

# Caprice

EST 1969 AUTHENTIC LOG PIZZA

## ALLERGEN KEY

🌿 Vegetarian 🍷 Gluten Free 🌶️ Chillies

## STARTERS

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

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

**Parma Ham & Mozzarella** 🍷 £5.95

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

**Burrata Caprese** 🌿 🍷 £6.50  
Tomatoes, burrata, extra virgin olive oil

**Paté Maison** £5.95  
Homemade chicken liver & bacon paté

**Antipasto Italiano** 🍷 £14.95  
A selection of Italian cured meats, burrata, olives & sundried tomatoes served with our crusty bread & dip

**Garlic Mushrooms** 🌿 £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 & lemon

**Polpettini Napolitana** 🍷 £4.95  
Meatballs in tomato & garlic sauce

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

## BREADS TO SHARE

**Garlic pizza bread** 🌿 £6.50

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

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

**Bruschetta & cheese** 🌿 £7.95

**Basket of bread** 🌿 £3.95  
Homemade bread served with oil & balsamic dip

## PASTA & RISOTTO

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

**Agnolotti Aragosta** £12.95  
Pasta filled with lobster & ricotta in a white wine & cream sauce

**Gnocchi Pesto** 🌿 £9.95  
Basil pesto & cream sauce finished with parmesan

**Lasagne Forno** £9.95  
Homemade oven baked layers of pasta with bolognese & mozzarella

**Penne Crudaiola** 🌿 £9.95  
Tomato based served with garlic, cherry tomatoes, fresh mozzarella & basil

**Penne Piccanti** 🌿 🌶️ 🍷 £9.50  
Thin pasta tubes with a tomato, garlic & chilli sauce

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

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

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

**Rigatoni Calabrese** 🌶️ £9.95  
Tomato based served with spicy nduja & red onion

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

**Rigatoni Norma** 🌿 £9.95  
A Sicilian classic. Homemade napoli, aubergine, oregano, garlic & fresh basil

**Risotto Marinara** £12.95  
Sweet mix of mussels, squid rings, squid tentacles & prawns in a white wine, tomato & garlic sauce

**Spaghetti Aglio, Olio Peperoncino** 🌿 🌶️ 🍷 £9.50  
Spaghetti with garlic oil & chilli

**Spaghetti Bolognese** £9.50  
Served with mincemeat & a tomato sauce

**Spaghetti Carbonara** £9.95  
Fresh cream, bacon & parmesan cheese

**Spaghetti Polpettini** £9.95  
Served with meatballs & a tomato sauce

**Spaghetti Napolitana** 🌿 £9.50  
Served with homemade tomato & garlic sauce

**Tagliatelle Asparagi** £10.50  
Asparagus & bacon served in a cream sauce

**Tagliatelle Gamberoni** £12.95  
King prawns served in a tomato & herb sauce

**Tagliatelle Caprice** 🌿 £9.95  
Served in a tomato, mushroom, spinach & cream sauce

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

**1/2 Portion Of Pasta** £5.95

## MEATS ALL MEATS SEVERED WITH SALAD & CHIPS

**Fillet Steak 8oz** 🍷 £26.95  
The most tender steak, recommended rare. Served with seasoned mushroom, tomatoes & fries

**ADD a sauce** £2.50  
Al Pepe: Crushed black peppercorns in a cream & br&y sauce Diane: A french mustard, onion, mushroom, white wine & 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 & mozzarella

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

**Grilled Chicken Breast** 🍷 £14.95  
Grilled served with Diane or Al Pepe sauce

## FISH

**Fried Fillet of Haddock** £12.95  
Locally Sourced breaded haddock served with chips & peas

**Baked Haddock** 🍷 £12.95  
Baked with cherry tomatoes, served with asparagus & baby potatoes

**Wholetail Scampi** £12.95  
Breaded scampi served with side salad, fries & tartar sauce

## ON THE SIDE

**Fries** 🌿 🍷 £3.95

**Sweet Potato Fries** 🌿 🍷 £3.95

**Marinated Olives** 🌿 🍷 £3.95  
Served with parmesan

**Rocket & Parmesan Salad** 🌿 £4.50  
Red onion, olives, tomatoes & balsamic

**Fresh Ricotta** 🌿 £4.00  
Evoo & oregano, seasoned with salt & pepper

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 →

## PIZZAS

Authentic Log Fired Pizza

**Calabrese** 🌶️ £12.00  
Sugo, mozzarella, pepperoni, spicy nduja & fresh chilli

**Campagnola** £13.50  
Sugo, cheese, chicken, onions, mushrooms & sweetcorn

**Napoli** 🌿 £9.00  
Sugo & cheese

**Colorado** £10.50  
Sugo, cheese & pepperoni sausage

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

**Hawaii** £12.00  
Sugo, cheese, ham & pineapple

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

**La Ricotta** 🌿 £12.50  
Sugo, cheese, roasted peppers, spinach, ricotta & evoo

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

**Mediterranean** 🌿 £13.50  
Sugo, cheese, aubergines, peppers & cherry tomatoes

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

**Parmigiana** £13.50  
Sugo, mozzarella, rocket, parma-ham, cherry tomatoes & 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 & black olives

**Romana** £12.00  
Sugo, mozzarella, anchovies, capers & oregano

**Sorrento** £13.50  
Sugo, cheese, ham, artichoke, mushroom & black olives

**St Lucia** £10.50  
Sugo, cheese, fresh prawns & parsley

**Toscana** £12.00  
Sugo, cheese, tuscan fennel sausage, red onion, oregano & evoo

**Vegetariana** 🌿 £12.50  
Sugo, cheese, mushroom, red onion & fire roasted peppers

**Vulcano** 🌶️ £12.00  
Sugo, cheese, pepperoni sausage, chicken & fresh chilli

## HALF & HALF £12.95

Our famous half cheese & 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.

## DESSERTS & ICE CREAMS

<b>Amarena Cherries</b> 	<b>£6.50</b>
Three scoops of Italian vanilla with rich amarena cherries	
<b>Banana Split</b> 	<b>£6.95</b>
Scoops of vanilla, strawberry & chocolate ice cream with banana, whipped cream & chocolate sauce	
<b>Rum Baba</b>	<b>£6.50</b>
Italian yeast cake soaked in rum served with vanilla ice cream & whipped cream	
<b>Chocolate Fudge Cake</b>	<b>£5.95</b>
Goosey chocolate fudge cake, served with your choice of double cream or vanilla ice cream	
<b>Knickerbocker Glory</b> 	<b>£6.95</b>
Fresh fruit cocktail with vanilla, chocolate & strawberry ice creams, served with strawberry sauce & whipped cream	
<b>Ice Cream (3 Scoops)</b> 	<b>£4.95</b>
Italian Vanilla, strawberry, chocolate, amarena cherry or dairy free vanilla Ask your server about other flavours available	
<b>Mars Bar Sundae</b>	<b>£6.50</b>
Mars bar layered with vanilla ice cream & chocolate sauce	
<b>Tiramisu</b>	<b>£5.95</b>
Layers of espresso soaked sponge & whipped cream sprinkled with cocoa powder served with vanilla ice cream	
<b>Banoffee Pie</b>	<b>£4.95</b>
Fresh homemade banoffee pie	
<b>Cheesecake</b>	<b>£5.95</b>
Deep & creamy cheesecake served with vanilla ice cream	
<b>Sorbet</b> 	<b>£6.50</b>
Three scoops of raspberry or lemon sorbet	
<b>Limoncello</b> 	<b>£6.95</b>
Lemon sorbet drizzled with limoncello liqueur	
<b>Caramelised Bananas</b> 	<b>£5.95</b>
Warm caramel banana with vanilla ice cream	
<b>Gelato Affogato</b> 	<b>£5.95</b>
Vanilla ice cream with a shot of espresso	

<b>COFFEE</b>	<b>Regular</b>	<b>Large</b>
<b>White Coffee</b>	<b>£3.00</b>	<b>£3.25</b>
<b>Americano</b>	<b>£2.80</b>	<b>£3.00</b>
<b>Espresso illy Classic Roast</b>	<b>£2.25</b>	-
<b>Double Espresso</b>	<b>£2.50</b>	-
<b>Cappuccino</b>	<b>£3.00</b>	<b>£3.25</b>
<b>Cafe Latte</b>	<b>£3.25</b>	-
<b>Cafe Macchiato</b>	<b>£2.50</b>	<b>£3.00</b>
Classic espresso topped with warm foamed milk		
<b>Hot Chocolate</b>	<b>£3.50</b>	-
<b>Irish Liquor Coffee</b>	<b>£5.95</b>	-
<b>Tea</b>	<b>£2.50</b>	<b>£3.00</b>
<b>Herbal Tea</b>	<b>£2.65</b>	-
Green Tea, Peppermint, Lemon & Ginger, Camomile		

## SOFT DRINKS

<b>Draught Soft Drinks</b>	14oz <b>£2.95</b>	16oz <b>£3.50</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 & Pomegranate		
<b>Fevertree 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 & CIDER

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

## SPIRITS

<b>Spirits</b>		25ml <b>£3.00</b>
Gordons Gin, Bacardi, Morgans Spiced, Malibu, Tequila, Peach Snaps (Selection of gins available)		
<b>Vodka</b>		
<b>Smirnoff</b>		25ml <b>£3.00</b>
<b>Absolut</b>		25ml <b>£3.50</b>
<b>Grey Goose</b>		25ml <b>£4.00</b>
<b>Liqueurs</b>		25ml <b>£3.95</b>
Baileys, Drambuie, Cointreau, Benedictine, Tia Maria, Gr& Marnier, Glayva, Strega, Amaretto, Frangelico, Limoncello, Sambuca, Grappa, Advocat		
<b>Aperitifes</b>		25ml <b>£3.00</b>
Port, Averno, Dry Martini, Martini Rosso, Martini Bianco, Sherry, Cinzano, Campari, Puntemes		
<b>Whisky</b>		25ml <b>£4.00</b>
Jack Daniel, Gentleman Jack, Southern Comfort, Famous Grouse, Bells, Jameson		
<b>Glenfiddich</b>		25ml <b>£4.50</b>
<b>Glenmorangie</b>		25ml <b>£4.50</b>
<b>Cognac &amp; Br&amp;y</b>		25ml <b>£4.95</b>
Vecchia Romagna, Courvoisier, Hennessy Fine de Cognac		

## HOUSE WINES

	<b>125ml</b>	<b>175ml</b>	<b>1/2L Carafe</b>	<b>1L Carafe</b>
<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

	<b>125ml</b>	<b>175ml</b>	<b>Bottle</b>
<b>Pinot Grigio 12%</b>	<b>£4.00</b>	<b>£5.25</b>	<b>£18.95</b>
Dry & full bodied with a crisp & firm structure			
<b>Sauvignon Blanc 12%</b>	-	-	<b>£18.95</b>
Green apple & elderflower bouquet. Dry & full bodied palate with a velvety finish			
<b>Pecorino 12.5%</b>	-	-	<b>£19.95</b>
Delicate bouquet, this wine depicts fresh notes of ripe tropical fruits. Balanced & smooth mouth feel with a medium body & lengthy finish			
<b>Verdicchio 12.5%</b>	-	-	<b>£21.95</b>
Pale straw in colour with a characteristic bouquet of peach, apple & a hint of rose. It has a pleasantly refreshing taste with subtle hints of almond			
<b>Greco Di Tufo DOCG 13%</b>	-	-	<b>£25.95</b>
Deep straw yellow in colour with intense, fruity aromas & hints of apricot. Dry, warm & smooth with a good structure & long lasting finish			

## RED WINES

	<b>125ml</b>	<b>175ml</b>	<b>Bottle</b>
<b>Shiraz 12.5%</b>	<b>£4.00</b>	<b>£5.25</b>	<b>£19.95</b>
Ruby red with intense flavours of wild berry & a hint of peppery spice			
<b>Chianti 12.5%</b>	-	-	<b>£19.95</b>
Fresh, balanced & full bodied, with subtle oak inflections			
<b>Aglianico 14%</b>	-	-	<b>£22.95</b>
Full bodied with hints of cherry, vanilla & spicy notes. Perfect served with meaty pizzas			
<b>Montepulciano D'Abruzzo DOC 12.5%</b>	-	-	<b>£22.95</b>
An intense ruby red with a full body, The palate is fruity with a well balanced taste			
<b>Corvo Rosso Igt 12.5%</b>	-	-	<b>£22.95</b>
Produced from Sicilian vines cultivated on warm, sunny hills. It has an intense & complex bouquet of fruity Morello cherries. Aged in oak barrels it is distinguished by its round, full-bodied & persistent flavour			
<b>Valpolicella DOC 11.5%</b>	-	-	<b>£23.95</b>
Deep red colour with garnet highlights. Very fruity with hints of cherry, black cherry, wild berry fruit, chocolate			
<b>Selvarossa Riserva DOC 14.5%</b>	-	-	<b>£35.95</b>
Elegant, juicy & supple wine is intense ruby red in colour with an array of dark plum & raspberry jam fruit aromas & full bodied, lightly spicy oak & vanilla dark fruit flavours on the palate			
<b>Barolo Neirano DOC 14%</b>	-	-	<b>£34.95</b>
The Nebbiolo grape gives the wine a great body, character & a rich, majestic style. Deep in colour, delicate floral aroma, with a vanilla note & full flavour			

## ROSE WINES

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

## SPARKLING WINES

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

## CHAMPAGNE

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