

MAIN COURSE

CHICKEN

POLLO PICANTE £15.95
Grilled chicken breast with parma ham, cheese and spicy sausage (D, SU, SO, CE)

POLLO BOSCAIOLA £16.50
Chicken breast with wild mushroom and dolcelatte sauce served with mixed vegetables and potatoes (D)

POLLO CAPRI £17.50
Grilled breast of chicken with tiger prawns, baby prawns, cooked in white wine, garlic, chilli in a prawn bisque served with mixed vegetables and potatoes (G, F, MO, CR, SO, SU, D)

POLLO CREMA £16.50
Chicken breast with leeks, mushrooms, onion, garlic in a white wine and cream sauce, served with mixed vegetables and potatoes (D, MU, G, SU)

POLLO NAPOLI £16.50
Spaghetti Napoli with breaded breast of chicken (D, E, G, SU)

POLLO TOSCANO £16.50
Chicken breast with spinach and mozzarella served with white wine and creamy garlic sauce on a bed of tagliatelle (D, G, E, SU, SO, CE)

POLLO PARMESAN £16.50
Breaded breast of chicken, topped with bechamel sauce and cheese served with chips and salad (D, G) (HOT SHOT upgrade, add pepperoni, jalapeños & chilli extra £2.50)

MEAT

LAMB SHANK £19.95
Slow cooked lamb in a rich red wine and chunky vegetable sauce, served with homemade mash (D, SU, G)

BELLY PORK £20.95
Slowly baked in the oven with white wine, apple cider and rosemary served with mashed potato and sweet apple sauce (D, G)

SIRLOIN STEAK 10oz £22.95
Mature grilled sirloin steak with wild mushrooms and cherry tomatoes

SIRLOIN STEAK ROSSINI £24.95
Grilled sirloin steak with pate on top with Madeira sauce

SIRLOIN DI MARE E MONTI 10oz £26.95
Grilled sirloin steak, wild mushroom, king prawns, saffron, garlic and butter sauce (D)

ALL STEAKS SERVED WITH CHIPS & SALAD
Sauces: Diane, Peppercorn (G, D, MU) £2.00

SIDE DISHES

CHIPS £3.00

SALAD (MU, SU) £3.00

SAUTEE MUSHROOMS (D) £3.00

FRIED MIXED PEPPERS £3.00

ROAST POTATOES (D) £3.00

FILLETS OF SEA BASS (KING PRAWN) £23.95
Pan fried sea bass fillets with king prawns served with roasted mixed vegetables and potatoes with saffron, garlic white wine and cream sauce (F, D, CR)

FILLET OF SALMONE £19.95
Scottish salmon served with creamy sauteed leeks with white wine, dill and samphire served with mixed vegetables and potatoes (F, D, SU)

FILLETS OF SEA BASS (VEGETABLE) £20.95
Pan fried sea bass fillets with spinach, cherry tomato, samphire and roasted vegetables and potatoes (F)

Capri

2 COURSE HAPPY HOUR

SUNDAY – THURSDAY 12 - 6.30 PM
EXCEPT SPECIAL OCCASIONS & BANK HOLIDAYS

£13.95

STARTERS

Soup of the day

Potato skins

Garlic mushrooms

Bruschetta classica

CHOICE OF PASTA OR RISOTTO

Tagliatelle Carbonara
smoked bacon and cream sauce

Spaghetti Bolognese
classic minced meat and tomato sauce

Rigatoni Arrabbiata
spicy tomato sauce

Tagliatelle Alfredo
with chicken, mushrooms and cream sauce

Risotto Verde
Arborio rice, green beans, peas, broad beans, spinach, courgettes with parmesan cheese and a hint of chilli

Risotto Alfredo
Arborio rice with wild mushrooms and chicken in a light creamy sauce

CHOICE OF PIZZA

Pizza Margherita
Cheese, tomato

Pizza Pepperoni
Cheese, tomato and spicy sausage

Pizza Vegetariana
Cheese, tomato, mushrooms, peppers, red onion

Pizza Sorento
Cheese, tomato, ham, mushrooms



CHILDREN'S MENU

DOUGH BALLS
POTATO SKINS

(UNDER 10's)

SPAGHETTI BOLOGNESE
PIZZA MARGHERITA
CHICKEN PIZZA

1 SCOOP OF ICE CREAM

3 course
£7.95



ALLERGY ADVICE AND DIETARY INFORMATION

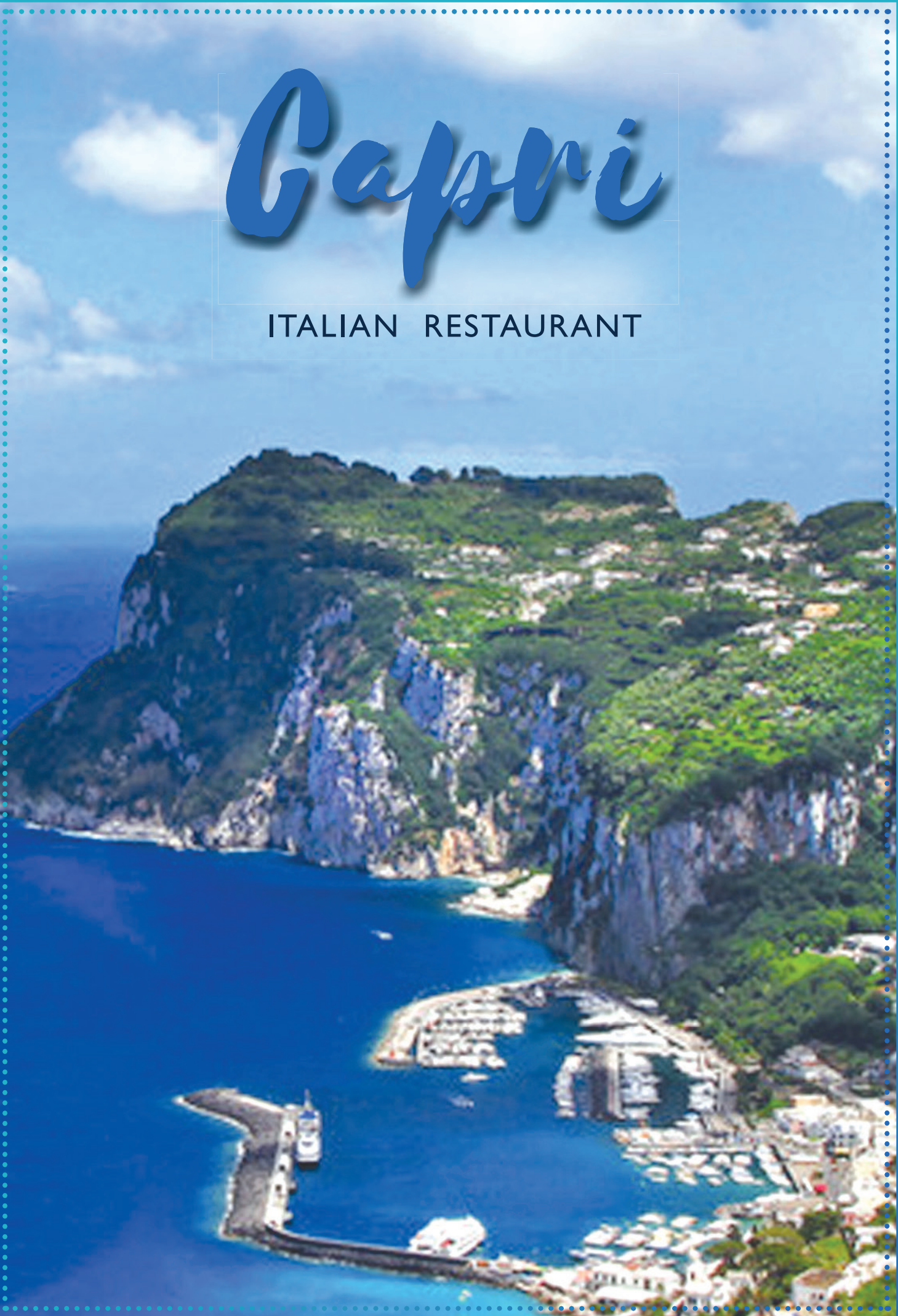
- We have listed the Allergens which are contained in our dishes.
- Please refer to the abbreviations listed below.
- But please note that we are usually able to adapt most dishes to suit your personal requirements.
- Also be aware that our parmesan cheese is not vegetarian.
- Alcohol can be removed from dishes if required.
- Gluten free pasta and bread is available

(V) Vegetarian	(CR) Crustaceans – crab, lobster, prawn, shrimp	(E) Eggs
(D) Dairy – milk, eggs, cream	(MU) Mustard – English, French, Dijon mustards	(PE) Peanuts
(G) Gluten – flour, wheat, biscuits, bread, grissini	(CE) Celery	(SO) Soya
(F) Fish – salmon, monkfish, seabass	(N) Nuts	(L) Lupin
(MO) Molluscs – squid, octopus, mussels, cockles	(SE) Sesame	(SU) Sulphites

FOR FURTHER INFORMATION DO NOT HESITATE TO SPEAK WITH
A MEMBER OF OUR MANAGEMENT

Capri

ITALIAN RESTAURANT



STARTERS

GARLIC BREAD

Plain (V, G)	£4.95
Cheese (V, G, D)	£5.50
Tomato (V, G)	£5.50

ZUPPA DEL GIORNO

Soup of the day with warm rustic bread (V, G, CE)

DOUGH BALLS

Served with garlic butter (G, D)

BREAD AND OLIVES

(V, G, SU)

BRUSCHETTA CLASSICA

Rustic bread topped with tomato, onion, olive oil and basil and parmesan cheese shavings (V, G, D, MU, SU)

MELON PARMA HAM

POTATO SKINS

With garlic dip (V, E, MU)

CHICKEN GOUJONS

Crispy chicken strips with cajun spice and garlic and sweet chilli dip (G E, MU)

CAPRESE

Caprese salad, tomatoes, mozzarella and fresh oregano (V, G, MU, D, SU)

GARLIC MUSHROOMS

Rustic bread with garlic mushrooms, garlic, ricotta cheese cooked in white wine and cream (V, G, D)

BELLY PORK

Slowly baked in the oven with white wine, applecider and rosemary served on toasted bread with sweet apple sauce (G, D)

CRISTONI MEATBALLS

Baked chorizo sausage with meatballs topped with mozzarella cheese (G, D, E)

KING PRAWN ALL'INDIANA

King prawns cooked in mild curry coconut cream and white wine sauce, served with rice (G, MU, CR, D)

KING PRAWN PROVENCAL

King prawns cooked in garlic, hint of chilli cooked in white wine and tomato sauce, served with rice (G, MU, CR, D)

COZZE (MUSSELS)

Fresh mussels prepared in your choice of sauce, cream and white wine OR 'Indiana' mild curry and cream (G, MO, D)

CHICKEN PATE

Smooth chicken liver pate, rustic bread, with mixed salad and caramelised red onion jam (G, SU, MU, D)

PRAWN COCKTAIL

With brandy marie rose sauce (CR, E, MU)

HALLOUMI

Deep fried cheese, served with chilli jam (G, D)

TRIO OF BRUSCHETTA

Bread, parma ham, slices of mozzarella cheese, chopped tomato and red onion (D, G)

FISH CAKE

Assortment of fish with tartare sauce (F, D, G)

1/2 PASTA

Except seafood & filled pasta extra £3.00

PIZZA

MARGHERITA

Cheese and tomato (V, G, D)

PEPPERONI

Tomatoes, mozzarella and spicy pepperoni (D, G)

CAPRI

Tomato, mozzarella, chicken and cotto ham (D, G)

SORENTO

Tomato, mozzarella, ham and mushrooms (D, G)

RUSTICA

Tomato, mozzarella, pepperoni, salami (D, G)

VEGETARIANA

Sliced tomatoes, mozzarella, mixed peppers, red onion, mushrooms, olives (D, G, V)

BALSAMICA

Tomato, mozzarella, mushrooms, cherry tomatoes, parmesan shaves, balsamic glaze (V, D, G, SU)

ROMA

Tomato sauce, mozzarella, chicken, ham and sweetcorn (D, G)

BBQ

Cheese, tomato, chicken and sweetcorn (D, G)

GOURMET PIZZA

ZIZA

Tomatoes, mozzarella, peppers, ham, pepperoni, olives, salami. mushrooms and onions (D, G)

CALZONE

Folded pizza filled with ham, mushrooms, bolognese, cheese topped with tomato sauce with salad (G, CE, D, SU)

DIAVOLA

Tomatoes, mozzarella, spicy beef, jalapeno, peppers and sliced tomatoes (D, G)

FIorentina

Tomato, mozzarella, egg, ham, mixed peppers and parmesan shavings (G, D, E)

DUCK

Tomatoes, mozzarella, hoisin sauce, duck, mixed pepper (G, D, SO, SU)

QUATTRO FORMAGGI

Mozzarella, feta, blue cheese, parmesan (G, D)

SEAFOOD

Tomato, mozzarella, onions, baby prawns, mussels and anchovies (G, D, CR, MQ, F)

MEAT FEAST

Tomato, mozzarella, pepperoni, salami, cotto ham, chicken and garlic (G, D)

HAWAIIAN

Tomato sauce, mozzarella, ham, pineapple (G, D)

PIZZA FETA

Cheese, garlic, fresh spinach, olives, feta cheese (G, V, D)

PIZZA TIKKA

Tomatoes, mozzarella, tikka sauce, chicken, mixed pepper (D, G, E)

EXTRA TOPPINGS £2.00

RISOTTO

RISOTTO VERDE

Arborio rice with green beans, peas, broad beans, spinach and courgettes in its own stock with a parmesan cheese, white wine and a hint of chilli (V, D, SO)

RISOTTO ALFREDO

Arborio rice with mushrooms and chicken in a light creamy white wine sauce (D, SU, SO)

RISOTTO BIANCO

Risotto cooked with tiger prawns, mussels and mixed seafood in a white wine, hint of chilli, garlic and cream sauce (D, CR, MO)

RISOTTO AI FRUITTI DI MARE

Arborio rice with tiger prawns, mussels and various seafood with a white wine, garlic and cherry tomato sauce with a hint of chilli (SO, CR, MU, F, SU)

RISOTTO SEABASS

Fillet of seabass with arborio rice, green beans, peas, broad beans, spinach and courgettes in its own stock with a parmesan cheese, white wine and a hint of tomato (SU, F, SO)

PASTA

SPAGHETTI MEATBALLS

Meatballs in a tomato sauce with garlic (G, D, E)

LASAGNA AL FORNO

Homemade Lasagna served with side salad (GE, CE, D, SU)

SPAGHETTI AL RAGU

Typical sauce made with 100 percent locally sourced mince beef (G, CE, SU)

MELANZANE PARMIGIANA

Baked aubergine filled with onion, garlic and chopped tomatoes topped with mozzarella and parmesan cheese with spaghetti napoli (V, G, SU)

TAGLIATELLE CARBONARA

Cooked with pancetta, onions and black pepper in a cream sauce (G, D)

PENNE ARABIATA

Short pasta tubes with spicy tomato and garlic sauce and a hint of chilli (V, G, SU)

PENNE ITALIAN SAUSAGE

Short pasta tubes with fresh Italian sausage cooked with onion, white wine, garlic and a hint of chilli in tomato sauce (G)

PENNE AL FORNO

Pasta tubes with chicken, onion, garlic, hint of chilli, tomato sauce, touch of cream, baked in the oven with mozzarella cheese (D, G)

LINGUINE PICCANTI

Thin ribbons of pasta with spicy sausage piccante with roasted pepper, onion and cherry tomato sauce (G, SU)

LINGUINE VEGETARIANA

Green beans, peas, broad beans, spinach and courgettes in its own stock with a parmesan cheese and a hint of chilli (G, V, D)

ARAGOSTA

Fresh pasta parcels filled with lobster and prawns served with prawns and tiger prawns in a tomato sauce with chilli and garlic (G, E, D, CR, SO, F, S, U, CE)

PANCIOTTI

Fresh pasta parcels filled with scallops and prawns with tiger prawns, baby prawns with a hint of garlic in a creamy sauce (G, E, D, SU, CE, CR, SO, MO, F)

RAVIOLI MEDITERRANEAN

Ricotta filled pasta in tomato, basil and Mediterranean vegetable sauce (V, D, G, SU, E)

LINGUINE GAMBERONI

Thin ribbons of pasta cooked with tiger prawns and strips of steak in tomato sauce (D, G, CR, SU)

LINGUINE POLLO GAMBERONI

Cooked with prawns and chicken, chilli, garlic, white wine, cream, saffron and a hint of tomato (D, G, SU, CR)

LINGUINE SEABASS

Pasta in tomato sauce and mixed pepper, hint of chilli and garlic with a grilled fillets of sea bass (G, F, SU)

LINGUINE AI FRUTTI DI MARE

Linguine cooked with tiger prawns, mussels and mixed seafood in a white wine, hint of chilli, garlic and tomato sauce (G, SU, F, MO, CR)

LINGUINE BIANCO

Linguine cooked with tiger prawns, mussels and mixed seafood in a white wine, hint of chilli, garlic and cream sauce (D, G, SU, F, MO, CR)

TAGLIATELLE SALMONE

Tagliatelle cooked with salmon in a creamy tomato sauce (G, E, F, D, SU)

GLUTEN FREE EXTRA £2.00

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