



Trattoria CAPRESE

RISTORANTE · PIZZERIA · GRILL

Not just a place to eat but a lot more.

Antipasti from The Sea

Sea Food Salad with Octopus*, Squid*, Prawns*, Cuttlefish*, Mussels and Clams	€ 18,00
Grilled Octopus* with Buffalo Stracciatella and Green Cabbage	€ 16,00
Mussels Impepata	€ 13,00
Mussels Soup Parthenopean Style with Octopus*, King Prawns*, Almond Tarallo, Cherry Tomatoes and Spicy Olive Oil	€ 18,00
O' Cuoppo 'e Zi Nettuno (Fried Sea Food on Daily Selection)	€ 15,00
Courgette Flowers in Panko* Tempura Stuffed with King Prawns* and Provolone del Monaco cheese finished with Red Pepper Sauce	€ 13,00
Sfizio del Marinaio - Chef Style Starter from the Sea (for 2)	€ 32,00

Antipasti from The Land

Fritto Misto alla Napoletana with Arancini Balls, Potatoes Croquette, Fried Pizza Dough, Fried Mozzarella and Courgettes Fried	€ 12,00
Stuffed Courgette Flowers with Ricotta Cheese and Fior di Latte Agerola Cheese	€ 9,00
San Daniele Prosciutto, Buffalo Mozzarella 170 gr served with Aromatic Warm Bread	€ 15,00
Bruschette Tris (cherry tomatoes and basil, scamorza cheese and green cabbage, stracciatella cheese and mortadella)	€ 9,00
Aubergine Parmigiana 2.0	€ 12,00
Sfizio Caprese - Chef Style Starter from the Land (for 2)	€ 28,00

Dear guest, following the Regulation (EU) No. 1169/2011, in case of you have any allergy or food intolerance, please do not hesitate to ask our trained staff any kind of information. We will be glad to suggest the best options for you.

COVER CHARGE € 2,50

Pasta Dishes

Seafood Scialatielli	€ 18,00
Seafood Risotto	€ 18,00
Homemade Tonnarelli Pasta, Cacio Cheese, Mussels and Pepper	€ 15,00
Spaghetti with Wild Clams	€ 16,00
Stuffed Ravioli with Burrata Cheese on Green Peas Sauce, Tuna Tartare and Lime Zest	€ 18,00
Linguine with Fresh Tomatoes, Langoustine and Burrata Cheese	€ 20,00
Spaghetti with Fresh Tomatoes and Basil	€ 12,00
Paccheri Pistacchio, Provola Cheese and Sausage	€ 16,00
Spaghettoni alla Carbonara with Sauris Guanciale and Pecorino di Fossa Cheese	€ 13,00
Gnocchi alla Sorrentina	€ 14,00

Insalatone

Vegetariana (mix of grilled vegetables with balsamic vinegar)	€ 11,00
Marina Grande (mix salad, tomatoes carrots sweetcorn, buffalo mozzarella and tuna)	€ 12,00
Caprese (tomatoes, buffalo mozzarella, oregano and basil)	€ 12,00
Caesar (mix salad, crostini bread, grilled chicken breast, tomatoes, parmesan cheese and caesar dressing)	€ 12,00
Cous Cous Mediterraneo (cous cous, king prawns, calamari, eggs and vegetables)	€ 15,00

Main Course from The Sea

Fried Shrimps* And Squid* With Side Of Mix Salad	€ 16,50
Fresh Fish Chef Style (ask the waiter for daily arrival)	per hg € 6,00
Tuna Tataki With Sesame Seeds, Teriyaki Sauce and Mayo Wasabi	€ 20,00
Mixed Grilled Sea* Selection with Salad and Grilled Vegetables	€ 24,00
Grilled Calamari* with Salad and Mix of Vegetables	€ 16,50
Grilled Swordfish with Salad and Grilled Vegetables	€ 18,00
Fish & Chips with Tartare Sauce	€ 14,00

Main Course from The Land

Scotona Steak on the Bone with Mix Salad and Oven Baked Potatoes	€ 25,00
Black Angus Tagliata with Rocket and Parmesan Shelves	€ 22,00
Chianina Hamburger 280 gr with Egg, Bacon, Caesar Salad and French Fries	€ 18,00
Chicken Steak with Grilled Vegetables	€ 15,00
Mixed Grilled Meat Selection with Malted Scamorza Cheese and Sides Chef Style (for 2)	€ 32,00
Chicken Cotoletta with Homemade Chips	€ 13,00

Sides

Mix Salad	€ 5,00
Green Cabbage	€ 6,00
Oven Baked Potatoes	€ 5,00
Homemade Fried Potatoes	€ 5,00
Grilled Aubergine and Courgettes	€ 5,00

Quann' 'o mare è calmo,
ogni strunz è marenaro.

Traditional Pizzas

Margherita (tomato, mozzarella cheese, olive oil and basil)	€ 8,00
Regina (tomato, buffalo mozzarella, olive oil and basil)	€ 9,20
Marinara (tomato, garlic, oregano and olive oil)	€ 7,00
Margherita con Melanzane (mozzarella, tomato, aubergine, olive oil and basil)	€ 9,00
Capricciosa (mozzarella, tomato, mushroom, artichokes, olives, ham and olive oil)	€ 10,00
Napoli (mozzarella, tomato, anchovies and olive oil)	€ 8,50
Bianca con Würstel e Patate (Mozzarella, würstel, french fries and olive oil)	€ 8,50
Margherita Cotto e Funghi (mozzarella, tomato, ham, mushroom, olive oil and basil)	€ 9,00
Salsiccia e Friarielli (mozzarella, sausage and green cabbage)	€ 10,00
Diavola (provola cheese, tomato, spicy salami, olive oil and basil)	€ 8,50
Quattro Formaggi (mozzarella, gorgonzola, emmenthal, fontina, parmesan, olive oil and basil)	€ 8,50

Tradizional Pizzas could be request with gluten-free dough or whole wheat dough with 2,50€ extra

Ortolana € 9,50
(mozzarella, tomato, vegetables -according to the season-, olive oil and basil)

Ripieno € 11,00
(tomato, ricotta cheese, mozzarella, salami and olive oil)

Contemporary Pizzas

Del Monaco e San Daniele € 13,50
(fior di latte cheese, cured san daniele prosciutto, provolone del monaco cheese flakes, rocket and extra virgin olive oil)

Integrale ai Tre Pomodorini € 14,00
(whole wheat dough buffalo mozzarella, yellow tomatoes, piennolo tomatoes, corbara tomatoes, parmesan flakes and extra virgin olive oil)

Burrata e Prosciutto Iberico € 13,50
(burrata cheese, cured iberico prosciutto, parmesan flakes and extra virgin olive oil)

Pistacchio e Mortadella € 14,00
(fior di latte cheese, pistachio di bronte cream, cured mortadella, stracciatella cheese and pistachio flakes)

Fiori di Zucca e Guanciale di Sauris IGP € 13,50
(burrata cheese, courgette flowers, crunchy sauris igp guanciale and extra virgin olive oil)

Pescatora € 13,50
(cherry tomatoes, garlic, shrimps*, calamari*, octopus* and seafood)

Fiocco € 13,00
(provola cheese, potatoes croquette and ham)

Contemporary Pizzas could be request with gluten-free dough or whole wheat dough with 2,50€ extra

Fried Pizzas

O' Cazòne ro Scugnizzo (tomato, provola cheese from agerola, cicoli e ricotta cheese)	€ 11,00
O' Cazòne e Don Renato (provola cheese from agerola and ham)	€ 11,00
O' Cazòne e Pulcinella (sausage, green cabbage and provola cheese from agerola)	€ 11,00
O' Cazòne e Donna Lucia (ricotta cheese, provola cheese and salami)	€ 11,00
Ripassata Rossa (tomato, buffalo mozzarella, parmesan and basil)	€ 11,00

Il segreto della pizza è l'acqua
Il segreto della pizza è il pomodoro
Il segreto della pizza è la farina
Il segreto della pizza è l'impasto
Il segreto della pizza è il forno a legna
Il segreto della pizza è un segreto

Fried Pizzas could be request ovenbaked

Dessert

Seasonal Fruit	€ 6,00
Dessert	€ 6,00
Lemon Sorbet	€ 4,50
Dessert Selection	€ 12,00

Soft Drink

Mineral Water 1/2 lt	€ 2,00
Mineral Water 1 lt	€ 3,00
Coca Cola / Aranciata / Sprite 33 cl	€ 3,30
Coffee	€ 2,00
Digestive	€ 4,00

Drinks on Tap



Moretti Ricetta Originale

20 cl	€ 3,60
40 cl	€ 5,60

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



Moretti La Rossa

20 cl	€ 4,00
40 cl	€ 6,50

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



Moretti La Bianca

20 cl	€ 4,00
40 cl	€ 6,40

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



House Wine (white, red)

1/4 l	€ 4,00
1/2 l	€ 8,00
1 l	€ 12,00

Bottled Beer



Heineken

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.

66 cl € 5,00



Ichnusa non Filtrata

STYLE: LAGER
STRENGTH: 5,0%
APPEARANCE: GOLDEN COLOR, BRIGHT AND SLIGHTLY OPALESCENT.
TASTE: GOOD DRINKABILITY, IT IS SOFT, FULL-BODIED AND BALANCED: THE BITTER NOTE, IN CLOSING, IT IS MILD AND MODERATE.

50 cl € 6,00



IOI Senza Glutine

STYLE: ALE
STRENGTH: 8%
APPEARANCE: AMBER COLOUR
TASTE: SWEET, WITH BISCUITY AND BREADY NOTES OF MALT, GRASS AND HONEY. VERY PERSISTANT AFTERTASTE.

33 cl € 5,00



Birra Bionda Artigianale

STYLE: LAGER
STRENGTH: 4,5%
APPEARANCE: CLEAR AND LIMPID COLOUR.
TASTE: REFRESHING, BECAUSE OF THE LIGHT BODY. NOTES OF GRASS AND HONEY. A LIGHT AROMA OF SAAZ HOPS, TYPICAL OF BOHEMIA.

50 cl € 6,00



Moretti Zero

ITALIAN ALCOHOLFEE
LAGER. 0,0% VOL.

33 cl € 4,00

Sparkling

Serre di Pederiva
Prosecco DOC Valdobbiadene Brut

Glass 150ml € 5,00 Bottle €20,00

Concilio
Trento DOC 600UNO

€36,00

Santus Vignaioli di Franciacorta
Saten DOCG Millesimato 2018

€50,00

Rose' Wines

Bosco delle Rose Rosé
Aglianico IGT Basilicata 2021

Glass 150ml € 5,00 Bottle €22,00

White Wines

	Glass 150ml	Bottle
Bosco delle Rose Chardonnay IGT basilicata	€ 5,00	€ 22,00
Irpinia “dedicato a Marianna” Falanghina IGT campania		€ 24,00
Irpinia “dedicato a Marianna” Fiano di Avellino		€ 24,00
Deiana Vermentino di Sardegna DOC		€ 26,00
Tenuta Sant’Helena Sauvignon Blanc Friuli		€ 28,00
Tenuta Sant’Helena Pinot Grigio DOC (Collio Goriziano)		€ 32,00

Red Wines

	Glass 150ml	Bottle
Gudarrà Bisceglia Aglianico del Vulture 2018 Basilicata	€ 5,00	€ 20,00
Prime Bisceglia Primitivo/Merlot IGT 2018 Basilicata		€ 22,00
Cantina Valpantena Torre del Falasco Valpolicella Ripasso DOC Veneto		€ 25,00
Tenuta Sant’Helena Cabernet Sauvignon (Collio Goriziano)		€ 28,00
Chianti Castello Vicchiomaggio Chianti Classico DOCG		€ 30,00
Montalcino Madonna Nera Supertuscan IGT Toscana Rosso		€ 38,00

The Island.

It is large just ten square kilometers, and long little more than six. During the centuries it was called Caprain by the Phoenicians, Kapros by the Greeks and Caprae by the Romans.

Today it's called Capri: the island praised and sung by poets and writers. Capri is like an enchantress mermaid lying in the middle of the most beautiful bay in the world. Its charm has inspired artists from all countries and continues to attract travellers that fall in love with it at first sight.

VARESE

BUSTO ARSIZIO

NAPOLI

TREVISO

CASERTA

MONZA

BRESCIA

VERONA

TRIESTE

MILANO

TORINO

BERGAMO

Trattoria CAPRESE

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