

## Contorni

(Side Dishes)

### Patatine Fritte in Camicia (V)

*Deep fried fries with skin on.*

£2.85

### Patate Nouvelle (V)

*Sautéed sliced new potatoes with onion, garlic and rosemary.*

£2.85

### SPINACI AGLIO E PEPPERONCINO (V)

*Wilted spinach leaves with garlic and fresh chilli oil.*

£3.50

### ZUCCHINE FRITTE (V)

*Thinly sliced strips of deep fried courgette.*

£3.50

### BROCCOLETTI AGLIO, PEPPERONCINO E PARMIGIANO (V)

*Tender steam broccoli sautéed with garlic and chill and topped with parmesan shavings.*

£3.90

### INSALATA MISTA (V)(VE)

*Mixed leaves, cherry tomatoes, peppers, carrots and red onion with an Italian mustard dressing.*

£3.70

### INSALATA RUCOLA (V)

*Rocket and cherry tomato salad with parmesan shavings and balsamic dressing.*

£3.90

### POMODORO E CIPOLLE ROSSE (V)(VE)

*Tomato and red onion salad with fresh basil and extra virgin olive oil.*

£3.90

(V) – SUITABLE FOR VEGETARIANS  
(VE) – SUITABLE FOR VEGANS  
(N) – MAY CONTAIN NUTS OR NUT EXTRACT  
(H) – VERY SPICY

#### Information for Food Allergies:

*If you have any food allergy or intolerance, please inform your server every time you visit, before you order, as not all ingredients can be listed. Whilst we take every care to prevent cross-contamination, please note that we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We are unable to guarantee that products manufactured off-site do not contain traces of a specific ingredient.*

Capri  
MIRFIELD

MENU

**PANE E OLIVE**

(BREAD AND OLIVES)

**OLIVE MISTE****£3.80***Marinated Sicilian green and black olives with, lime, roast garlic and basil***Cestino Di Pane E Olive Marinate****£4.25***A selection of breads with extra virgin olive oil and balsamic and marinated olives***FOCACCIA**

(GARLIC BREADS)

*Plain Garlic Bread £4.00**Garlic Bread with cheese £5.80**Garlic Bread with Tomato £5.80**Garlic Bread with Tomato and Cheese £6.50**Garlic Bread with Tomato, Blue Cheese and Chilli £6.70***ANTIPASTI CALDI**

(HOT STARTERS)

**ZUPPA DEL GIORNO***Soup of the day. Please ask a member of staff for today's soup of the day.***£5.50****FUNGHI MISTI (V)***Sautéed garlic mushrooms in a garlic, brandy, cream and parsley sauce served with homemade bread and Dolcelatte cheese.***£7.00****MOZZARELLA IN CAROZZA (V)***Sliced fresh mozzarella bread crumbed and then gently deep-fried. Served with fresh tomato sauce and drizzled with basil oil.***£7.95****GAMBERONI ALLA DIAVOLA***King prawns sautéed with garlic, butter, white wine fresh chilli, cherry tomatoes and lemon.***£9.50****CALAMARI FRITTI (GF)***Crispy fried squid rings with garlic and charred lemon aioli set on rocket leaves.***£8.50****FORMAGGIO CAPRINO (V)***Goat's cheese baked with rosemary, garlic and cracked black pepper served on sun blushed tomato with a chunk of crusty bread.***£7.50****COZZE FRESCHE***Fresh steamed mussels with a choice of spicy tomato sauce with a hint of chilli or with white wine, cream and garlic and served with toasted ciabatta.***£8.50****COSTOLETTE DI MAIALE***Pork ribs baked in our homemade BBQ sauce.***£8.70****CARNE**

(MEAT)

**FIorentina***Chargrilled 16oz T-bone Steak - A well marbled cut.***£29.25****COSTATA DI MANZO***15oz chargrilled Rib Eye Steak on the bone - A delicately marbled cut for full flavour.***£27.90****FILETTO ALLA GRIGLIA***9oz chargrilled fillet - Lean and tender with delicate flavour.***£25.95****BISTECCA DI MANZO AI FERRI***10oz chargrilled sirloin - Tender yet succulent cut.***£22.50***All Steaks come with roasted vine tomatoes and watercress***AGNELLO IN CROSTA***Pan roasted Rack of Lamb with a panko and fresh herb crust served with a red wine jus.***£18.95****ANATRA CON TIMO E SALVIA***Crispy duck breast, sage and thyme glazed butternut squash and shallot and cured pancetta and tossed rocket leaves.***£17.95****SALSE (Sauces)***Peppercorn sauce**Diane sauce**Red Wine sauce**Blue cheese sauce**Garlic butter sauce**truffle and porcini sauce***£2.50***ALL OUR MAIN COME WITH A CHOICE OF FRESH STEAMED VEG AND POTATOES OR CHIPS***PESCE**

(FISH)

**IPOGLOSSO***Chargrilled halibut steak with a chorizo crust, garlic, kale and red peepers.***£18.90****SALMONE AL CARTOCCIO***Oven baked salmon fillet with asparagus and tarragon cream sauce in a foil parcel.***£17.50****MERLUZZO AL FORNO***Oven baked cod fillet with spinach, lemon, parsley, potatoes with a white wine and chive veloute.***£18.25****FILETTI DI SPIGOLA***Seabass fillets served on tender steam broccoli with a king prawn and chilli butter sauce.***£19.95****RANA PESCATRICE***Monkfish medallions wrapped in pancetta, pan roasted with fresh rosemary and set on saffron risotto and finished with a pink peppercorn sauce.***£22.10**

## SECONDI PIATTI

(MAIN COURSES)  
(POLLO – CHICKEN)

### POLLO FUNGHETTO

*Sautéed chicken supreme with a melted Dolcelatte and herb gratin and a creamy wild mushroom sauce.*

£15.95

### POLLO CAPRI PROSECCO

*Sautéed chicken supreme topped with crabmeat and prawns served with a prosecco infused avruga caviar, mixed peppers, leek and cream sauce.*

£16.95

### POLLO DIAVOLA

*Sautéed chicken supreme with spring onions, chilli, ginger, lemongrass, tarragon, oyster sauce and spices finished with cream set on rice.*

£15.75

### POLLO AI FERRI

*Grilled chicken supreme served with tomato and sautéed mushrooms.*

£14.95

### POLLO ALLA BARBABIETOLA

*Sautéed chicken supreme with caramelised red onion, goat's cheese with roasted beetroot, tomato and basil sauce.*

£15.75

### KIDNEY BEAN KIEV (VE)

*Mashed red kidney beans sautéed with leeks, celery, peppers and garlic butter fried in breadcrumbs and served on a bed of kale.*

£13.85

## ANTIPASTI FREDDI

(COLD STARTERS)

### MARINATED TOFU GREEK SALAD (VE)

*diced Tofu marinated with lemon, olive oil, garlic, onions, chilli and mixed herbs. Set on cherry tomatoes, cucumber, yellow peppers, oregano, olives and red onion.*

£9.20

### PATE DI FEGATINI DI POLLO

*Smooth homemade chicken liver pate flavoured with orange and thyme and flamed with brandy served with toasted ciabatta and an apple and plum chutney.*

£8.50

### CARPACCIO DI BARBABIETOLA (V)(N)

*Finely sliced beetroot with crumbled goat's cheese and toasted walnuts with a red onion marmalade.*

£8.00

### INSALATA RUSTICA (V)(N)

*Beetroots, asparagus, walnut, fennel, goats' cheese, raisins, and new potato salad.*

£10.00

### COCKTAIL DI GAMBERI E GRANCHIO (N)

*Cocktail of Norwegian peeled prawns, crabmeat and mango bound in our homemade marie rose with a hint of honey, mustard, orange and flamed brandy garnished with lemon and smoked paprika.*

£9.50

### BURRATA PUGLIESE (V)

*Fresh Burrata, sun blushed tomatoes and rocket finished with a drizzle of extra virgin olive oil.*

£8.20

### SHARING BOARD (ENOUGH FOR 2/4)

*The best of Capri's cicchetti, arancini siciliani, calamari Fritti, toasted focaccia, mixed grill vegetables and mixed cured meat*

2 £18.00 / 4 £34.00

### PORTO FINO FRITTO MISTO

*A special fritto misto from the sea with giant red king prawns, calamari, red mullet, white bait in light Italian batter served with roast garlic and lemon aioli*

£12.00

## PIZZA

### MARGHERITA (V)

Tomato base with mozzarella and oregano.

£8.90

### PARMA

White base with mozzarella, fresh vine tomatoes, Parma ham, basil oil and topped with rocket and Parmesan shavings.

£12.10

### VEGETARIANA (V)

Tomato base with mozzarella, chargrilled mixed peppers, courgette and aubergine with red onion and drizzled with rocket pesto.

£10.50

### QUATTRO STAGIONI

Tomato base with mozzarella, mushrooms, artichoke, cooked ham, capers, olives and peppers drizzled with rocket pesto.

£11.50

### PROSCIUTTO

Tomato base with mozzarella and Italian cooked ham.

£10.90

### SARDEGNA

Tomato base with mozzarella, shredded Italian sausage, topped with rocket.

£12.50

### DIAVOLA

Tomato base with mozzarella, spicy salami, chilli, red onion and oregano and drizzled with a peri-peri sauce.

£11.95

### POLLO E PANCETTA

Tomato base with mozzarella, grilled chicken, crispy smoked pancetta and parmesan shavings.

£11.90

### PIZZA MARE

Tomato and mozzarella base with garlic king prawns, smoked salmon and rocket leaves.

£11.50

### PEPPERONI

Tomato and mozzarella base with spicy pepperoni sausage.

£11.50

### CALZONE

Folded pizza with tomato, mozzarella, ham, pepperoni, salami and mushroom topped with fresh tomato sauce and a drizzle of basil oil.

£12.50

### NDUJA CALABRESE (H)

Spicy soft Calabrian salami, tomato, smoked scamorza cheese.

£12.50

GLUTEN FREE PIZZA BASES AVAILABLE ON REQUEST

## PRIMI PIATTI

(PASTA)

### SPAGHETTI BOLOGNESE

A classic 8 hour simmered minced beef ragu tossed with spaghetti.

£9.80

### LASAGNA

Egg pasta sheets baked with bolognese, bechamel, parmesan and mozzarella.

£10.50

### TAGLIATELLE ALLA CREMA

Egg pasta ribbons tossed with sautéed chicken and forest mushrooms with cream, white wine and pesto.

£10.50

### SPAGHETTI CARBONARA

Spaghetti tossed with pancetta, egg yolk, cream and parmesan.

£9.85

### LINGUINE ASTICE

Flat spaghetti tossed with half a fresh lobster, king prawns, herbs and lobster bisque.

£19.50

ALL THE ABOVE PASTA DISHES CAN BE REQUESTED WITH  
GLUTEN FREE PASTA

## PASTA FRESCHE

### BAULETTI ASTICE

Homemade lobster and ricotta ravioli with a tomato, prawn, cream and tarragon sauce.

£13.80

### TORTELLONI GIGANTI AI PORCINI (V)

Large homemade egg pasta parcels with wild mushrooms, ceps and ricotta cheese in a creamy mushroom sauce with a touch of garlic and parmesan shavings.

£13.50

### PENNE ORTOLANA (V)

Pasta tubes tossed with chargrilled veg, garlic, fresh tomato sauce and topped with crumbled goat's cheese.

£10.50

### RISOTTO AFFUMICATO E PISELLI

Arborio rice sautéed with smoked haddock and peas topped with a fresh poached egg, watercress and parmesan shavings.

£12.50

### RISOTTO FUNGHI E PARMIGIANO (V)

Arborio rice sauced with wild mushrooms, garlic, herbs and parmesan.

£12.50

### RISOTTO PESCATORA

Arborio rice with prawns, crayfish, calamari, mussels, seabass in a spicy tomato sauce with garlic onions, parsley and chilli.

£13.95

### TAGLIATELLE MONKFISH

Egg pasta ribbons with monkfish, king prawns, chilli, garlic and cherry tomatoes in a creamy lobster sauce.

£13.95

### RAVIOLI DI BARBABIETOLA (V)

Fresh egg pasta parcels filled with ricotta and beetroot served with a creamy pink peppercorn and goat's cheese sauce and topped with toasted walnuts.

£12.85