



Trattoria CAPRESE

RESTAURANT  PIZZERIA  GRILL

Not just a place to eat, but a lot more...

Meat Appetizer

Neapolitan mixed fried food with arancini, crochè, zeppoline, mozzarella, vegetables and scagliuzzielli	€10,00
Pumpkin flowers stuffed with buffalo ricotta, fior di latte and basil.	€9,00
Bruschettone Caprese: cherry tomatoes, buffalo mozzarella and basil	€8,00
Parma raw ham, buffalo mozzarella DOP and cherry tomatoes	€13,50
Bruschetta with cherry tomatoes, extra virgin olive oil and basil (3 pieces)	€6,00
Parmigiana di melanzane	€9,00
Sfizio caprese: mixed platter of cold cuts and cheeses (recommended for two people)	€20,00
Buffalo mozzarella DOP with olives and cherry tomatoes	€9,00

Following the entry into force of Regulation (EU) No. 1169/2011, the Management informs that the foods served may contain allergens. Customers are invited to communicate any food intolerances to the dining room staff.

COVER CHARGE € 2,80

Fish Appetizer



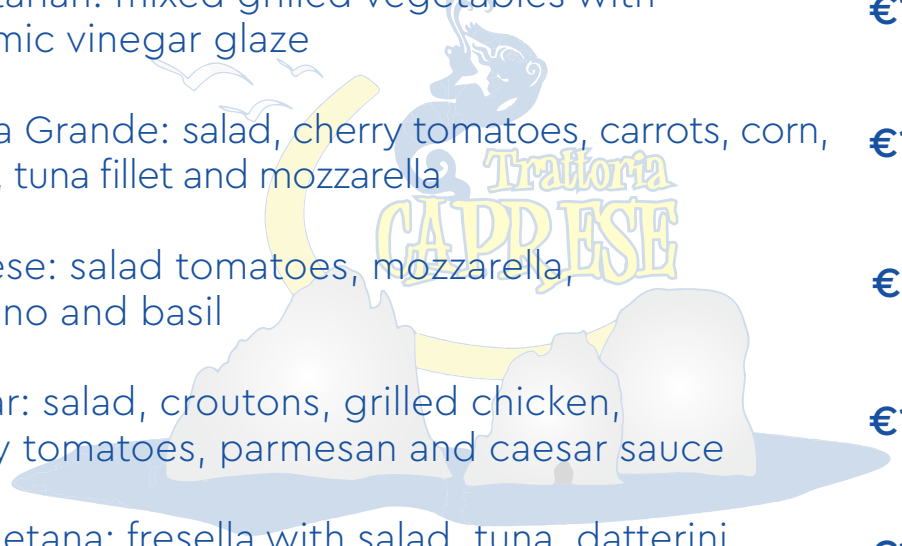
Seafood salad with octopus*, calamari*, shrimp*, cuttlefish*, mussels and clams	€16,50
Cassuola baby octopus	€14,50
Seafood sauté	€16,00
Mussels with pepper	€13,00
Neapolitan mussel soup with king prawn*, almond tarallo and octopus	€16,50
O' cuoppo 'e zì Nettuno: cod pieces, anchovies, calamari and squid skewers	€12,50
Sailor's whim: chef's mixed appetizer (recommended for two people)	€28,00
Cuttlefish scapece: cuttlefish, courgettes and mint	€12,50
Octopus*, potato and green olive salad	€15,00

Our raw fish according to market availability.

Pasta Dishes

Spaghetti with cherry tomatoes, extra virgin olive oil and basil	€10,50
Paccheri pistachio, provola di agerola, sausage and parmesan	€15,50
Spaghetti carbonara	€11,50
Penne allo scarpariello: cherry tomatoes, chilli pepper, pecorino cheese and basil	€10,50
Gnocchi alla sorrentina	€10,50
Scialatielli with seafood	€16,00
Risotto alla pescatora	€16,00
Paccheri pasta Genoese style	€12,00
Spaghetti alla luciana: baby octopus, cherry tomatoes, olives and capers	€16,50
Paccheri "Aumm Aumm": tomato, mozzarella, aubergines and parmesan	€11,00
Spaghettoni with clams	€18,50
Mixed Gragnano pasta, potatoes, and Agerola provola cheese	€22,00

Salads



Fantasia: mixed salad, cherry tomatoes, carrots, corn and olives	€7,00
Vegetarian: mixed grilled vegetables with balsamic vinegar glaze	€10,00
Marina Grande: salad, cherry tomatoes, carrots, corn, olives, tuna fillet and mozzarella	€12,00
Caprese: salad tomatoes, mozzarella, oregano and basil	€11,00
Caesar: salad, croutons, grilled chicken, cherry tomatoes, parmesan and caesar sauce	€12,50
Napoletana: fresella with salad, tuna, datterini tomatoes, olives, anchovies and mozzarella	€12,50

Side dishes

Mixed salad	€5,00
French fries*	€5,00
Fresh french fries	€5,00
Escarole	€5,00
Friarielli	€5,00

MAIN COURSE
Meat Dishes

Lemon escalope with fried potatoes	€12,00
Chicken or pork cutlet with French fries	€12,50
Grilled beef rib	€20,00
Black Angus steak with rocket and parmesan	€24,00
Grilled sausage with broccoli rabe and fried potatoes	€14,00
Chianina burger 280 gr. with eggs, bacon, Caesar salad and fried potatoes	€16,00
Chicken steak with grilled vegetables and salad	€14,00
Mixed meat, melted scamorza and fantasies of side dishes	€24,00
Grilled scamorza with broccoli rabe and fried potatoes	€12,00
Grilled beef fillet, with green pepper or porcini mushrooms	€24,00

MAIN COURSE

Fish Dishes



Fried shrimp* and calamari*	€16,50
Fresh fish, chef-style	per kg. €55,00
Grilled mixed seafood* with salad and grilled vegetables	€22,00
Grilled calamari* with salad and grilled vegetables	€18,00
Grilled swordfish with salad and grilled vegetables	€18,00
Grilled prawns* with salad and grilled vegetables	€16,00
Fried mixed fish (subject to availability)	€16,00
Seared tuna, caramelized onion and yogurt sauce	€18,50
Cod in a casserole with cherry tomatoes, olives, capers and bread croutons	€ 18,00
Fried cod with friarielli and provola fondue	€18,00

* FROZEN PRODUCT

Traditional Pizzas

Margherita (tomato, mozzarella, parmesan, extra virgin olive oil and basil)	€7,00
Regina (tomato, buffalo mozzarella, parmesan, extra virgin olive oil and basil)	€9,00
Donna Genuina (cherry tomatoes, buffalo mozzarella, parmesan, extra virgin olive oil and basil)	€9,00
Marinara (tomato, garlic, oregano and extra virgin olive oil)	€6,00
Parmigiana scomposta (ragù, aubergines, fior di latte, parmesan fondue, extra virgin olive oil and basil)	€9,00
Capricciosa (artichokes, fior di latte, mushrooms, olives, cooked ham, tomato and parmesan and extra virgin olive oil)	€9,00
Napoli (tomato, olives, capers, oregano, anchovies and extra virgin olive oil)	€8,00
Bianca with sausage and potatoes (fior di latte, sausage, French fries, parmesan and extra virgin olive oil)	€8,50
Porchetta (provola, Ariccia porchetta, new potatoes, basil and extra virgin olive oil)	€10,50



Margherita cooked and mushrooms (tomato, mozzarella, cooked ham, mushrooms, parmesan, extra virgin olive oil and basil)	€9,00
Sausage and broccoli rabe (sausage, broccoli rabe, mozzarella and extra virgin olive oil)	€9,00
Stuffing (ricotta, mozzarella, salami, tomato and extra virgin olive oil)	€9,00
Diavola (tomato, provola, spicy salami, parmesan, extra virgin olive oil and basil)	€9,00
Four cheeses (fior di latte, gorgonzola, fontina, emmenthal, parmesan, extra virgin olive oil and basil)	€10,00
Mimosa (cream, corn, cooked ham, mozzarella)	€9,00
Ortolana (fior di latte, seasonal vegetables, parmesan, extra virgin olive oil and basil)	€9,00
O' Cazon and Don Rodolfo (baked filling, pan-fried escarole, provola and parmesan)	€10,00
Nerano (fior di milk, parmesan, provolone, courgettes, basil and extra virgin olive oil)	€10,00

Traditional pizzas can be requested with gluten-free or wholemeal dough with a supplement of €1.50
All pizzas can be requested with a cartwheel with a supplement of €1.50

*FROZEN PRODUCT

Contemporary Pizzas

Raw Ham and Rocket (fior di latte, Parma ham, parmesan flakes, rocket and extra virgin olive oil)	€11,50
Racchetta (buffalo mozzarella, cherry tomatoes and salami, stuffed with ham, ricotta, pepper and basil)	€12,50
Walnuts and Speck (buffalo mozzarella from Campania, cream of walnuts, South Tyrolean speck, parmesan flakes, extra virgin olive oil and basil)	€12,50
Wholemeal with three cherry tomatoes (wholemeal flour dough, buffalo mozzarella from Campania, yellow cherry tomatoes from Vesuvius, piennolo cherry tomatoes, corbara cherry tomatoes, parmesan flakes, extra virgin olive oil and basil)	€12,00
Pinna gialla (fior di latte, tuna fillets, caramelized onion and yellow cherry tomatoes)	€12,50
Amatriciana (San Marzano, bacon, chili pepper, pecorino and fior di latte)	€11,50
Pistachio and Mortadella (fior di latte, cream of pistachios from bronte, mortadella, pistachio grains, parmesan and extra virgin olive oil)	€11,50
Zucchini flowers and Sauris bacon (zucchini flowers, crispy bacon, fior di latte, ricotta-filled crust)	€12,50
Pescatora (cherry tomatoes, garlic, octopus, calamari and seafood)	€13,50

Fried Pizzas

O' Cazòne e Don Faustino (ricotta, provola and salami)	€9,00
O' Cazòne e Don Ermanno (ricotta, provola, tomato, cracklings and pepper)	€10,00
O' Cazòne e Don Rudy (provola, broccoli and sausage)	€10,00
Ripassata (San Marzano tomato, buffalo mozzarella and parmesan)	€9,00



Fried pizzas can also be requested in the oven

Dessert

Mixed fruit platter	€8,00	Dessert	€7,00
White or black truffle	€5,00	Lemon sorbet	€4,00
Seasonal fruit	€5,00		

Cocktail

AperolTass Aperol and Tassoni	€6,00	Mojitos white rum, cane sugar, lime, mint and soda	€6,50
AperolSpritz Aperol, Prosecco, Soda	€6,00	HugoSpritz elderberry syrup, soda, mint and Prosecco	€6,50
Campari Campari, Prosecco and Soda	€6,00		

Soft Drink

Mineral Water 0.75	€3,00
Coca Cola/Orangeade/Sprite 33 cl	€3,00
Coffee	€1,30
Limoncello/Meloncello/Pistachio	€3,00
White Grappa	€4,00
Barricated Grappa	€6,00
Vodka	€4,00
Bitter	€4,00
Sgroppino/Lemon Sorbet/Vodka	€5,00

Draft drinks



**Moretti
Ricetta
originale**

**20 cl € 3,00
40 cl € 5,00**

STYLE: LAGER
STRENGTH: 4,6%
APPEARANCE: INTENSE GOLDEN COLOUR. PURE AND FINE BEER HEAD, COMPACT AND PERSISTENT.
TASTE: FULL BODIED, RICH AND BALANCES. INITIAL NOTE OF SWEET MALT, MORE BALANCED AFTERTASTE, WITH A PLEASANT BITTER SENSATION



**Moretti
La Rossa**

**20 cl € 3,50
40 cl € 6,00**

STYLE: BOCK
STRENGTH: 7,2%
APPEARANCE: AMBER COLOR, FINE BEER HEAD, COMPACT AND PERSISTENT.
TASTE: SOFT AND RICH BODY WITH FRUITY NOTES, CLEAR AND PERSISTANT FINISH.



**Moretti
La Bianca**

33 cl € 4,00

STYLE: WEISS ITALIANA
STRENGTH: 5%
APPEARANCE: LIGHT AND NATURAL TURBID COLOUR, FINE AND COMPACT BEER HEAD.
TASTE: REFRESHING WITH A PLEASANT SOUR NOTE.



**House Wine
white or red**



**1/4 l € 3,50
1/2 l € 6,00
1 l € 11,00**

Bottle beers



Heineken

66 cl € 5,00

STYLE: LAGER
STRENGTH: 5,0%
APPEARANCE: GOLDEN BRIGHT COLOUR, PURE AND FINE BEER HEAD, COMPACT AND PERSISTENT.

TASTE: LIGHT AND PLEASANT SPARKLING BODY. CLEAR FINISH. MODERATELY HOPS FLAVOUR.



**Ichnusa
non Filtrata**

50 cl € 6,00

STYLE: LAGER
APPEARANCE: 5,0%
GOLDEN BRIGHT COLOR, SLIGHTLY OPALESCENT.

TASTE: GOOD DRINKABILITY, IT IS SOFT, FULL-BODIED AND BALANCED: THE BITTER NOTE, IN CLOSING, IT IS MILD AND MODERATE.



**Gluten Free
La mia essenza**

33 cl € 5,00

STYLE: PALE ALE
STRENGTH: 4,7%
APPEARANCE: AMBER COLOUR.
TASTE: SWEET, WITH BISCUITY AND BREADY NOTES OF MALT, GRASS AND HONEY. VERY PERSISTANT AFTERTASTE.



Heineken Zero

33 cl € 4,00

STYLE: LAGER
STRENGTH: 0,0%



**Birra del Brenta
Bionda**

50 cl € 9,00

STYLE: GOLDEN ALE
STRENGTH: 7,9%
APPEARANCE: GOLD COLOR.
TASTE: THE BRENTA'S BLOND IS CHARACTERIZED BY THE USE OF WATER FILTERED FROM THE ROCKS OF THE LAGORAI'S MOUNTAINS AND FOR THE BLEND OF SELECTED MALTS, WHICH GIVE IT THE UNMISTAKABLE GOLD COLOR AND PERSONALIZE IT'S FLAVOR. THE USE OF 4 DIFFERENT HOPS CREATES THE BITTER TASTE AND, THE AROMA AND SUGAR, FOR THE REFERMENTATION, GIVE IT THE RICH SPARKLE AND FOAM HOLD, INCREASING BALANCE AND DIGESTIBILITY.



**Birra del Brenta
Rossa**

50 cl € 9,00

STYLE: TRONG ALE
GRADAZIONE: 7,9%
ASPETTO: DARK AMBER COLOR.
GUSTO: THE BRENTA'S RED IS CHARACTERIZED BY THE USE OF WATER FILTERED FROM THE ROCKS OF THE LAGORAI'S MOUNTAINS AND FOR THE BLENT OF SELECTED MALTS, WICH GIVE IT THE AMBER COLOR. THE USE OF 4 DIFFERENT HOPS CREATES THE BITTER TASTE AND ENHANCES THE NOTES OF RED FRUIT.

Red Wines

Rubrato Aglianico DOC Feudi di San Gregorio	Glass Bottle 0.375 Lt Bottle 0.75 Lt	€7,00 €11,00 €22,00
Chianti Superiore DOCG Banfi	Bottle 0.75 Lt	€24,00
Morellino di Scansano DOCG Fattoria le Pupille	Bottle 0.75 Lt	€24,00
Valpolicella Classico DOC Allegrini	Bottle 0.75 Lt	€24,00
Plumbago Nero d'Avola DOC Planeta	Bottle 0.75 Lt	€24,00
Dolcetto d'Alba DOC Prunotto	Bottle 0.75 Lt	€24,00
Barbera d'Asti "Lavignone" Pico Maccario	Bottle 0.75 Lt	€28,00
Taurasi Feudi di San Gregorio	Bottle 0.75 Lt	€48,00
Alto Adige DOC "Pinot Nero" Colterenzio	Bottle 0.75 Lt	€28,00

Rosè

Irpinia Rosato DOC "San Greg" Feudi di San Gregorio	Bottle 0.75 Lt	€24,00
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White Wines

Serrocielo Falanghina DOC
Feudi di San Gregorio

Glass €7,50
Bottle 0.375 Lt €11,00
Bottle 0.75 Lt €22,00

Pietracalda Fiano di Avellino DOCG
Feudi di San Gregorio

Bottle 0.75 Lt €26,00

Cutizzi Greco di Tufo DOCG
Feudi di San Gregorio

Bottle 0.75 Lt €26,00

Ischia DOC Forestera
Tommasone

Bottle 0.75 Lt €28,00

Costamolino Vermentino di Sardegna
DOC
Argiolas

Bottle 0.75 Lt €26,00

Gewürztraminer Alto Adige DOC
J. Hofstätter

Bottle 0.75 Lt €30,00

Blangè Langhe DOC Arneis
Ceretto

Bottle 0.75 Lt €34,00

Chardonnay
Jermann

Bottle 0.75 Lt €36,00

DOC Ribolla Gialla
Volpe Pasini

Bottle 0.75 Lt €26,00

Ischia DOC Biancolella
Tommasone

Bottle 0.75 Lt €30,00

Prosecco DOC
Victoria

Sparkling

Glass €7,00
Bottle 0.75 Lt €22,00

Franciacorta Cuvée Imperiale DOCG
Berlucchi

Bottle 0.75 Lt €35,00

Cuvée Prestige Franciacorta
Cà del Bosco

Bottle 0.75 Lt €60,00



The Island

It is only ten square kilometers in size, just over six long. The Phoenicians called it Caprain, the Greeks Kapros, the Romans Caprae. Today it is called Capri. The island praised and sung by poets and writers. Painted and narrated by artists of every nation, it knows the charm of an enchanting siren lying in the middle of the most beautiful gulf in the world and has continued for centuries to attract sailors who, as soon as they disembark, fall under the enchantment of its magic.

NAPOLI
via medina, 55

CASERTA
via roma, 104

Trattoria CAPRESE

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