

# 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 mozzarella, 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** £26.95  
The most tender steak, recommended rare. Served with seasoned mushroom, tomatoes and fries

**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** £14.95  
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** £12.95  
Locally Sourced breaded haddock served with chips and peas

**Lemon Haddock** **GF** £12.95  
Pan fried in lemon juice served with baby potatoes and grilled asparagus

**Wholetail Scampi** £12.95  
Breaded scampi served with Side salad, fries and tartar 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 Crudaiola** **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 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 nduja 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** £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 (£0.90 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

<b>Fries</b>  	<b>£3.95</b>
<b>Sweet Potato Fries</b>  	<b>£3.95</b>
<b>Marinated Olives</b>   Served with parmesan	<b>£3.95</b>
<b>Insalata Mista</b>   Fresh crisp lettuce, ripe juicy tomatoes, sun-dried tomatoes, olives, onions. Drizzled with extra virgin olive oil	<b>£4.50</b>
<b>Insalata Pomodoro</b>   Chopped cherry tomatoes, red onion, basil and olive oil	<b>£3.95</b>

## DESSERTS AND ICE CREAMS

<b>Amarena Cherries</b>  Three scoops of Italian vanilla with rich amarena cherries	<b>£6.50</b>
<b>Banana Split</b>  Ice cream, whipped cream, banana and chocolate sauce	<b>£6.50</b>
<b>Chocolate Fudge Cake</b> Goopy chocolate fudge cake, served with your choice of double cream or vanilla ice cream	<b>£5.95</b>
<b>Knickerbocker Glory (Its Big)</b>  Fresh fruit cocktail with vanilla, chocolate and strawberry ice creams, served with strawberry sauce and whipped cream	<b>£6.95</b>
<b>Ice Cream (3 Scoops)</b>  Italian Vanilla, strawberry, chocolate or amarena cherry. 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>£6.50</b>
<b>Tiramisu</b> Layers of espresso soaked sponge and whipped cream sprinkled with cocoa powder	<b>£4.95</b>
<b>Banoffee Pie</b> Fresh homemade banoffee pie	<b>£4.95</b>
<b>Cheesecake</b> Deep and creamy cheesecake served with vanilla ice cream	<b>£5.95</b>
<b>Sorbet</b>  Three scoops of raspberry or lemon sorbet	<b>£5.95</b>
<b>Limoncello</b>  Lemon sorbet drizzled with limoncello liqueur	<b>£5.95</b>
<b>Caramalised Bananas</b>  Warm caramel banana with vanilla ice cream	<b>£5.95</b>
<b>Gelato Affogato</b>  Vanilla ice cream with a shot of espresso	<b>£5.50</b>

## COFFEE

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

## SOFT DRINKS

<b>Draught Soft Drinks</b>	14oz <b>£2.95</b>	16oz <b>£3.25</b>
Coca-Cola, Diet Coke, Lemonade		

## BOTTLED SOFT DRINKS

<b>Coke</b>	200ml <b>£2.25</b>	330ml <b>£2.95</b>
<b>Diet Coke</b>	200ml <b>£2.25</b>	330ml <b>£2.95</b>
<b>Coke Zero</b>		330ml <b>£2.95</b>
<b>Irn Bru / Sugar Free</b>		330ml <b>£2.95</b>
<b>Appletiser</b>		275ml <b>£2.95</b>
<b>Ginger Beer</b>		200ml <b>£2.95</b>
<b>San Pellegrino</b>		330ml <b>£2.95</b>
Lemon, Lemon & Mint, Orange, Blood Orange, Orange and Pomegranate		
<b>Tonic</b>		200ml <b>£2.50</b>
<b>Slimline Tonic</b>		200ml <b>£2.50</b>

## WATERS

<b>San Pellegrino Sparkling</b>	500ml <b>£2.95</b>	750ml <b>£3.95</b>
<b>Acqua Panna Still</b>	500ml <b>£2.95</b>	750ml <b>£3.95</b>

## 100% NATURAL JUICES

<b>Orange Juice or Apple</b>		Glass <b>£3.50</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>Peroni Red 4.7%</b> Deeper in its colour and hoppy flavour. It also happens to be Italy's favourite beer		330ml <b>£3.95</b>
<b>Gluten Free Peroni 5.1%</b>		330ml <b>£3.95</b>
<b>Innis &amp; Gunn The Original 6.6%</b> A Scottish single malt whisky cask matured to unlock natural hints of vanilla, toffee and oak		330ml <b>£4.95</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		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>£3.00</b>
<b>Vodka 25ml</b>		
<b>Smirnoff</b>		<b>£3.00</b>
<b>Absolut</b>		<b>£3.50</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, Sambuca, Grappa, Advocat		<b>£3.95</b>
<b>Aperitifs 25ml</b> Port, Averna, 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>£4.00</b>
<b>Glenfiddich</b>		<b>£4.50</b>
<b>Glenmorangie</b>		<b>£4.50</b>
<b>Cognac and Brandy 25ml</b> Vecchia Romagna, Courvoisier, Hennessy Fine de Cognac		<b>£4.95</b>

## HOUSE WINES

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

	125ml	175ml	Bottle
<b>Pinot Grigio 12%</b> Dry and full bodied with a crisp and firm structure	<b>£4.00</b>	<b>£5.25</b>	<b>£18.95</b>
<b>Sauvignon Blanc 12%</b> Green apple and elderflower bouquet. Dry and full bodied palate with a velvety finish			<b>£18.95</b>
<b>Pecorino 12.5%</b> Delicate bouquet, this wine depicts fresh notes of ripe tropical fruits. Balanced and smooth mouth feel with a medium body and lengthy finish			<b>£19.95</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>£21.95</b>
<b>Greco Di Tufo DOCG 13%</b> 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			<b>£25.95</b>

## RED WINES

	125ml	175ml	Bottle
<b>Shiraz 12.5%</b> Ruby red with intense flavours of wild berry and a hint of peppery spice	<b>£4.00</b>	<b>£5.25</b>	<b>£19.95</b>
<b>Chianti 12.5%</b> Fresh, balanced and full bodied, with subtle oak inflections			<b>£19.95</b>
<b>Aglianico 14%</b> Full bodied with hints of cherry, vanilla and spicy notes. Perfect served with meaty pizzas			<b>£22.95</b>
<b>Montepulciano D'Abruzzo DOC 12.5%</b> An intense ruby red with a full body. The palate is fruity with a well balanced taste			<b>£22.95</b>
<b>Corvo Rosso Igt 12.5%</b> 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			<b>£22.95</b>
<b>Valpolicella DOC 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>£35.95</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

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

## SPARKLING WINES

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

## CHAMPAGNE

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