

Capriira

Pizzeria e Ristorante Napoletano

**MINIMUM ORDER
1 DISH PER PERSON,
SWEETS NOT INCLUDED**

A light, fragrant, highly digestible and tasty pizza.

Our pizza chefs, a mix of **traditional and innovative masters**, have improved the recipe of **traditional Neapolitan pizza** and **integrated the most modern methods for the dough preparation.**

In our pizzeria there's a **dehumidified Leavening Room**, where our dough **rises for 20/22 hours.**

After this time the other ingredients are added to complete the dough. **The timers**, that you may have noticed, are used to show the rising time of the different doughs. **After 30 hours our dough is finally ready!**





Cocktails

Aperol Spritz Aperol, prosecco, soda	€ 7,00
Campari Spritz Campari, prosecco, soda	€ 7,00
Americano Campari, vermouth, angostura, soda	€ 8,00
Negroni Gin, Campari, vermouth, angostura	€ 8,00
Negroni Sbagliato Campari, vermouth, prosecco	€ 8,00
Hugo Elderberry liqueur, prosecco, fresh mint, soda	€ 7,00
Moscow Mule Vodka, lime, ginger beer	€ 8,00
Cuba Libre Rum bianco, Coca Cola, lime juice	€ 7,00
Analcolico Caprizza Based on fruit	€ 6,00
Caipirinha / Caipiroska Classic / Passion Fruit / Strawberry / Berries	€ 8,00
Mojito Classic / Black / Passion Fruit / Strawberry / Berries	€ 8,00

Gin tonic

Tanqueray Sevilla - England	€ 8,00
Bulldog (London Dry Gin) - England	€ 9,00
Nordes - Spain	€ 9,00
Roku - Spain	€ 9,00
Larios Rosé - Spain	€ 8,00
Martin Miller (London Dry Gin) - England	€ 9,00
Mare - Spain	€ 10,00
Hendrick's (London Dry Gin) - England	€ 8,00

Vodka

Absolut Lemon / Tonic	€ 8,00
Ciroc Lemon / Tonic	€ 9,00



Neapolitan Fried Dishes

- 1 Neapolitan panzerotto (2 pieces) € 6,50**
Made with potatoes with Provola cheese from Agerola, cooked ham, black pepper, Parmigiano Reggiano cheese 24 months, pecorino romano sheep cheese
- 2 Neapolitan Arancino (2 pieces) € 8,00**
Rice balls with meat sauce, fior di latte cheese from Agerola, peas, ground meat, Parmigiano Reggiano 24 months
- 3 Poker Montanarine € 10,50**
Small pizzas with tomato sauce and Fior di Latte cheese from Agerola - broccoli rabe and provola cheese - pistachio and mozzarella PGI - Butter and anchovies from the Cantabrian Sea
- 4 Omelette with Bucatini Gragnano (2 pieces) € 8,00**
Kneaded and stuffed pasta medallions with béchamel sauce, Fior di Latte cheese from Agerola, peas and ground meat
- 5 Frittatina Salsiccia e Friarielli (2 pieces) € 8,00**
Kneaded and stuffed pasta medallions with Bucatini di Gragnano, Beneventana sausage, broccoli rabe and Provola cheese from Agerola
- 6 Fried mozzarella (2 pieces) € 8,00**
Breaded and fried mozzarella sandwich
- 7 French Fries € 5,00**
- 8 Neapolitan Fried Dish € 17,00**
2 panzarotti, 2 arancini, 1 bucatini omelette frittata and 1 breaded mozzarella



Appetizers

- 10 Fried Squids* € 16,50**
- 12 Mixed Fried Caprizza Dish* € 17,50**
Fried shrimp and squid
- 13 Bruschette Classic (2 pieces) € 7,00**
With cherry tomatoes, extra virgin olive oil, basil
- 14 Tris (3 pieces) € 9,00**
Toasted homemade bread: cherry tomatoes and buffalo mozzarella - Eggplants and Provola cheese - Butter and anchovies from the Cantabrian sea
- 15 Seafood Sauté € 15,50**
Soup with mussels and clams with fried bread croutons
- 16 Peppered Mussels € 13,00**
Mussels cooked in a pan, black pepper and fresh parsley
- 17 Apulian Buffalo Burrata 250 gr. € 20,00**
Buffalo burrata with Parma ham 18 months and cherry tomatoes
- 18 Grilled Provola Cheese from Agerola € 13,00**
Grilled provola cheese with broccoli rabe
- 22 Eggplant Parmesan Casserole € 14,00**
Fried eggplants stuffed with mozzarella, tomato and basil
- 69 Pata Negra con Burrata € 20,00**
Plate of Pata Negra 100% Bellota with Apulian buffalo burrata

Pig Salads

- 19 Salmon € 15,00**
Mixed salad, smoked Norse salmon, avocado, buffalo burrata, cherry tomatoes and julienne carrots
- 20 Chicken € 13,00**
mixed salad, grilled chicken, bread croutons, Parmigiano Reggiano 24 months, caesar sauce
- 21 Quinoa € 13,00**
Quinoa, tuna, feta cheese, sun-dried tomatoes and cashew nut
- 73 Marina Grande € 15,00**
Salad, cherry tomatoes, julienne carrots, corn, olives, tuna and mozzarella of Bufala Campana DOP
- Estiva € 13,00**
- 87 Mixed salad, grilled courgettes, pears, gorgonzola cheese, walnuts**



Pasta

- 24 Spaghetti with Fresh Cherry Tomatoes and Basil € 12,50**
Fresh cherry tomatoes and basil
- 25 Tagliatelle with Meat Sauce € 14,00**
Fresh egg pasta, tomato, ground beef and Parmigiano Reggiano cheese
- 27 Spaghetti with Carbonara Sauce € 14,00**
Guanciale pork jowl, eggs, pecorino sheep cheese and pepper
- 28 Paccheri with Gorgonzola Cheese and Truffle € 14,00**
Gorgonzola cheese, truffle cream and cured pork cheek
- 29 Gnocchi Sorrentina style € 12,00**
Potato gnocchi with tomato, mozzarella, Parmigiano Reggiano and basil
- 33 Scialatielli with Seafood € 19,50**
Fresh pasta with cherry tomatoes, clams, mussels and king prawns*
- 34 Paccheri with provola and pistachios € 14,00**
- 35 Spaghetti with clams € 18,50**
Clams, garlic and fresh parsley
- 85 Paccheri alla Siciliana € 12,00**
Tomato, provolone and eggplant

Main Courses

- 68 Meatballs in tomato sauce € 12,50**
Homemade meatballs with tomato sauce served with toasted bread
- 74 Grilled swordfish € 18,50**
with grilled vegetables
- 81 Milanese chicken cutlet € 15,50**
Chicken cutlet with cherry tomatoes and french fries
- 82 Octopus salad € 18,00**
Octopus salad with potatoes and green olives
- 83 Grilled squid* € 16,50**
Grilled squid with grilled vegetables
- 84 Salmon tartare € 18,50**
Salmon tartare with avocado and datterini tomatoes
- 86 Argentinian meat entrecôte (350 gr.) € 26,00**
with salad and potatoes
- 88 Tuna tartare € 18,50**
- 89 Fassona meat tartare € 25,00**



Caprizza Pizzas

Our pizzas can be prepared with gluten free or whole wheat dough - € 1.50 extra charge

- 58 Burrata e Pata Negra** € 20,00
Fior di Latte cheese from Agerola, outside the oven: Pata Negra 100% acorn, Apulian Burrata, Provolone del Monaco cheese, organic extra virgin olive oil, basil, Pimiento del Piquillo
- 59 Pesto e Polpette** € 16,00
Basil sauce, Fior di Latte cheese from Agerola, yellow cherry tomatoes, beef meatballs, outside the oven: Buffalo Ricotta cheese from Campania PDO, extra virgin olive oil and basil
- 62 Cacio e Guanciale** € 16,00
Cheese and pepper cream, Fior di Latte cheese from Agerola, crispy Guanciale pork jowl from Amatrice, sautéed porcini mushrooms, extra virgin olive oil and basil
- 63 Tartufo** € 17,00
Truffle cream, Provolone cheese from Agerola, outside the oven: cooked ham, basil and extra virgin olive oil

NEW

- 90 Brezza Estiva** € 13,50
Agerola fior di latte, anchovies, lime, Apulian burrata, extra virgin olive oil, basil
- 91 Crudaiola** € 13,50
Focaccia with songino, tuna, cherry tomatoes, stracciatella, extra virgin olive oil, basil
- 92 Jamón e Friarielli** € 15,00
fior di latte from Agerola and broccoli friarielli; outside the oven: Ibérico jamón tartare, grated pecorino cheese on the crust, basil, extra virgin olive oil

PLUS:

Burrata di Bufala Campana DOP € 4,00

2 Bocconcini di Bufala Campana DOP (30gr) € 2,00



Modern Pizzas

Our pizzas can be prepared with gluten free or whole wheat dough - € 1.50 extra charge

- 47 Integrale ai Datterini** € 14,00
Whole wheat dough with Fior di Latte cheese from Agerola, yellow cherry tomatoes from the Vesuvius, cherry tomatoes, Parmigiano Reggiano cheese 24 months, whole oil, basil
- 48 Integrale Ortolana** € 14,00
Whole wheat dough with Fior di Latte cheese from Agerola, grilled eggplants, zucchini, peppers, Parmigiano Reggiano cheese 24 months, whole extra virgin olive oil, basil
- 49 Genuina** € 15,00
Cherry tomatoes, Fior di Latte cheese from Agerola, Parmigiano Reggiano cheese 24 months, organic extra virgin olive oil, basil; crust stuffed with ricotta cheese from Campania PDO and cooked
- 50 'Nduja e Salsiccia** € 13,50
Tomato, Fior di Latte cheese from Agerola, sausage, Calabrian 'nduja sausage, Parmigiano Reggiano cheese 24 months, organic extra virgin olive oil, basil
- 51 Pistacchio e Mortadella** € 16,00
Fior di Latte cheese from Agerola, Sicilian pistachio cream, Mortadella Bolognese, chopped pistachios, Parmigiano Reggiano cheese 24 months and organic extra virgin
- 52 Polpetta e Ricotta** € 16,00
Tomato sauce, Fior di Latte cheese from Agerola, beef meatballs, outside the oven: Buffalo Ricotta cheese from Campania PDO, extra virgin olive oil and basil
- 53 Tonno e Cipolle** € 13,00
Fior di Latte cheese from Agerola, Tropea onion, outside the oven: tuna fillets, extra virgin olive oil and basil
- 55 Parmigiana e Provolone** € 16,00
Tomato sauce, Provolone cheese from Agerola, eggplant Parmesan casserole, Parmigiano Reggiano cheese 24 months; outside the oven: mozzarella morsels, organic extra virgin olive oil and basil
- 56 Del Monaco DOP e Crudo di Parma** € 16,00
Fior di Latte cheese from Agerola, Parma ham PDO 24 months, provolone del Monaco DOP cheese, organic extra virgin olive oil and basil

PLUS:

Burrata di Bufala Campana DOP € 4,00

2 Bocconcini di Bufala Campana DOP (30gr) € 2,00



Traditional Pizzas

Our pizzas can be prepared with gluten free or whole wheat dough - € 1.50 extra charge

- 36 Marinara** € 9,50
Tomato sauce, garlic, oregano, basil and oil
 - 37 Margherita** € 9,50
Tomato sauce, Fior di Latte cheese from Agerola, Parmigiano Reggiano cheese 24 months, extra virgin olive oil and basil
 - 38 With filling** € 12,00
Buffalo Ricotta cheese PDO, Fior di Latte cheese from Agerola, Neapolitan salami, tomato, Parmigiano Reggiano cheese 24 months, extra virgin olive oil and basil
 - 39 Napoli** € 13,00
Tomato, anchovies from the Cantabrian Sea, capers from Pantelleria, taggiasca olives, extra virgin olive oil and basil
 - 40 Diavola** € 12,00
Tomato, Fior di Latte cheese from Agerola, "spianata" Calabrian salami, Parmigiano Reggiano cheese 24 months, extra virgin olive oil and basil
 - 41 Americana** € 12,00
Tomato sauce, Fior di Latte cheese from Agerola, Vienna sausage, French fries* and extra virgin olive oil
 - 42 Cosacca** € 8,50
Tomato, pecorino romano sheep cheese, extra virgin olive oil and basil
 - 43 Salsiccia e Friarielli** € 12,50
Provola cheese from Agerola, sausage, broccoli rabe, Parmigiano Reggiano cheese 24 months and extra virgin olive oil
 - 44 4 Formaggi** € 12,50
Fior di Latte cheese from Agerola, Swiss emmenthal PDO, fontina cheese PDO, Gorgonzola cheese PDO, Parmigiano Reggiano 24 months, extra virgin olive oil and basil
 - 45 Capricciosa** € 13,50
Tomato sauce, Fior di Latte cheese from Agerola, cooked ham, Naples salami, artichokes, champignons and black olives
 - 46 Vegetariana** € 12,00
Fior di Latte cheese from Agerola, grilled zucchini, eggplants and peppers, extra virgin olive oil and basil
- PLUS:**
- Burrata di Bufala Campana DOP € 4,00
 - 2 Bocconcini di Bufala Campana DOP (30gr) € 2,00

Fried Pizza

- 64 Classica** € 15,00
Stuffed with Buffalo Ricotta cheese from Campania PDO, Fior di Latte cheese from Agerola, Neapolitan salami, black pepper, Parmigiano Reggiano 24 months
- 66 Don Gaetano** € 15,00
Stuffed with sausage, broccoli rabe and Provola cheese from Agerola
- 67 Montanara Ripassata** € 15,00
Fried pizza and then baked with tomato, Fior di Latte cheese from Agerola, pecorino sheep cheese, extra virgin olive

Desserts

- Homemade Dessert** € 6,50

*FROZEN PRODUCT

White Wine

Falanghina "Caprizza" IGP Cantine Iovine	€ 15,00
Fiano di Avellino DOCG Fattoria Pagano	€ 22,00
Greco di Tufo DOCG Fattoria Pagano	€ 24,00
Chardonnay Trentino DOC Fondazione Edmund Mach	€ 22,00
Vermentino Maremma Toscana DOC Tenuta Aquilaia - Uggiano	€ 27,00
Gewürztraminer Trentino DOC Cantina Mach	€ 27,00
Rosato Roccamonfina BIO IGT Fattoria Pagano	€ 22,00

Red Wines

Aglianico "Caprizza" IGP Cantine Iovine	€ 15,00
Primitivo di Manduria DOP "Macchia" Cantine Lizzano	€ 23,00
Nero D'Avola Sicilia DOC Baglio di Pianetto	€ 22,00
Chianti Classico DOCG Uggiano	€ 25,00
Barolo del Comune di Barolo DOCG Vite Colte	€ 47,00
Amarone della Valpolicella DOCG Cantine Speri	€ 72,00

Sparkling Wine

Ca' di Rajo Prosecco Trento DOC Ca' di Rajo	€ 22,00
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Draft Beer

Heineken 33 cl	€ 3,50
Heineken 50 cl	€ 6,00
Águila Unfiltered 40 cl	€ 4,00
Águila Unfiltered Doble 33 cl	€ 3,50

Beer in Bottle

Amstel Oro Tostada 33 cl	€ 4,00
Lagunitas IPA USA 33 cl	€ 5,00
Paulaner Weissebier 50 cl	€ 5,00
Heineken 0.0 33 cl	€ 3,50
Cruzcampo Gluten Free 33 cl	€ 3,50

Bar

Mineral Water 50 cl	€ 2,00
Pepsi / Pepsi Max	€ 3,00
Fanta / Fanta Lemon / 7UP	€ 3,00
Zumo Vida Melocotón	€ 2,50
Aquarade Limón	€ 3,00
Tinto de Verano	€ 3,00
Coffee	€ 1,50
Grappa	€ 4,00
Grappa Barricata	€ 5,00
Bitters	from € 4,00 to € 8,00
Whisky	from € 6,00 to € 9,00
Rum Zacapa 23	€ 8,00