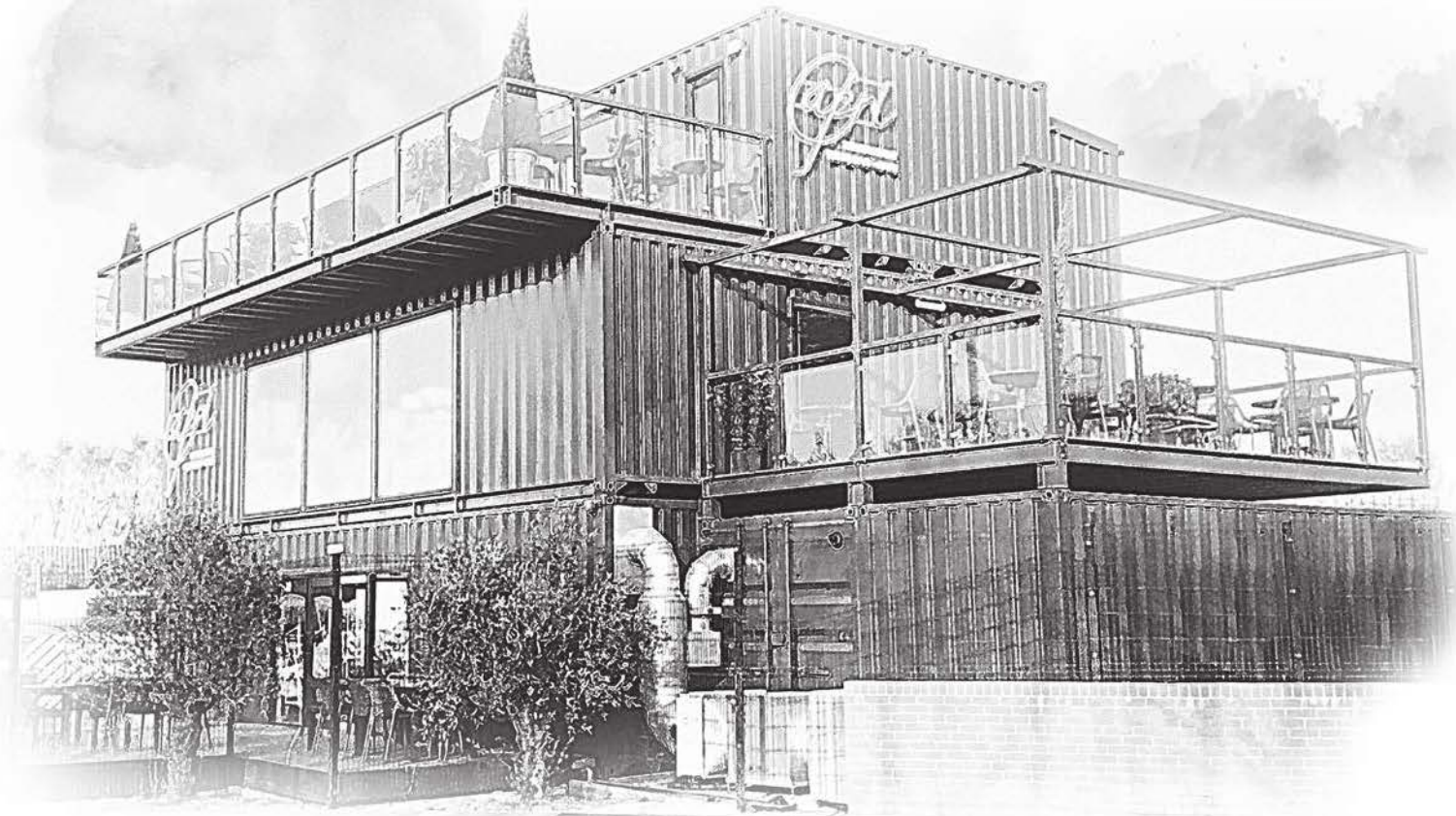


*Capri*  
AT THE CONTAINER

*Capri*  
AT THE CONTAINER



a la Carte

## PANE E OLIVE

(BREAD AND OLIVES)

<b>Olive Miste</b>	<b>4.20</b>
Marinated Sicilian green and black olives with lime, roast garlic and basil.	
<b>Cestino Di Pane E Olive Marinate</b>	<b>6.50</b>
A selection of homemade breads, served with a side of marinated olives, olive oil and balsamic vinegar dip.	

## FOCACCIA

(GARLIC BREADS)

<b>Garlic Bread</b>	<b>6.00</b>
<b>Garlic Bread with Cheese</b>	<b>6.95</b>
<b>Garlic Bread with Tomato</b>	<b>6.95</b>
<b>Garlic Bread with Tomato and Cheese</b>	<b>7.25</b>
<b>Garlic Bread with Tomato, Blue Cheese and Chilli</b>	<b>7.95</b>

## ANTIPASTI CALDI

(HOT STARTERS)

### Mozzarella in Carrozza

8.85

Sliced fresh mozzarella breadcrumbed and then gently deep-fried. Served with fresh tomato sauce and drizzled with basil oil.

### Cozze Fresche

10.50

Fresh steamed mussels with white wine, cream, garlic, and parsley. Served with toasted garlic ciabatta bread.

### Funghi Misti

8.50

Sautéed mushrooms in a garlic, brandy, creamy and parsley sauce. Served with homemade focaccia bread.

### Calamari Fritti

10.80

Crispy fried squid rings, served on a bed of fried rocket, chillies, and tartar sauce.

### Gamberoni Madras Piccanti

10.95

King prawns sautéed with garlic butter, white wine, fresh chilli, ginger, lemongrass & curry spice, served with homemade focaccia bread.

### Polpettini Piccanti Della Nonna

9.50

Home made beef meatballs, served in tomato spicy sauce, topped with goat's cheese crumbs, served with focaccia bread.

### Polpette Di Ricciola

11.50

Homemade fishcake, selection of white fish and salmon bounded with mashed potatoes and herbs. Served with sweet chilli sauce.

### Pasta A Piacere

9.80

Any pasta dish served as a starter portion. Please note seafood pasta not included.



## ANTIPASTI FREDDI

(COLD STARTERS)

### Pate Di Fegatini Di Pollo

9.75

Smooth homemade chicken liver paté flavoured with orange and thyme, flamed with brandy and served with toasted ciabatta and chutney.

### Tris the Bruschette

10.25

Selection of bruschetta: smoked salmon, cream cheese, classic with tomato salsa, Parma ham and mozzarella.

### Antipasto Misto

10.95

The best of Capri's cured meats selection, Pecorino cheese, toasted homemade focaccia, pickles, olive oil and balsamic vinegar dip.

### Sinfonia Di Aragosta E Gamberi

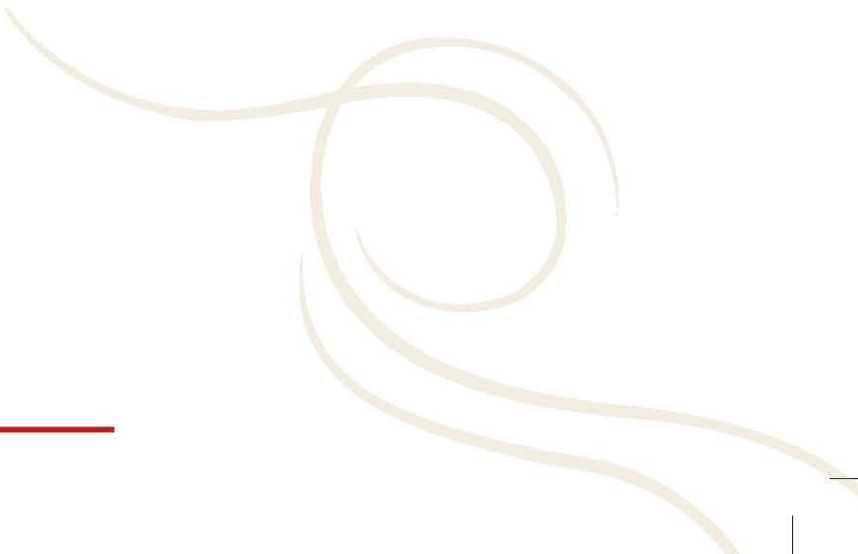
18.95

Half a lobster and Greenland prawns, served with marie rose sauce, garnished with fresh pineapple and mango.

### Burrata Pugliese

12.45

Fresh Burrata, sun blushed tomatoes, rocket salad and Parma ham, finished with a drizzle of extra virgin olive oil





## PIZZA

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**Margherita** **10.95**

Tomato base with mozzarella and oregano

**Romana****12.50**Tomato base with mozzarella and  
Italian cooked ham**Pollo E Funghi****13.10**Tomato base with mozzarella, grilled chicken,  
smoked scamorza cheese and mushrooms**Salamino Piccante****12.95**Tomato and mozzarella base with spicy  
pepperoni sausage**Parma****15.85**Tomato base with mozzarella, fresh cherry  
tomatoes, Parma ham, basil oil and topped  
with rocket and Parmesan shavings.**Calabrese****14.25**Tomato base with mozzarella, nduja sausage,  
jalapeno peppers, topped with rocket salad  
and Cesare dressing.**Diavola****14.80**Tomato base with mozzarella, spicy peperoni,  
fresh chilli, red onions and peppers**Capri Speciale****16.50**


Our special capri meat feast pizza

**Calzone****14.95**Folded pizza with tomato, mozzarella, ham,  
peperoni, salami and mushrooms, served with  
fresh tomato sauce and a drizzle of basil oil.



## PRIMI PIATTI

(PASTA)

<b>Spaghetti Bolognese</b>	<b>12.50</b>	<b>Linguine Con Polpettine Al Pomodoro</b>	<b>16.95</b>
A classic 8 hour simmered minced beef ragu tossed with spaghetti.		Linguine pasta tossed with tomato sauce, beef meat balls, garlic and fresh chillies, garnished with rocket leaves and goat's cheese crumbles.	
<b>Lasagna</b>	<b>12.95</b>	<b>Ravioli Rosso Mare</b>	<b>17.50</b>
Egg pasta sheets baked with bolognese, bechemel, parmesan and mozzarella		Fresh egg pasta parcels filled with shellfish and ricotta cheese served in creamy lobster sauce enriched with mascarpone cheese and pink peppercorns	
<b>Spaghetti Carbonara</b>	<b>12.75</b>	<b>Ravioli Ricotta E Spinaci</b> 	<b>15.95</b>
Spaghetti tossed with pancetta, egg yolk, cream and parmesan		Fresh egg pasta parcels filled with ricotta cheese and spinach, served in a tomato creamy sauce	
<b>Linguine Di Mare</b>	<b>18.95</b>	<b>Risotto 'Paella' Capry Style</b>	<b>17.50</b>
Selection of seafood delights with linguine pasta, tossed in a spicy tomato sauce		Arborio rice with prawns, monkfish, calamari, mussels, lobster meat, chicken, chorizo, fennel seeds and smoked paprika spicy tomato sauce	
<b>Penette Amatricina</b>	<b>13.80</b>	<b>Risotto Al Tartufo Con Funghi Milanese</b>	<b>15.95</b>
Penne pasta with smoked pancetta, onion, garlic, chilli, tomato sauce and pecorino cheese		Arborio rice risotto with porcini mushrooms, saffron, truffle paste, mascarpone cheese and fresh thyme	
<b>Penne Arrabbiata</b>	<b>12.95</b>		
Tube shaped pasta tossed with fresh chilli, onion, garlic & fresh tomatoes			

## POLLO

(CHICKEN)

- |  |              |
|--|--------------|
| <b>Pollo Funghetto</b>   | <b>19.95</b> |
| Sautéed chicken supreme served in a creamy mushroom sauce  |              |
| <b>Pollo Vittorio</b>  | <b>21.50</b> |
| Sautéed chicken breast served in rich mushroom and tarragon lobster sauce, garnished with Aurora caviar and langoustine. |              |
| <b>Pollo Ai Ferri</b>  | <b>18.00</b> |
| Grilled chicken breast served with grilled fresh tomato and portobello mushroom  |              |
| <b>Pollo Diavola</b>   | <b>19.50</b> |
| Sautéed chicken breast served in spicy tomato and mixed peppers spicy sauce  |              |

## PESCE

(FISH)

- |   |              |
|---|--------------|
| <b>Salmone Al Funghi Misti Con Mostarda</b>   | <b>24.25</b> |
| Pan fried salmon fillet with shallots, mushrooms, flamed with brandy and finalised in a creamy mustard sauce                                  |              |
| <b>Filetti Di Spigola</b>   | <b>25.50</b> |
| Seabass fillets served on tender stem broccoli with a king prawn and chilli butter sauce  |              |
| <b>Rana Pescatrice</b>  | <b>29.25</b> |
| Monkfish medallions wrapped in pancetta, pan roasted with fresh rosemary and set on saffron risotto and finished with a pink peppercorn sauce |              |



## CARNE

(MEAT)

### **Bistecca di Manzo ai Ferri** 26.95

10oz chargrilled sirloin – Tender yet succulent cut served with portobello mushroom and grilled tomato

### **Filetto alla Griglia** 29.90

9oz chargrilled fillet – Lean and tender with delicate flavour served with portobello mushroom and grilled tomato

### **Costata Di Manzo** 28.95

20 oz chargrilled Rib Eye steak off the bone, A delicately marbled cut for full flavour served with portobello mushroom and grilled tomato

### **Agnello Scottadito** 27.95

Grilled Yorkshire lamb cutlets, topped with herbal breaded crust, served with red wine jus

### **Saltimbocca Alla Romana** 24.95

Pan fried floured veal escalope, topped with Parma ham, finished with Marsala wine and a touch of cream and sage

### **Vitello Millanese** 21.95

Pan fried breaded veal scallop served with Napoli sauce





## NOTE FOR DIETARY REQUIREMENTS

Please inform your waiter/waitress with any dietary requirements or queries you may have.

## INFORMATION FOR FOOD ALLERGIES

It is the customers responsibility to inform the staff of any food allergies. Although every effort is made to cater for all requirements, we are unable to guarantee that products manufactured offsite do not contain traces of a specific ingredient.



GLUTEN FREE



VEGETARIAN



VEGAN

