

Capriccio

restaurant - lounge bar

APPETIZERS

°*Capriccio Di Tonno

Red Tuna Tartare

20€

Fantasia Dei Lattari

Deli, Cheese, Vegetables of the Season, Bruschetta Sorrento-Style

16€

**Il Polpo E L'Orto

Seared Octopus Tentacle, Eggplant Babaganoush, Crispy Onion, Mixed Salad

18€

**Baccalà Costiero

Salted Cod on Creamy Broccoli, Turnip, Walnut Crumble and Cheese Melt

18€

Il Carpaccio

*Scottona Carpaccio with Citrus Rocket, Demi-sec Cherry Tomatoes,
Walnuts and Grana Flakes*

18€

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FIRST COURSE

La Nerano 2.0

Spaghetti with Cream of Zucchini, Cheese Melt, Crispy Speck and Bio Basil Gel

16€

**Come Una Cacio E Pepe*

Lemon Tagliolino Pasta with Cheese, Pepper, Raw Shrimp, Katsuobushi, Lime Gel

22€

**Il Nostro Capriccio*

*Creamy Saffron Tubettone Pasta, Smoked Marrow and Buttered Lobster,
its Bisque, Citrus Foam*

25€

***Risotto Costa D'Amalfi*

Risotto with a Scent of the Sea and Seafood

22€

***Oro Di Scampi*

*Linguine Pasta with Yellow Datterino Tomatoes, Raw and Cooked Scampi
and Bio Basil Gel*

20€

Raviolo Caprese

*Ravioli Filled with Lattari Ricotta, Coastal Cherry Tomato Sauce, Basil Gel and
Lattari Mountain Caciocotta*

17€

Essenza di Mare

*Potato Dumplings in Clam Cream and Sea Water, a Duo of Cooked and Raw Mantis
Shrimp, Licorice and Mint Essence*

22€

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SECOND COURSE

La Tagliata Della Tradizione

Sliced Beef with Mixed Salad and Demi-Sec Cherry Tomatoes

22€

Bardato All'Anatra

Caserta Pork Fillet, Flambéed Duck Speck, Potatoes with Aromatic Herbs

from Our Garden

22€

°*Fresco Di Tonno Rosso

Red Tuna Tataki with Mixed Salad, Sour Cream and a Dressing with Red Fruits

18€

**Tasting Di Calamaro

Seared Squid on Pea Cream, Celériac, Black Garlic Mayonnaise, Glasswort and

Cilentan Fig Balsamic Drops

22€

La Lombatina

Pork Loin, Green Apple Foam, and Steamed Vegetables

20€

Guazzetto Mediterraneo

Fish Fillet in Seafood Stew and Scapece-style Courgettes

24€

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SIDE DISHES

Mixed Salad

5€

Grilled Vegetables

5€

Roast Potatoes

7€

French Fries

5€

SALADS

Freedom

Mixed Baby Greens, Cherry Tomatoes, Sweetcorn, Tuna, and Mozzarella

12€

Caesar

Lettuce, Grilled Chicken Breast, Hard-boiled Egg and Parmesan Shavings

12€

Caprese

Fresh Mozzarella, Vine-ripened Tomatoes and Basil

12€

****Sinfonia Reale**

*Mixed Greens, Crunchy Cucumber, Sweet Pear, Walnuts and honey, Topped with
Premium King Crab Meat*

12€

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PIZZE

Margherita

Mozzarellā, Tomato Sauce, Olive Oil, Fresh Basil

8€

Marinara

Tomato Sauce, Oregano, Garlic Oil

7€

Birba

Mozzarellā, Wurstel, French Fries

10€

Sorrento

Mozzarellā, Fresh Rocket, Fassona Carpaccio, Walnuts, Grated Lemons and Oranges

14€

Capriccio

Escarolēs, Anchovies, Cherry Tomatoes, Cacioricotta Cheese, Garlic and Chili Taggiasca

13€

Freedom

Mozzarellā, Fresh Basil Pesto, Dates, Ham, Cacioricotta Cheese

12€

Massa

Provolā & Cacio Cheese, Crumbled Pepper, Smoked Salmon, Katsoubushi

14€

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DESSERTS

Dessert of the Day
8€

FRUITS

Sliced Fresh Fruit
7€

Seasonal Fruit
5€

Cover Charge

3.00 €

*Blast Chilled Product

**Deep Frozen Product

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