



*Capriira*

*Restaurant, Pizza and Fried Dishes*

# Capriira

*Restaurant, Pizza and Fried Dishes*

We invite you to try our light, aromatic and tasty pizza.

Our pizza chefs are a mix of traditional and innovative masters. They've improved the recipe for traditional Neapolitan pizza by using the latest methods for the dough preparation.

Our pizzeria is equipped with a dehumidified leavening room where the dough is allowed to rise for 20 to 22 hours. Afterward, the other ingredients are added to complete the dough.

The timers, which you may noticed, are used to closely control the rising time of the different doughs. After 30 hours the dough is finally ready to be transformed into our delectable pizza!

**MINIMUM ORDER ONE DISH PER PERSON.**

**DESSERTS NOT INCLUDED**





## Cocktails

**Aperol Spritz** € 8,00  
Aperol, prosecco, soda

**Campari Spritz** € 8,00  
Campari, prosecco, soda

**Americano** € 9,00  
Campari, vermouth, angostura, soda

**Negroni** € 9,00  
Gin, Campari, vermouth, angostura

**Negroni Sbagliato** € 9,00  
Campari, vermouth, prosecco

**Hugo** € 8,00  
Elderberry liqueur, prosecco, fresh mint, soda

**Moscow Mule** € 9,00  
Vodka, lime, ginger beer

**Cuba Libre** € 9,00  
Rum bianco, Coca Cola, lime juice

**Caipirinha / Caipiroska** € 9,00  
Classic / Passion Fruit / Strawberry / Berries

**Mojito** € 9,00  
Classic / Black / Passion Fruit / Strawberry / Berries

**Margarita** € 9,00  
Lime, Triple Sec, Tequila

**Caprizza (non-alcoholic drink with fruit)** € 7,00

## Gin Tonic

**Tanqueray Sevilla** € 10,00  
England

**Bulldog (London Dry Gin)** € 10,00  
England

**Nordes** € 10,00  
Spain

**Roku** € 10,00  
Japan

**Larios Rosé** € 10,00  
Spain

**Martin Miller (London Dry Gin)** € 10,00  
England

**Mare** € 11,00  
Spain

**Hendrick's (London Dry Gin)** € 11,00  
England

## Vodka

**Absolut** € 8,00  
Lemon / Tonic

## Neapolitan Fried Dishes

- 1 Neapolitan Panzerotto (2 pieces)** € 6,50  
Fried potato croquette with provola cheese from Agerola, York ham, black pepper, Parmigiano Reggiano cheese 24 months, pecorino romano cheese
- 2 Neapolitan Arancino (2 pieces)** € 8,00  
Rice balls with meat sauce, mozzarella, peas, ground meat, Parmigiano Reggiano cheese aged 24 months
- 3 Poker de Montanare** €10,50  
Small pizzas with tomato sauce and buffalo mozzarella from Campania - 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, mozzarella, peas, ground meat, York ham, tomato
- 5 Frittatina Salsiccia e Friarielli (2 pieces)** € 8,00  
Kneaded and stuffed pasta medallions with bechamel, 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

## Pig Salads

- 19 Salmon** € 15,00  
Mixed salad, smoked Norse salmon, avocado, buffalo burrata, cherry tomatoes and julienned carrots
- 20 Chicken** € 13,00  
Mixed salad, grilled chicken, croutons, Parmigiano Reggiano cheese aged 24 months, Caesar dressing
- 21 Quinoa** € 13,00  
Mixed salad, quinoa, tuna, feta cheese, sun-dried tomatoes and cashews
- 73 Marina Grande** € 15,00  
Mixed salad, cherry tomatoes, carrots, corn, olives, tuna and mozzarella di Bufala Campana DOP
- 87 Pere e Zola** € 13,00  
Mixed salad, grilled courgettes, pears, Gongorzola cheese, walnuts
- 90 Vegana** € 13,00  
Baby spinach, cucumber, apple, sultan grapes, pumpkin seeds, sunflower seeds and balsamic vinegar dressing







Capri  
Pizzeria e Friggitoria

Capri  
Pizzeria e Friggitoria

Capri  
Pizzeria e Friggitoria

Capri  
Pizzeria e Friggitoria

Capri  
Pizzeria e Friggitoria

Capri  
Pizzeria e Friggitoria

# Appetizers

- |  |        |
|--|--------|
| <b>10 Calamari* Fritti</b><br>Fried squid with french fries  | €16,50 |
| <b>12 Fritto Misto* Caprizza</b><br>Fried shrimp and squid with french fries   | €17,50 |
| <b>13 Bruschette - Classic (2 pieces)</b><br>With cherry tomatoes, extra virgin olive oil, basil   | €7,00  |
| <b>14 Bruschette - Tris (3 pieces)</b><br>Toasted homemade bread with cherry tomatoes and buffalo mozzarella - eggplants and Provola cheese - Butter and anchovies from the Cantabrian Sea | €9,00  |
| <b>15 Seafood Sauté</b><br>Soup with mussels and clams with fried bread croutons   | €15,50 |
| <b>16 Peppered Mussels</b><br>Mussels cooked in a pan, black pepper and fresh parsley  | €13,00 |
| <b>17 Buffalo Burrata with Parma Ham</b><br>Apulian buffalo burrata 250 gr. with Parma ham cured 18 months and cherry tomatoes   | €20,00 |
| <b>18 Grilled Provola Cheese from Agerola</b><br>Grilled provola cheese with broccoli rabe   | €13,00 |
| <b>22 Eggplant Parmesan casserole</b><br>Fried eggplants stuffed with mozzarella, tomato and basil served with toasted bread   | €14,00 |
| <b>69 Buffalo Burrata with Pata Negra</b><br>Apulian buffalo burrata 250 gr. with Pata Negra 100% Bellota and cherry tomatoes  | €22,00 |



## Pasta

- |   |        |
|---|--------|
| <b>24 Spaghetti with Fresh Cherry Tomatoes and Basil</b>              | €12,50 |
| Fresh cherry tomatoes and basil                                       |        |
| <b>25 Tagliatelle with Meat Sauce</b>                                 | €14,00 |
| Fresh egg pasta, tomato, ground beef and Parmigiano Reggiano cheese   |        |
| <b>27 Spaghetti with Carbonara Sauce</b>                              | €15,00 |
| Guanciale (cured pork jowl), eggs, pecorino cheese and pepper         |        |
| <b>28 Paccheri with Gongorzola Cheese and Truffles</b>                | €14,00 |
| Gongorzola cheese, truffle cream and guanciale (cured pork cheek)     |        |
| <b>29 Gnocchi Sorrentina Style</b>                                    | €14,00 |
| Potato Gnocchi with tomato, mozzarella, Parmigiano Reggiano and basil |        |
| <b>33 Scialatielli with Seafood</b>                                   | €19,50 |
| Fresh pasta with cherry tomatoes, clams, mussels, king prawns*        |        |
| <b>34 Paccheri with Provola, Sausage and Pistachios</b>               | €14,00 |
| <b>35 Spaghetti alle Vongole</b>                                      | €18,50 |
| Clams, garlic and fresh parsley                                       |        |
| <b>85 Paccheri alla Siciliana</b>                                     | €12,00 |
| Tomato, provola and eggplant  |        |

## Main Courses

- |  |        |
|--|--------|
| <b>68 Meatballs in Tomato Sauce</b>                            | €12,50 |
| Homemade meatballs with tomato sauce served with toasted bread |        |
| <b>74 Grilled Swordfish</b>                                    | €18,50 |
| Served with salad and grilled vegetables                       |        |
| <b>81 Milanese Chicken Cutlet</b>                              | €15,50 |
| Served with salad and french fries                             |        |
| <b>82 Octopus Salad</b>  | €18,00 |
| Mixed salad with octopus, potatoes and green olives            |        |
| <b>83 Grilled Squid*</b>                                       | €16,50 |
| Served with salad and grilled vegetables                       |        |
| <b>84 Salmon Tartare</b>                                       | €18,50 |
| Salmon tartare with avocado and cherry tomatoes                |        |
| <b>86 Argentinian Entrecôte Steak (350 gr.)</b>                | €26,00 |
| Served with salad and potatoes                                 |        |

# Caprizza Pizzas

- 58 Burrata e Pata Negra** €20,00  
Mozzarella; outside the oven: Pata Negra 100% acorn fed, Apulian burrata, Provolone del Monaco cheese PDO, extra virgin olive oil, basil, Pimiento del Piquillo
- 59 Pesto e Polpette** € 17,00  
Basil sauce, mozzarella, 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, mozzarella, crispy Guanciale (cured 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
- 92 Jamon e Friarielli** €15,00  
Mozzarella and broccoli rabe; outside the oven: Ibérico jamón tartare, grated pecorino cheese on the crust, basil, extra virgin olive oil

**NEW**

OUR PIZZAS CAN BE PREPARED  
WITH GLUTEN FREE OR WHOLE  
WHEAT DOUGH  
€ 1.50 EXTRA CHARGE

## Optional toppings:

- Buffalo Burrata from Campania DOP € 4,00  
Buffalo Mozzarella from Campania DOP (30 gr.) € 2,00





**OUR PIZZAS CAN BE PREPARED  
WITH GLUTEN FREE OR WHOLE  
WHEAT DOUGH  
€ 1.50 EXTRA CHARGE**



# Modern Pizzas

- 47 Integrale ai Datterini** €14,00  
Whole wheat dough with mozzarella, yellow cherry tomatoes from the Vesuvius, cherry tomatoes, extra virgin olive oil, basil
- 48 Integrale Ortolana** €14,00  
Whole wheat dough with mozzarella, grilled eggplant, zucchini, peppers, extra virgin olive oil, basil
- 49 Genuina** €15,00  
Cherry tomatoes, mozzarella, extra virgin olive oil, basil; crust stuffed with ricotta cheese from Campania PDO and cooked ham
- 50 'Nduja e Salsiccia**  €13,50  
Tomato, mozzarella, Calabrian 'nduja sausage, sausage, extra virgin olive oil, basil
- 51 Pistacchio e Mortadella** €17,00  
Mozzarella, Sicilian pistachio cream, Mortadella Bolognese, chopped pistachios, extra virgin olive oil
- 52 Polpetta e Ricotta** €16,00  
Tomato sauce, mozzarella, beef meatballs, outside the oven: Buffalo ricotta cheese from Campania PDO, extra virgin olive oil
- 53 Tonno e Cipolle** €14,00  
Mozzarella, Tropea onion, outside the oven: tuna, extra virgin olive oil and basil
- 55 Parmigiana e Provola** €16,00  
Tomato sauce, provola cheese from Agerola, eggplant Parmesan casserole, Parmigiano Reggiano cheese aged 24 months; outside the oven: mozzarella morsels, extra virgin olive oil, basil
- 56 Del Monaco DOP e Crudo di Parma** €16,00  
Mozzarella, Parma ham PDO cured 24 months, Provolone del Monaco DOP cheese, extra virgin olive oil, basil
- Optional toppings:**
- Buffalo Burrata from Campania DOP € 4,00  
Buffalo Mozzarella from Campania DOP (30 gr.) € 2,00

# Traditional Pizzas

- 36 Marinara** € 9,50  
Tomato sauce, garlic, oregano, basil and oil
- 37 Margherita** €10,50  
Tomato sauce, mozzarella, extra virgin olive oil, basil
- 38 Ripieno** €14,50  
Calzone stuffed with buffalo ricotta cheese PDO, mozzarella, Neapolitan salami, tomato, Parmigiano Reggiano cheese aged 24 months, extra virgin olive oil, basil
- 39 Napoli** €13,00  
Tomato, anchovies from the Cantabrian Sea, capers from Pantelleria, taggiasca olives, oregano, extra virgin olive oil, basil
- 40 Diavola**  €14,00  
Tomato, provola cheese from Agerola, "spianata" Calabrian salami, extra virgin olive oil, basil
- 41 Americana** €12,00  
Tomato sauce, mozzarella, Vienna sausage, French fries\* and extra virgin olive oil
- 42 Cosacca** € 9,50  
Tomato, pecorino romano sheep cheese, Parmigiano Reggiano cheese aged 24 months, extra virgin olive oil and basil
- 43 Salsiccia e Friarielli** €14,00  
Provola cheese from Agerola, sausage, broccoli rabe, pextra virgin olive oil
- 44 4 Formaggi** €14,00  
Mozzarella, Swiss emmenthal PDO, Fontina cheese PDO, Gongorzola cheese PDO, Parmigiano Reggiano cheese aged 24 months, extra virgin olive oil, basil
- 45 Capricciosa** €15,00  
Tomato sauce, mozzarella, cooked ham, Naples salami, artichokes, champignon mushrooms, black olives, extra virgin olive oil, basil
- 46 Vegetariana** €14,00  
Mozzarella, grilled zucchini, eggplant and peppers, extra virgin olive oil and basil
- Optional toppings:**
- Buffalo Burrata from Campania DOP € 4,00  
Buffalo Mozzarella from Campania DOP (30 gr.) € 2,00





**OUR PIZZAS CAN BE PREPARED  
WITH GLUTEN FREE OR WHOLE  
WHEAT DOUGH  
€ 1.50 EXTRA CHARGE**



## *Fried Pizzas*

- 64 Classica** €15,00  
Fried pizza stuffed with buffalo ricotta cheese from Campania PDO, mozzarella, Neapolitan salami, black pepper
- 65 Don Gaetano** €15,00  
Fried pizza stuffed with sausage, broccoli rabe and provola cheese from Agerola
- 67 Montanara Ripassata** €15,00  
Fried pizza and then baked with tomato, mozzarella, pecorino sheep cheese, extra virgin olive oil, basil





## *Desserts*

<b>Ferrero Rocher with Pistachio</b>	<b>€ 6,50</b>
<b>Ferrero Rocher with Chocolate</b>	<b>€ 6,50</b>
<b>Neapolitan Baba</b>	<b>€ 6,50</b>
<b>Tiramisu</b>	<b>€ 6,50</b>
<b>Cheesecake</b>	<b>€ 6,50</b>
<b>Sicilian Cannoli</b>	<b>€ 6,50</b>
<b>Lemon Delight</b>	<b>€ 6,50</b>
<b>Ice Cream</b>	<b>€ 4,00</b>
<b>Pizza with Nutella</b>	<b>€ 9,00</b>

## *Draft Beer*

**Heineken**

**20 cl**

**€ 3,00**

**40 cl**

**€ 3,50**

**50 cl**

**€ 6,00**

**Águila - Unfiltered**

**20 cl**

**€ 3,00**

**40 cl**

**€ 3,50**

**50 cl**

**€ 6,00**

## *Beer in Bottle*

**Amstel Oro Tostada 33 cl**

**€ 4,00**

**Lagunitas IPA USA 33 cl**

**€ 5,00**

**Paulaner Weissebier 50 cl**

**€ 5,00**

**Birra Moretti 33 cl**

**€ 5,00**

**Radler 33 cl**

**€ 3,50**

**Heineken 0.0 33 cl**

**€ 3,00**

**Amstel Oro Tostada 0.0 33 cl**

**€ 3,00**

**Cruzcampo Gluten Free 33 cl**

**€ 3,50**



## *Soft Drinks*

<b>Mineral water 50 cl</b>	<b>€ 2,00</b>
<b>Sparkling water 33cl</b>	<b>€ 2,00</b>
<b>Pepsi / Pepsi Max</b>	<b>€ 3,00</b>
<b>Kas Orange/ Kas Limon / 7UP</b>	<b>€ 3,00</b>
<b>Zumo Vida - Peach</b>	<b>€ 2,50</b>
<b>Zumo Vida - Pineapple</b>	<b>€ 2,50</b>
<b>Aquarade Lemon</b>	<b>€ 3,00</b>
<b>Aquarade Orange</b>	<b>€ 3,00</b>
<b>Lipton Lemon</b>	<b>€ 3,00</b>
<b>Tinto de Verano</b>	<b>€ 3,00</b>

## *Bar*

<b>Coffee</b>	<b>€ 1,50</b>
<b>Short coffee</b>	<b>€ 1,50</b>
<b>Café Bombon</b> (Coffee and condensed milk)	<b>€ 1,80</b>
<b>Coffee and Condensed Milk Cappuccino</b>	<b>€ 2,50</b>
<b>Coffee with Milk</b>	<b>€ 2,30</b>
<b>Carajillo</b> (Coffee with liqueur)	<b>€ 3,00</b>
<b>Tea and infusions</b>	<b>€ 2,50</b>
<b>Grappa</b>	<b>€ 4,00</b>
<b>Barrique Grappa</b>	<b>€ 5,00</b>