



CAPRICCIO

italian restaurant

MENU CAPRICIO

starter

choice of all starters from our menu

main course

choice of all pizzas, pastas and lasagnas from our menu

dessert

choice of all desserts from our menu or coffee with liquor

€ 32,50 p.p.

tip: add a bottle of house wine for € 20,50

unfortunately, it is not possible to order this menu for groups over 8 people

please let us know if you have any allergies

PER INIZIO

Passatempo bread with garlic butter	€ 6,50
Stuzzicherie a variety of pestos with bread and olives	€ 8,00
Foccacia foccacia bread with pestos and garlic butter	€ 9,50
Porzione di Olive portion of olives	€ 6,50
Crema di Pomodoro tomato soup with fresh tomatoes, cream and basil	€ 7,50
Zuppa di Funghi mushroom soup with herbs and cream	€ 9,50
Zuppa del Porto fish soup with different types of fresh fish	€ 12,00
Bruschette toast with tomatoes, olives, garlic, basil	€ 8,50
Bruschette Boscaiolo toast with cream, wild mushrooms, oyster mushrooms, gorgonzola	€ 10,00
Bruschette Parma toast with green pesto, tomatoes, parma ham	€ 10,00
Insalata Mista mixed salad	€ 8,00
Insalata Caprese mozzarella, tomatoes, basil, green pesto	€ 10,50
Insalata ai Funghi mushrooms, mozzarella, parsley, sundried tomatoes, pine nuts	€ 10,00
Insalata di Mare lettuce, tuna, shrimps, onion, tomatoes, capers	€ 11,00
Antipasto della Casa a variety of Italian cheese, sausages, olives and bread <i>minimum 2 persons</i>	€ 11,50 p.p.
Prosciutto Melone melon and raw parma ham	€ 11,00
Carpaccio di Manzo beef, arugula lettuce, parmesan cheese, pine nuts, capers, sundried tomatoes	€ 13,00
Carpaccio di Mediterano salmon, arugula lettuce, pine nuts, capers, sundried tomatoes	€ 13,50

PIZZA le vere, le originali

Napolitana tomatoes, mozzarella, anchovies, capers, garlic	€ 11,00
Salami tomatoes, cheese, salami	€ 12,50
Prosciutto tomatoes, cheese, ham	€ 12,50
Felina tomatoes, mozzarella, spicy salami	€ 13,50
Tonno tomatoes, cheese, tuna, onions	€ 13,00
Hawaii tomatoes, cheese, ham, pineapple	€ 13,00
Carbonara tomatoes, cheese, ham, salami, bacon	€ 13,50
Carbonare Capriccio tomatoes, cheese, ham, salami, bacon, spicy salami, onions, egg	€ 15,50
Peperone tomatoes, mozzarella, spicy salami, sweet pepper, onions, peppers	€ 14,50
Campagnola tomatoes, cheese, mushrooms, ham, onions, sweet pepper	€ 14,00
Paesana tomatoes, cheese, mushrooms, ham, salami, bacon, onions	€ 14,00
Lariano tomatoes, cheese, mushrooms, minced meat, onions, sweet pepper	€ 14,00
Di Mama tomatoes, mozzarella, baked mushrooms, onions, arugula lettuce, grilled chicken fillet	€ 16,00
Rucolata tomatoes, mozzarella, arugula lettuce, parma ham, parmesan cheese	€ 16,00
Carpacciata tomatoes, mozzarella, gorgonzola, arugula lettuce, grilled tenderloin steak, pine nuts, parmesan cheese	€ 17,00
Mafiosa tomatoes, cheese, salami, spicy salami, baked mushrooms, sweet pepper, gorgonzola, fillet of pork, parmesan cheese	€ 16,50
Battipaglia tomatoes, cheese, salami, ham, baked mushrooms, broccoli, mozzarella, onions, fillet of pork	€ 16,00

Frutti di Mare € 16,50
tomatoes, cheese, salmon, shrimps, tuna, mussels (during season),
onions, capers

Altamarea € 18,00
a variety of fresh fish, fresh vegetables, garlic

Capriccio € 16,50
tomatoes, cheese, ham, salami, spicy salami, baked mushrooms,
mozzarella, gorgonzola, onions, bacon, egg

Vegetariana

Margherita 🌱 € 10,50
tomatoes, cheese

Caprese 🌱 € 13,50
tomatoes, mozzarella, fresh tomatoes, basil, green pesto

Funghi 🌱 € 14,00
tomatoes, cheese, mushrooms, oyster mushrooms, gorgonzola

Al Formaggio 🌱 € 13,50
tomatoes, different types of Italian cheese

Unica Vegetariana 🌱 € 14,50
tomatoes, cheese, spinach, broccoli, olives, baked mushrooms,
sweet pepper, mozzarella, garlic, peppers

Particolare 🌱 € 15,50
tomatoes, mozzarella, gorgonzola, fresh tomatoes, roasted eggplant,
zucchini, oyster mushrooms, egg, arugula lettuce, parmesan cheese

Vegano

Durazzano 🌱 € 14,50
tomatoes, vegan cheese, spinach, mushrooms, sweet pepper, onions,
garlic, peppers

Barizza 🌱 € 14,50
tomatoes, vegan cheese, fresh tomatoes, eggplant, zucchini,
sundried tomatoes, garlic, arugula lettuce

Maddaloni 🌱 € 14,50
tomatoes, vegan cheese, zucchini, sundried tomatoes, olives, arugula lettuce

*we also have gluten free pizzas! however, we only have one oven in which all pizzas are baked.
therefore the risk of cross contamination remains. please ask your waiter for more information.*

CALZONE

classic Italian dish where the pizza is doubled

Calzone Carbonara tomatoes, cheese, ham, salami, bacon	€ 14,00
Calzone Caprese 🌱 tomatoes, cheese, mozzarella, fresh tomatoes, green pesto	€ 14,50
Calzone Tricolore tomatoes, cheese, ham, spicy salami, gorgonzola, broccoli, mozzarella	€ 15,00
Calzone Gorgonzola tomatoes, cheese, ham, salami, bacon, sweet pepper, baked mushrooms, gorgonzola	€ 16,00
Calzone Pescaioli tomatoes, cheese, shrimps, salmon, mozzarella, gorgonzola	€ 16,00

LASAGNA

Lasagna Bolognese tomato sauce, minced meat, cheese, parmesan cheese	€ 14,50
Lasagna Formaggio tomato sauce, minced meat, ham, gorgonzola, mozzarella, dutch cheese, parmesan cheese	€ 15,50
Lasagna Vegetariana 🌱 tomato sauce, spinach, broccoli, sweet pepper, mozzarella, gorgonzola, parmesan cheese	€ 15,00
Lasagna Capriccio tomato sauce, mushrooms, spinach, spicy salami, mozzarella, gorgonzola, parmesan cheese	€ 15,50
Lasagna Paesana tomato sauce, ham, bacon, mushrooms, onions, dutch cheese, parmesan cheese	€ 15,50
Lasagna Delicatezza tomato sauce, minced meat, eggplant, zucchini, gorgonzola, mozzarella, spicy salami, parmesan cheese	€ 16,00
Lasagna Marinara tomato sauce, different types of fresh fish	€ 16,50

PASTA e salse nostre

Spaghetti Napoletana 	€ 11,50
tomato sauce, basil, parmesan cheese	
Spaghetti Bolognese	€ 13,50
tomato sauce, minced meat, basil, parmesan cheese	
Spaghetti Arrabiata	€ 13,00
tomato sauce, anchovies, olives, capers, peppers, basil, parmesan cheese	
Spaghetti al Pesto 	€ 13,50
olive oil, green pesto, arugula lettuce, parmesan cheese, cream	
Spaghetti Paesana	€ 15,50
tomato sauce, minced meat, bacon, ham, mushrooms, onions, parmesan cheese	
Penne Amatriciana	€ 15,00
tomato sauce, bacon, spicy salami, peppers, parmesan cheese	
Penne Milanese	€ 16,00
cream sauce, saffron, zucchini, sundried tomatoes, parma ham, oyster mushrooms, gorgonzola, parmesan cheese	
Penne Pollo	€ 16,00
chicken, olive oil, green pesto, mushrooms, arugula lettuce, parmesan cheese, cream	
Penne al forno	€ 15,50
tomato sauce, minced meat, mushrooms, garlic, mozzarella (oven baked)	
Tagliatelle al Formaggio 	€ 14,50
cream sauce, mozzarella, gorgonzola, arugula lettuce, parmesan cheese	
Tagliatelle Sottobosco 	€ 15,50
cream sauce, wild mushrooms, oyster mushrooms, gorgonzola, parmesan cheese	
Tagliatelle Carbonara	€ 15,50
cream sauce, ham, bacon, egg, parma ham, parmesan cheese	
Tagliatelle al Salmone	€ 16,50
cream sauce, salmon, dill, garlic	
Tagliatelle Vegetali 	€ 15,50
tomato sauce, fresh vegetables, peppers, mozzarella, gorgonzola, parmesan cheese	
Tagliatelle Capriccio	€ 16,50
tomato sauce, fresh tomatoes, garlic, pork fillet, capers, mozzarella, parmesan cheese	
Tagliatelle Pescaiole	€ 18,00
tomato sauce, fresh tomatoes, tuna steak, butterfish, salmon, mussels (during season), shrimps, capers	
Tortellini con Spinaci 	€ 16,00
cream sauce, spinach, ricotta, gorgonzola, parmesan cheese	

PIETANZE UNICHE

the main courses below are being served with fresh vegetables, potatoes and a side salad

Filetto Naturale tenderloin steak without sauce	€ 27,50
Filetto Napoli tenderloin steak, tomato sauce, capers, olives, peppers	€ 28,50
Filetto Boscaiola tenderloin steak, cream sauce, wild mushrooms, gorgonzola	€ 28,50
Filetto al Pepe Verde tenderloin steak, cream sauce, peppercorns	€ 28,50
Misto di Carne combination of tenderloin steak, fillet of pork, chicken fillet	€ 32,00
Orata alla Mediterana sea bream with fresh tomatoes, olives, garlic, olive oil	€ 26,00
Gamberoni alla Marinara prawns, white wine sauce, garlic, parsley, tomatoes	€ 26,00
Salmone Marinara salmon fillet, white wine sauce, garlic, dill	€ 26,00
Scaloppina al Vino Bianco fillet of pork, white wine sauce, cream, parsley	€ 25,00
Scaloppina ai Funghi fillet of pork, wild mushrooms, gorgonzola, cream sauce	€ 25,00
Di Verdure  vegetarian dish with fresh vegetables and cheese	€ 24,00

MENU FAMILIA

different pasta and pizza dishes with meat, fish, and vegetarian options. all dishes are served 'across the table' so everybody can share and taste. minimum of 4 persons to order this menu.

Menu Familia

antipasti (a variety of Italian cheese, sausages and olives)

two types of pasta with different sauces

different types of pizza with mixed salad

€ 24,50

p.p.

including dessert

€ 29,50

p.p.

ACCORGIMENTI

can be ordered until 8:30 pm

5 course surprise menu

combination of different flavors, minimum of two persons

€ 40,00

p.p.

WINES

glass carafe bottle

WHITE

Trebbiano

Tini, Emilia Romagna | *fruitig, toegankelijk, droog*

4,50 15,00 21,00

Pinot Grigio

Recas Winery, Banat | *bloemig, fris, zacht*

5,00 17,00 24,00

Chardonnay

San Marzano, Puglia | *vol, rond, fruitig*

5,50 19,00 27,00

ROSÉ

Rubicone Rosato

Tini, Emilia Romagna | *fris, toegankelijk, aromatisch*

4,50 15,00 21,00

RED

Sangiovese

Tini, Emilia Romagna | *kruidig, soepel, toegankelijk*

4,50 15,00 21,00

Merlot

Recas Winery, Banat | *rijp, sappig, vol*

5,00 17,00 24,00

Negroamaro

Primavoce, Salento | *vol, kruidig, rijp*

5,50 19,00 27,00

SPARKLING

Prosecco

Ponte Villoni | *fruitig, bloemig, verfijnd*

5,50 27,00

LAMBRUSCO

Frizzantino Bianco Amabile

Maestri Cantinieri

4,30 14,80

Dell'Emilia Amabile IGT

Bella Vita Lambrusco

4,30 14,80

SPECIAL

Primitivo

Nero Marone Edizione Privata, Puglia
krachtig, rijk, kruidig

28,50

WINES BY THE BOTTLE

WHITE

Sauvignon Blanc 29,50

Malvasia
Primavoce, Salento
citrus, fris, droog

Pinot Grigio 27,00

Villa Cavarena, Veneto
tropisch, mineraal, rond

Grillo 27,50

Bossato, Sicilië
toegankelijk, fris, rijp fruit

RED

Montepulciano 29,50

D'Abruzzo
Antico Casato Falconiere
sappig, vol, kruidig

Nero D'Avola 27,50

Bossato, Sicilië
toegankelijk, fruitig, vol

Amarone Della 57,50

Valpolicella DOCG
Villa Loren
krachtig, complex, verfijnd

COCKTAILS

Aperol Spritz 8,50

Aperol, Prosecco,
sparkling water

Lambrusco Spritz 8,50

Aperol, red lambrusco,
sparkling water

Limoncello Spritz 8,50

Limoncello, prosecco,
sparkling water

Negroni 8,50

Gin, campari, martini rosso

Espresso Martini 8,50

Espresso, vodka, coffee liquor

Cascina Ghercina

Deze wijnmakerij is opgericht in 1871 en werkt al generaties lang met een duidelijke missie: alleen eigen teelt en kwaliteit voorop. In 2002 heeft de familie 8 ha wijngaarden bijgekocht, gelegen op zuidwestelijke hellingen, midden in de Barolo regio. Deze liggen 360 meter boven de zeespiegel en de stroming van de rivier Ghercina tussen de wijngaarden biedt een exclusief microklimaat. Ook hebben ze destijds 5.000 m² wijnkelder gebouwd, die gedeeltelijk ondergronds ligt. Hierdoor is de opslagcapaciteit toegenomen tot meer dan 15.000 hectoliter. Het domein heeft ook wijngaarden in Langhe, Alba, Roero, Asti, Monferrato en Gavi.

WHITE

Gavi Di Gavi DOCG 29,50

Cortese
citrus, bloemig, mineralig

Roero Arneis DOCG 29,50

licht, toegankelijk, fris

Piemonte DOC 27,50

Chardonnay
elegant, vol, rijp fruit

RED

Piemonte DOC 31,50

Appassimento, Barbera
rijk, zacht, fruitig

Langhe Rosso DOC 29,50

Barbera, Nebbiolo, Dolcetto
soepel, elegant, complex

Barbaresco DOCG 35,50

Nebbiolo
vol, stevig, kruidig

Barolo Riserva DOCG 62,50

Nebbiolo
kruidig, stevig, complex, tannines

DESSERT

Brachetto 27,50

*rood fruit, verfrissend,
mousserend*

Moscato D'asti 27,50

fruitig, mousserend, fris

DRINKS

APERITIF

Prosecco	5,50
Campari	4,70
Aperol	4,70
Martini	4,70
Port	4,70
Sherry	4,70
Jenever	4,70

BEERS

Birra Moretti draft 0,25 l	3,40
Birra Moretti draft 0,5 l	6,30
Heineken 0.0 %	3,40
Amstel Radler	3,40
Brand Weizen	4,30
Brand IPA	4,80
Affligem Blond	4,50
Affligem Dubbel	4,80
Affligem Tripel	5,00
Affligem Blond 0.0 %	4,20

SOFT DRINKS

Cola / Sinas / 7up	3,00
Cassis	3,00
Bitter lemon	3,00
Tonic	3,00
Ice tea	3,20
Ice tea green	3,20
Rivella	3,00
Apple juice	3,00
Orange juice	3,00
Still / sparkling water	3,00
Chocomel	3,00
Fristi	3,00

DIGESTIVE

Limoncello home made	5,20
Arancello home made	5,20
Calvados	5,50
Whiskey	5,50
Cognac	5,50
Grappa	5,50
Grand Marnier	5,20
Sambuca	5,20
Amaretto	5,20
Licor 43	5,20
Cointreau	5,20
Baileys	5,20
Tia Maria	5,20
Frangelico	5,20
Averna	5,20
Ramazotti	5,20
Fernet Branca	5,20
Cynar	5,20
Strega	5,20

HOT DRINKS

Coffee	2,90
Espresso	2,90
Tea	2,70
Fresh mint tea	3,20
Cappuccino	3,50
Caffè latte	3,50
Double espresso	4,20
Espresso coretto	5,00
Latte macchiato	4,50
Hot chocolate	4,00
Irish coffee	7,50
Italian coffee	7,50