

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



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



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

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

Fiano di Avellino DOCG	€ 22,00
Fattoria Pagano	
Falanghina IGT DOC	€ 20,00
Fattoria Pagano	
Greco di Tufo DOCG	€ 24,00
Fattoria Pagano	
Chardonnay IGP "Onde"	€ 22,00
Cantine Lizzano	
Vermentino Maremma Toscana DOC	€ 27,00
Tenuta Aquilaia - Uggiano	
Gewürztraminer Trentino DOC	€ 27,00
Cantina Mach	
Rosato Roccamonfina BIO IGT	€ 22,00
Fattoria Pagano	

Red Wines

Aglianico IGT	€ 20,00
Fattoria Pagano	
Primitivo di Manduria DOP "Macchia"	€ 23,00
Cantine Lizzano	
Nero D'Avola Sicilia DOC	€ 22,00
Baglio di Pianetto	
Chianti Classico DOCG	€ 25,00
Uggiano	
Barolo del Comune di Barolo DOCG	€ 47,00
Vite Colte	
Amarone della Valpolicella DOCG	€ 72,00
Cantine Speri	

Sparkling Wine

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

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