn, peas and a hint of cream, delicately drizzled with balsamic reduction

Risotto Frutti Di Mare **GF** £11.95
Mixed seafood in a white wine, garlic and tomato sauce

PASTA

Gnocchi al Pesto **V** £9.95
Pasta dumplings in a pesto sauce finished with parmesan

Gnocchi Piccanti **V !** £9.95
Pasta dumplings with a tomato and chilli sauce

Lasagna Al Forno £9.95
Homemade oven baked layers of pasta with bolognese and mozzarella

Penne Alla Crudaiaola **V** £9.95
Tomato based served with garlic, cherry tomatoes, fresh mozzarella and basil

Penne Piccanti **V !** £9.50
Thin pasta tubes with a tomato, garlic and chilli sauce

Penne Primavera **V** £9.95
Served in a tomato, basil and garlic sauce with mushroom, artichoke and red onion

Penne with Chicken Carbonara £9.95
Served in a sauce of fresh cream, parmesan cheese and chicken

Ravioli £9.95
Squares of egg pasta filled with braised beef in a tomato and cream sauce

Ravioli Vegetarian **V** £9.95
Squares of egg pasta filled with ricotta and spinach in a tomato and cream sauce

Rigatoni Calabrese **!** £9.95
Tomato based served with spicy ndjua and red onion

Rigatoni Campagnola £9.95
Pasta tubes, tomato based served with bacon, onions, peppers, mushrooms

Rigatoni alla Norma **V** £9.95
A Sicilian classic. Homemade napoli, aubergine, oregano, garlic and fresh basil

Spaghetti Aglio, Olio Peperoncino **V !** £9.50
Spaghetti with garlic oil and chilli

Spaghetti Bolognese £9.50
Served with mincemeat and a tomato sauce

Spaghetti Carbonara £9.95
Fresh cream, bacon and parmesan cheese

Spaghetti Polpettini £9.95
Served with meatballs and a tomato sauce

Spaghetti Napolitana **V** £9.50
Served with homemade tomato and garlic sauce

Tagliatelle Asparagi £10.50
Asparagus and bacon served in a cream sauce

Tagliatelle Al Gamberoni £11.95
King prawns served in a tomato and herb sauce

Tagliatelle Caprice **V** £9.95
Served in a tomato, mushroom, spinach and cream sauce

Tagliatelle Nonno Alfredo £9.95
Served in a fresh cream, mushroom, bacon and parmesan sauce

Tortellini di Spinachi **V GF** £9.95
Ricotta cheese and spinach in a tomato and cream sauce

1/2 Portion Of Pasta £5.95

Many of our pasta dishes are available as a gluten free option.

PIZZAS

Authentic Log Fired Pizza

Alfredo **V** £12.00
Sugo, cheese, black olives and artichoke

Calabrese **!** £12.00
Sugo, fresh mozzarella, pepperoni, spicy nduja and fresh chilli

Campagnola £13.50
Sugo, cheese, chicken, onions, mushrooms and sweetcorn

Napoli **V** £9.00
Sugo and mixed cheese

Colorado £10.50
Sugo, cheese and pepperoni sausage

Diavolo **!** £12.00
Sugo, cheese, mushroom, spicy salami with fresh chilli

Hawaii £12.00
Sugo, cheese, ham and pineapple

La Fiorentina **V** £12.00
Sugo, cheese, spinach finished with an egg cracked in the centre

La Mamma **V** £12.00
Sugo, mozzarella, red onions and olives

Meat Feast £13.50
Sugo, cheese, ham, chicken, meatballs and pepperoni sausage

Mediterranean **V** £13.50
Sugo, cheese, aubergines, peppers and cherry tomatoes

O Sole Mio **V** £10.50
Sugo, mozzarella, oven roasted sun-dry tomatoes and oregano

Parmigiana £13.50
Sugo, mozzarella, rocket, parma-ham, cherry tomatoes and parmesan grana padano D.O.P

Party **!** £12.00
Sugo, cheese, fire Roasted peppers with spicy salami

Pizzarama £13.50
Sugo, cheese, green, red peppers, mushrooms, meatballs and black olives

Popeye **V** £12.00
Sugo, cheese, spinach and black olives

Romana £12.00
Sugo, mozzarella, anchovies, capers and oregano

Sorrento £13.50
Sugo, cheese, ham, artichoke, mushroom and black olives

St Lucia £10.50
Sugo, cheese, fresh prawns and parsley

Vegetariana **V** £12.50
Sugo, cheese, mushroom, red onion and fire roasted peppers

Vulcano **!** £12.00
Sugo, cheese, pepperoni sausage, chicken and fresh chilli

Half and Half £12.95
Our famous half cheese and tomato base pizza with any half pasta (£0.80 per extra topping, **excluded seafood pastas**)

Or create your own Pizza £1.50 per topping

Pizza Toppings as follows: artichoke, anchovies, bacon, black olives, capers, chicken, chilli, cherry tomatoes, ham, mozzarella, meatballs, mushrooms, nduja, onion, pepperoni sausage, peppers, pineapple, prawns, rocket, spicy 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.

Sides, Drinks & Desserts →

SIDE ORDERS

Sweet Potato Fries **V GF**

Marinated Olives **V GF**
Served with parmesan

Insalata Mista **V GF**

Fresh crisp lettuce, ripe juicy tomatoes, sun-dried tomatoes, olives, onions. Drizzled with extra virgin olive oil

Insalata Pomodoro **V GF**

Chopped cherry tomatoes, red onion, basil and olive oil

DESSERTS AND ICE CREAMS

Amarena Cherries **GF**

Three scoops of Italian vanilla with rich amarena cherries

Banana Split **GF**

Ice cream, whipped cream, banana and chocolate sauce

Chocolate Fudge Cake

Goey chocolate fudge cake, served with your choice of double cream or vanilla ice cream

Knickerbocker Glory (Its Big) **GF**

Fresh fruit cocktail with vanilla, chocolate and strawberry ice creams, served with strawberry sauce and whipped cream

Ice Cream (3 Scoops) **GF**

Italian Vanilla, strawberry, chocolate or amarena cherry. Ask your server about other flavours available

Mars Bar Sundae

Mars bar layered with vanilla ice cream and chocolate sauce

Tiramisu

Layers of espresso soaked sponge and whipped cream sprinkled with cocoa powder

Banoffee Pie

Fresh homemade banoffee pie

Cheesecake

Deep and creamy cheesecake served with vanilla ice cream

Sorbet **GF**

Three scoops of raspberry or lemon sorbet

Lemoncello **GF**

Lemon sorbet drizzled with lemoncello liqueur

Caramalised Bananas **GF**

Warm caramel banana with vanilla ice cream

Gelato Affogato **GF**

Vanilla ice cream with a shot of espresso

COFFEE

	Regular	Large
Americano	£2.40	£2.75
Latte	£2.80	£3.15
Flavoured Latte (Caramel, Vanilla, Hazelnut)	£3.10	£3.25
Cappuccino	£2.80	£3.15
Espresso	£1.80	
Double Espresso	£2.50	
Flat White	£2.95	
Mocha	£3.15	£3.50
Hot chocolate	£3.15	£3.50
Tea for One	£2.20	
Speciality Tea	£2.65	

SOFT DRINKS

Draught Soft Drinks	14oz £2.75	16oz £3.25
Coca-Cola, Diet Coke, Lemonade		

BOTTLED SOFT DRINKS

Coke	200ml £2.00	330ml £2.95
Diet Coke	200ml £2.00	330ml £2.95
Coke Zero		330ml £2.95
Irn Bru / Sugar Free		330ml £2.95
Appletiser		275ml £2.95
Ginger Beer		200ml £2.95
San Pellegrino		330ml £2.95
Lemon, Lemon & Mint, Orange, Blood Orange, Orange and Pomegranate		
Tonic		200ml £2.50
Slimline Tonic		200ml £2.50

WATERS

San Pellegrino Sparkling	500ml £2.95	750ml £3.95
Acqua Panna Still	500ml £2.95	750ml £3.95

100% NATURAL JUICES

Orange Juice or Apple		Glass £2.95
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DRAUGHT BEER

Birra Moretti 4.6%	Half Pint £2.95	Pint £4.95
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BEER AND CIDER

Peroni Nastro Azzuro 5.1%		330ml £3.95
Brewed and bottled in Italy to create a delicate balance of bitterness and citrus aromatic notes, with a crisp, refreshing finish		
Peroni Red 4.7%		330ml £3.95
Deeper in its colour and hoppy flavour. It also happens to be Italy's favourite beer		
Gluten Free Peroni 5.1%		330ml £3.95
Innis & Gunn The Original 6.6%		330ml £4.95
A Scottish single malt whisky cask matured to unlock natural hints of vanilla, toffee and oak		
Corona 4.5%		330ml £3.95
Peroni Zero 0.0%		330ml £3.50
Kopparberg 4.0%		500ml £4.95
Mixed fruit, Strawberry and Lime		
Mela Rossa Cider 5.0%		330ml £3.95
Fruity and unique taste made from 100% Italian apples		

SPIRITS

Spirits 25ml		£3.00
Gordons Gin, Bacardi, Morgans Spiced, Malibu, Tequila, Peach Snaps (Selection of gins available)		
Vodka 25ml		
Smirnoff		£3.00
Absolut		£3.50
Grey Goose		£4.00
Liqueurs 25ml		£3.95
Baileys, Drambuie, Cointreau, Benedictine, Tia Maria, Grand Marnier, Clayva, Strega, Amaretto, Frangelico, Limoncello, Sambuca, Grappa, Advocat		
Aperitifs 25ml		£3.00
Port, Avena, Dry Martini, Martini Rosso, Martini Bianco, Sherry, Cinzano, Campari, Puntemes		
Whisky 25ml		£4.00
Jack Daniel, Gentleman Jack, Southern Comfort, Famous Grouse, Bells, Jameson		
Glenfiddich		£4.50
Glenmorangie		£4.50
Cognac and Brandy 25ml		£4.95
Vecchia Romagna, Courvoisier, Hennessy Fine de Cognac		

HOUSE WINES

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

WHITE WINES

	125ml	175ml	Bottle
Pinot Grigio 12%	£4.00	£5.25	£18.95
Dry and full bodied with a crisp and firm structure			
Sauvignon Blanc 12%			£18.95
Green apple and elderflower bouquet. Dry and full bodied palate with a velvety finish			
Pecorino 12.5%			£19.95
Delicate bouquet, this wine depicts fresh notes of ripe tropical fruits. Balanced and smooth mouth feel with a medium body and lengthy finish			
Verdicchio 12.5%			£21.95
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			
Greco Di Tufo DOCG 13%			£25.95
Deep straw yellow in colour with intense, fruity aromas and hints of apricot. Dry, warm and smooth with a good structure and long lasting finish			

RED WINES

	125ml	175ml	Bottle
Shiraz 12.5%	£4.00	£5.25	£19.95
Ruby red with intense flavours of wild berry and a hint of peppery spice			
Chianti 12.5%			£19.95
Fresh, balanced and full bodied, with subtle oak inflections			
Aglianico 14%			£22.95
Full bodied with hints of cherry, vanilla and spicy notes. Perfect served with meaty pizzas			
Montepulciano D'Abruzzo DOC 12.5%			£22.95
An intense ruby red with a full body. The palate is fruity with a well balanced taste			
Corvo Rosso Igt 12.5%			£22.95
Produced from Sicilian vines cultivated on warm, sunny hills. It has an intense and complex bouquet of fruity Morello cherries. Aged in oak barrels it is distinguished by its round, full-bodied and persistent flavour			
Valpolicella DOC 11.5%			£23.95
Deep red colour with garnet highlights. Very fruity with hints of cherry, black cherry, wild berry fruit, chocolate			
Selvarossa Riserva DOC 14.5%			£35.95
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			
Barolo Neirano DOC 14%			£34.95
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			

ROSE WINES

	125ml	175ml	Bottle
Bardolino Chiaretto Doc 12%	£4.00	£5.25	£18.95
Cherry pink in colour, this wine has delicate fruity aromas reminiscent of cherries and red fruits.			

SPARKLING WINES

	200ml	Bottle
Prosecco DOC 11%	£6.25	£19.95
Delicately fruity, slightly aromatic bouquet. Well balanced and light body. Harmonic at the taste		

CHAMPAGNE

Moet & Chandon (non vintage) 12%		£60.00
Dom Perignon 2009 12.5%		£165.00