



**NOTE FOR DIETARY AND ALLERGEN
REQUIREMENTS**

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

MENU

PANE PIZZA ALL 'AGLIO

(GARLIC BREAD)

- PLAIN GARLIC BREAD**   **£5.50**
- GARLIC BREAD WITH CHEESE**  **£6.60**
- GARLIC BREAD WITH TOMATO**   **£6.50**
- GARLIC BREAD WITH TOMATO AND CHILLIES**   **£7.20**
- GARLIC BREAD WITH TOMATO AND CHEESE**  **£6.95**

Homemade pizza dough made from the finest Italian flour.
Gluten Free options available on request.

PANE E OLIVE

(BREAD AND OLIVES)

- OLIVE MISTE**   
Marinated Sicilian green and black olives with lime and basil.
£3.80
- CESTINO DI PANE E OLIVE MARINATE** 
A mixture of breads, served with marinated olives, balsamic and extra virgin olive oil.
£6.95

LE INSALATE

(SALADS)

INSALATA SICILIANA

Orange & pink grapefruit with tomatoes, red onions, strawberries, goats' cheese, walnuts and watercress finished with a balsamic honey vinaigrette.
(Contains Nuts)

£10.25

INSALATA ESTIVA

A summer salad made with endive, melon, fresh berries, avocado, feta cheese and chia seeds. Drizzled with a honey lemon vinaigrette.

£11.50

NICOISE SALAD

Tuna, French beans, boiled eggs, new potatoes, anchovies and Kalamata olives.

£12.85

INSALATA ALLA CESARE

Chargrilled chicken breast served with cos lettuce, parmesan, croutons and crispy pancetta in a Caesar dressing.

£15.95



GLI ANTIPASTI

(STARTERS)

TRIO BRUSCHETTA

Homemade Italian toasted bread 3 types, topped with salmon and avocado, goats cheese and parma ham, and tomato salsa with fresh basil, garlic and extra virgin olive oil.

£9.95

POLPETTE ALLA SICILIANA

Lamb meatballs, Sicilian style, in a rich San Marzano tomato sauce with a hint of chilli and topped with mozzarella cheese.

£11.95

GAMBERI E CAPESANTE

Scallops and king prawns flamed with brandy in a lemon and pepper creamy sauce, served with homemade toasted bread.

£14.95

FRITO MISTO

Shallow fried Calamari, tiger prawns and scallops served with aioli.

£19.95

SELEZIONE DI SALUMI E FORMAGGI

A wooden board with a selection of Italian cured meats including Finochiona salami, soppa, spiced salamino, Parma ham, pecorino romano cheese and scamorza cheese served with garden pickles and bread.

£11.80

COCKTAIL DI GAMBERI E ASTICE AI TROPICI

Cocktail of half lobster & Greenland prawns, mango & pineapple, served on a bed of julienne lettuce, with Marie Rose sauce drizzled with lemon vinaigrette.

£21.50

CALAMARI FRITTI

Deep fried calamari rings in a light Italian batter, served with chilli, fried rocket and tartar sauce.

£10.85

GAMBERONI ALLA DIAVOLA

Sautéed king prawns with fresh chilli, garlic butter, olive oil, lemon juice and cherry tomatoes all flamed in white wine and served with homemade focaccia bread.

£10.50

COZZE FRESCHE ALLA MARINIERE

Fresh mussels with garlic, shallots, white wine and cream served with homemade bread.

£10.55

FUNGHI MISTI TRIFOLATI

Sauteed wild mushrooms in garlic, brandy, cream and parsley, served with homemade bread.

£8.50

PATE DI FEGATINI DI POLLO CON MIRTILLI E ARANCIA

Homemade smooth chicken liver pate blended with brandy and cream, served with toasted bread and a cranberry and orange sauce.

£8.30

MOZZARELLA IN CARROZZA

Deep fried breaded mozzarella, served with tomato Napoli sauce.

£8.20

PROSCIUTTO DI PARMA CON MOZZARELLA

Thinly sliced Parma ham with buffalo mozzarella, rocket leaves and sundried tomatoes drizzled with basil oil.

£9.85

ZUPPA DEL GIORNO

Soup of the day served with homemade bread.

£6.90

PASTA A PIACERE

Any pasta served as a starter.

(Please note the lobster pasta is not included as a starter)

£10.50

LE PIZZE

(PIZZAS)

PIZZA MARGHERITA

Tomato base with mozzarella and oregano.

£11.95

PIZZA BIANCA

White base pizza, with pesto, mortadella, and buffalo mozzarella. (Contains nuts)

£16.95

SALAMINO PICCANTE

Tomato sauce base, with mozzarella cheese, pepperoni, basil & oregano.

£12.50

POLLO E FUNGHI

Tomato sauce base, with mozzarella cheese, chicken breast, mushrooms, smoked scamorza cheese, basil & oregano.

£12.50

INFERNO

Tomato sauce base, with mozzarella cheese, nduja spicy salami Napoli, jalapeno peppers, basil & oregano, topped with rocket leaves.

£13.80

EMILIA ROMAGNA

Tomato sauce base, with buffalo mozzarella cheese, basil, oregano, cherry tomatoes, Parma ham, rocket leaves and shaved parmesan.

£14.80

CAPRI SPECIAL

Bits of everything.

£16.95

QUATTRO STAGIONI

Tomato sauce base, with mozzarella cheese, mushrooms, artichokes, olives and pepperoni.

£12.95

PROSCIUTTO E FUNGHI

Tomato sauce base, with mozzarella cheese, sliced mushrooms and ham.

£12.85

PIZZA DIAVOLA

Tomato sauce base, with mozzarella cheeses topped with pepperoni, red onions, peppers, fresh chilli.

£13.95

CALZONE CLASSICO

Folded pizza filled with mozzarella cheese, cooked ham, mushrooms, pepperoni and salami, topped with tomato sauce and basil oil.

£14.95

EXTRA TOPPINGS

Meat and Fish

£2.00

Vegetables

£1.50

Gluten Free options available on request.

LE PASTE

(PASTA)



TAGLIATELLE ALLA BOLOGNESE

Egg pasta, with slow cooked beef ragu, fresh herbs and tomato sauce.

£12.50

SPAGHETTI CARBONARA

Smoked pancetta, black pepper, egg yolk, pecorino cheese & cream.

£13.50

PENNETTE AL SALAMINO

Spicy pepperoni, fresh chilli, garlic and onions, finished with tomato sauce and fresh basil.

£14.10

PAPPARDELLE ALLO SPEZZATINO DI VITELLO

Slow cooked pulled veal in a tomato and red wine sauce, garnished with butter, parmesan cheese & pappardelle egg pasta.

£14.55

LINGUINE ALLO SCOGLIO

Melange of seafood with crayfish, king prawns, crab meat and mussels with garlic & chilli finished in a special Capri sauce.

£18.90

TORTELLINI CARNI

Pasta parcels filled with parma ham and ricotta in a creamy tomato sauce with peas.

£14.50

LINGUINE POLLO ALLA GENOVESE

Chicken in a Capri pesto sauce with a dash of cream and finished with toasted pine kernels. (Contains Nuts)

£13.80

PENNE POLLO DI CASA

Chicken, chorizo and cherry tomatoes with a touch of chilli in a marinara sauce.

£13.95

I RISOTTI

(RISOTTO RICE)

RISOTTO AI FRUTTI DI MARE

Riso Arborio with calamari, king prawns, fresh salmon and mussels sauteed with chilli, garlic, onion, white wine, and a special Capri sauce topped with whole tiger prawns.

£16.50

RISOTTO AI FUNGHI

Riso Arborio with wild mushroom with a dash of cream and mascarpone.

£14.50

RISOTTO MILANESE

Chicken and saffron rice with a dash of cream and mascarpone cheese.

£15.75



AL FORNO

(BAKED PASTAS)

LASAGNA EMILIANA

Traditional baked egg pasta layers, topped with Bolognese and bechamel sauce, with parmesan and mozzarella cheese.

£12.80

CANELONI SICILIANO

Spinach ricotta pancake in deluxe béchamel sauce, topped with tomato and mozzarella cheese.

£12.50

**Please note this section is not available gluten free.*

RAVIOLI

(FRESH PASTA)

TORTELLINI AURORA

Ring shape pasta filled with ricotta and spinach in a creamy tomato and basil sauce.

£12.95

RAVIOLI ALL'ARAGOSTA

Lobster with cherry tomato compote combined with Capri sauce and fresh basil.

£16.80

RAVIOLI DI BARBABIETOLA

Pasta parcels filled with beetroot and ricotta served with creamy pink peppercorns and goats' cheese.

£14.50

RAVIOLI VERDURE

Pasta parcels filled with peas pure, served in an arrabbiata sauce or sage and vegan butter sauce.

£13.20

POLLO

(POULTRY)

POLLO MODENESE

Supreme of chicken in a rosemary, Modena vinegar, honey and lemon sauce finished with demi glaze.

£19.95

POLLO ALLA CREMA

Pan fried supreme of chicken in a creamy wild mushroom and white wine sauce, flavoured with herbs.

£19.95

POLLO CAPRI @ THE VINE

Pan fried supreme of chicken in a creamy mushroom and lobster sauce, served with king prawns and tarragon, flamed in brandy and garnished with Avruga caviar.

£21.95

POLLO DIAVOLA ALLA GRIGLIA

Grilled supreme of chicken marinated with Cajun spice and served with chargrilled mixed peppers.

£19.95

POLLO IMPANTO

Pan fried breaded chicken breast, with melted cheese and Napoli sauce.

£19.95

IL PESCE

(MAINS FISH)

ROMBO ALLA PIZZAOLLA

Grilled turbot fillet marinated in lemon and thyme, served with garlic, oregano, sain marzano tomatoes and basil sauce.

£29.95

SPIGOLA CON VERDURE FRITTE ALLA JULLIENE

Seabass fillets served with stir fried vegetables in an oyster sauce infused with ginger, lemon, cherry tomatoes and sweet chilli sauce.

£25.95

SALMONE E GAMBERI AL PROSECCO

Baked salmon fillet with king prawns and shallots, flavoured with prosecco and served in a creamy saffron sauce.

£26.95

CODA DI RESPO MADRAS

Monkfish tail marinated in madras spices, pan fried and served with mild lemon shallots, cream sauce and saffron rice.

£29.95

LE CARNI

(MEATS)

VITELLO VALDOSTANA

Veal escalope pan fried and topped with Parma ham and mozzarella cheese. Served with Napoli sauce on the side.

£21.95

VITELLO CON CREMA

Veal escalope sautéed with mushrooms in a creamy white wine sauce.

£20.95

BISTECCA DI MANZO ALLA GRIGLIA

Grilled sirloin steak served with grilled tomato and Portobello mushrooms.

£25.95

COSTATA DI MANZO

Grilled ribeye steak on the bone served with grilled tomato and Portobello mushrooms.

£32.50

FILETTO ALLA GRIGLIA

Grilled fillet steak served with grilled tomato and Portobello mushrooms.

£32.50

CARE D'AGNELLO

Rack of Yorkshire lamb in a basil and herb crust, served in a minted red wine jus.

£26.80

ANATRA CON MIELE E MANDORLE AL MARSALA

Roasted duck breast with honey and flaked almonds, flamed with marsala wine.

£21.50

All Poultry, Fish and Meat dishes are served with Fries or Vegetables of the Day.

SAUCES

If you wish, ask for your sauce separate.

Peppercorn Sauce £3.50	Garlic Butter £3.50
Dianne Sauce £3.50	Blue Cheese Sauce £3.50
Bearnaise Sauce £3.50	Barolo & Mushrooms Sauce £4.50

I CONTORNI

(SIDE DISHES)

INSALATA MISTA

*Fresh mixed salad leaves with vegetables of the day
drizzled with Capri dressing.*

£5.50

POMODORI CON CIPOLLA ROSSA E NOCI

*Fresh tomato slices with red onion, basil, oregano,
and extra virgin olive oil.*

£6.95

RUCOLA E SCAGLIE DI PARMIGIANO

*Rocket salad leaves with shaved parmesan
drizzled with lemon vinaigrette.*

£5.90

ZUCCHINE FRITTE

Thinly sliced strips of deep fried courgette.

£5.90

PISELLI CON PANCETTA E CIPOLLA

Petit pois peas sautéed with onions and pancetta.

£6.95

PATATE NOVELLE AL ROSMARINO E CIPOLLA

Sautéed new potatoes with rosemary and onion.

£5.70

SPINACI SALTATI ALL'AGLIO E PANNA

Sautéed spinach with garlic and tomato salsa.

£5.50

PATATINE FRITTE

Thin cut skin on fries.

£5.80

