



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

—

Nagerecht

choice of all desserts from our menu or coffee with liquor

35.00

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	6.90
Foccacia foccacia bread with pestos and garlic butter	10.00
Porzione di Olive portion of olives	6.90
Crema di Pomodoro tomato soup with fresh tomatoes, cream and basil	8.50
Zuppa di Funghi mushroom soup with herbs and cream	10.00
Zuppa del Porto fish soup with different types of fresh fish	13.00
Bruschette toast with tomatoes, olives, garlic, basil	9.00
Bruschette Boscaiolo toast with cream, wild mushrooms, oyster mushrooms, gorgonzola	11.00
Bruschette Parma toast with green pesto, tomatoes, parma ham	11.00
Insalata Mista mixed salad	8.50
Insalata Caprese mozzarella, tomatoes, basil, green pesto	11.50
Insalata di Mare lettuce, tuna, fried king prawns, onion, tomatoes, capers	12.50
Antipasto della Casa <i>minimum 2 persons</i> a variety of Italian cheese, sausages, olives and bread	12.00 p.p.
Prosciutto Melone melon and raw parma ham	12.00
Carpaccio di Manzo beef, arugula lettuce, parmesan cheese, pine nuts, capers, sundried tomatoes	13.50
Carpaccio di Mediterano salmon, arugula lettuce, pine nuts, capers, sundried tomatoes	14.50

PIZZA le vere, le originali

Napolitana tomatoes, mozzarella, anchovies, capers, garlic	11.50
Salami tomatoes, mozzarella, salami	12.50
Salami Finocchio tomatoes, mozzarella, fennel salami	14.00
Prosciutto tomatoes, mozzarella, ham	12.50
Prosciutto Crudo tomatoes, mozzarella, parma ham	14.00
Felina tomatoes, mozzarella, spicy salami	14.00
Tonno tomatoes, mozzarella, tuna, onions	13.00
Hawaii tomatoes, mozzarella, ham, pineapple	13.50
Carbonara tomatoes, mozzarella, ham, salami, bacon	14.00
Carbonare Capriccio tomatoes, mozzarella, ham, salami, bacon, spicy salami, onions, egg	16.00
Peperone tomatoes, mozzarella, spicy salami, sweet pepper, onions, peppers	15.00
Campagnola tomatoes, mozzarella, mushrooms, ham, onions, sweet pepper	14.50
Paesana tomatoes, mozzarella, mushrooms, ham, salami, bacon, onions	14.50
Di Mama tomatoes, mozzarella, baked mushrooms, onions, arugula lettuce, grilled chicken fillet	16.50
Rucolata tomatoes, mozzarella, arugula lettuce, parma ham, parmesan cheese	16.50
Carpacciata tomatoes, mozzarella, gorgonzola, arugula lettuce, grilled tenderloin steak, pine nuts, parmesan cheese	17.50
Mafiosa tomatoes, mozzarella, salami, spicy salami, baked mushrooms, sweet pepper, gorgonzola, fillet of pork, parmesan cheese	17.00

Frutti di Mare 17.50
tomatoes, mozzarella, salmon, shrimps, tuna, mussels (during season), onions, capers

Capriccio 17.50
tomatoes, mozzarella, ham, salami, spicy salami, baked mushrooms, gorgonzola, onions, bacon, egg

Vegetariana

Margherita 🌱 11.00
tomatoes, mozzarella

Caprese 🌱 14.00
tomatoes, mozzarella, fresh tomatoes, basil, green pesto

Funghi 🌱 14.50
tomatoes, mozzarella, mushrooms, oyster mushrooms, gorgonzola

Al Formaggio 🌱 14.00
tomatoes, different types of Italian cheese

Unica Vegetariana 🌱 15.50
tomatoes, mozzarella, spinach, broccoli, olives, baked mushrooms, sweet pepper, garlic, peppers, green pesto

Particolare 🌱 16.00
tomatoes, mozzarella, gorgonzola, fresh tomatoes, roasted eggplant, zucchini, oyster mushrooms, egg, arugula lettuce, parmesan cheese

Vegano

Durazzano 🌱 15.00
tomatoes, vegan cheese, spinach, mushrooms, sweet pepper, onions, garlic, peppers

Barizza 🌱 15.00
tomatoes, vegan cheese, fresh tomatoes, eggplant, zucchini, sundried tomatoes, garlic, arugula lettuce

Maddaloni 🌱 15.00
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	14.50
tomatoes, mozzarella, ham, salami, bacon	
Calzone Gorgonzola	16.50
tomatoes, mozzarella, ham, salami, bacon, sweet pepper, baked mushrooms, gorgonzola	
Calzone Pescaioli	17.00
tomatoes, mozzarella, shrimps, salmon, gorgonzola	

LASAGNA

Lasagna Bolognese	15.00
tomato sauce, minced meat, cheese, parmesan cheese	
Lasagna Formaggio 	16.00
tomato sauce, gorgonzola, mozzarella, dutch cheese, parmesan cheese	
Lasagna Vegetariana 	16.00
tomato sauce, spinach, broccoli, sweet pepper, mozzarella, gorgonzola, parmesan cheese	
Lasagna Capriccio	16.50
tomato sauce, mushrooms, spinach, spicy salami, mozzarella, gorgonzola, parmesan cheese	
Lasagna Paesana	16.50
tomato sauce, ham, bacon, mushrooms, onions, dutch cheese, parmesan cheese	
Lasagna Delicatezza	17.00
tomato sauce, minced meat, eggplant, zucchini, gorgonzola, mozzarella, spicy salami, parmesan cheese	
Lasagna Marinara	17.50
tomato sauce, different types of fresh fish	

PASTA e salse nostre

Spaghetti Napoletana 🌿 tomato sauce, basil, parmesan cheese	12.50
Spaghetti Bolognese tomato sauce, minced meat, basil, parmesan cheese	14.50
Spaghetti Arrabiata tomato sauce, anchovies, olives, capers, peppers, basil, parmesan cheese	14.00
Spaghetti al Pesto 🌿 olive oil, green pesto, arugula lettuce, parmesan cheese, cream	14.50
Spaghetti Paesana tomato sauce, minced meat, bacon, ham, mushrooms, onions, parmesan cheese	16.50
Penne Amatriciana tomato sauce, bacon, spicy salami, peppers, parmesan cheese	16.00
Penne Milanese cream sauce, saffron, zucchini, sundried tomatoes, parma ham, oyster mushrooms, gorgonzola, parmesan cheese	17.00
Penne Pollo chicken, olive oil, green pesto, mushrooms, arugula lettuce, parmesan cheese, cream	17.00
Penne al forno tomato sauce, minced meat, mushrooms, garlic, mozzarella (oven baked)	16.50
Tagliatelle al Formaggio 🌿 cream sauce, mozzarella, gorgonzola, arugula lettuce, parmesan cheese	15.50
Tagliatelle Sottobosco 🌿 cream sauce, wild mushrooms, oyster mushrooms, gorgonzola, parmesan cheese	16.50
Tagliatelle Carbonara cream sauce, ham, bacon, egg, parma ham, parmesan cheese	16.50
Tagliatelle al Salmone cream sauce, salmon, dill, garlic	17.50
Tagliatelle Vegetali 🌿 tomato sauce, fresh vegetables, peppers, mozzarella, gorgonzola, parmesan cheese	16.50
Tagliatelle Capriccio tomato sauce, fresh tomatoes, garlic, pork fillet, capers, mozzarella, parmesan cheese	17.50
Tagliatelle Pescaiole tomato sauce, fresh tomatoes, tuna steak, butterfish, salmon, mussels (during season), shrimps, capers	18.50
Tortellini con Spinaci 🌿 cream sauce, spinach, ricotta, gorgonzola, parmesan cheese	17.00

PIETANZE UNICHE

the main courses below are being served with fresh vegetables and potatoes

Filetto Naturale tenderloin steak without sauce	28.50
Filetto Napoli tenderloin steak, tomato sauce, capers, olives, peppers	29.50
Filetto Boscaiola tenderloin steak, cream sauce, wild mushrooms, gorgonzola	29.50
Filetto al Pepe Verde tenderloin steak, cream sauce, peppercorns	29.50
Orata alla Mediterana sea bream with fresh tomatoes, olives, garlic, olive oil	27.00
Gamberoni alla Marinara prawns, white wine sauce, garlic, parsley, tomatoes	27.00
Salmone Marinara salmon fillet, white wine sauce, garlic, dill	27.00
Scaloppina al Vino Bianco fillet of pork, white wine sauce, cream, parsley	26.50
Scaloppina ai Funghi fillet of pork, wild mushrooms, gorgonzola, cream sauce	26.50
Di Verdure  vegetarian dish with fresh vegetables and cheese	25.00

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

25.50

p.p.

including dessert

32.00

p.p.

ACCORDIMENTI

can be ordered until 8:30 pm

5 course surprise menu

combination of different flavors, minimum of two persons

42.00

p.p.

WINES

glass carafe bottle

WHITE

Trebbiano

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

4.70 16.00 22.50

Pinot Grigio

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

5.50 18.90 25.80

Chardonnay

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

5.80 19.90 28.50

ROSÉ

Rubicone Rosato

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

4.70 16.00 22.50

RED

Sangiovese

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

4.70 16.00 22.50

Merlot

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

5.50 18.90 25.80

Negroamaro

Primavoce, Salento | *vol, kruidig, rijp*

5.80 19.90 28.50

SPARKLING

Prosecco

Ponte Villoni | *fruitig, bloemig, verfijnd*

5.90 29.00

LAMBRUSCO

Frizzantino Bianco Amabile

Maestri Cantinieri

4.50 15.80

Dell'Emilia Amabile IGT

Bella Vita Lambrusco

4.50 15.80

SPECIAL

Primitivo

Nero Marone Edizione Privata, Puglia
krachtig, rijk, kruidig

30.60

WINES BY THE BOTTLE

WHITE

Sauvignon Blanc Malvasia 31.70

Primavoce, Salento
citrus, fris, droog

Grillo 29.60

Bossato, Sicilië
toegankelijk, fris, rijp fruit

RED

Montepulciano D'Abruzzo 31.70

Antico Casato Falconiere
sappig, vol, kruidig

Nero D'Avola 29.60

Bossato, Sicilië
toegankelijk, fruitig, vol

Amarone Della Valpolicella DOCG 57.50

Scriani
krachtig, complex, verfijnd

COCKTAILS

Aperol Spritz 8.90

Aperol, prosecco,
sparkling water

Lambrusco Spritz 8.90

Aperol, red lambrusco,
sparkling water

Limoncello Spritz 8.90

Limoncello, prosecco,
sparkling water

Negroni 8.90

Gin, campari, martini rosso

Espresso Martini 8.90

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 31.70

Cortese
citrus, bloemig, mineralig

Roero Arneis DOCG 31.70

licht, toegankelijk, fris

RED

Piemonte DOC 33.90

Appassimento, Barbera
rijk, zacht, fruitig

Langhe Rosso DOC 31.70

Barbera, Nebbiolo, Dolcetto
soepel, elegant, complex

Barbaresco DOCG 38.20

Nebbiolo
vol, stevig, kruidig

Barolo Riserva DOCG 65.00

Nebbiolo
kruidig, stevig, complex, tannines

DESSERT

Moscato D'Asti 29.60

fruitig, mousserend, fris

DRINKS

APERITIF

Prosecco	5.90
Campari	4.90
Aperol	4.90
Martini	4.90
Port	4.90
Sherry	4.90
Jenever	4.90

BEERS

Birra Moretti draft 0.25 l	3.60
Birra Moretti draft 0.5 l	6.80
Heineken 0.0 %	3.70
Amstel Radler	3.70
Brand Weizen	4.50
Brand IPA	5.10
Affligem Blond	4.80
Affligem Dubbel	5.20
Affligem Tripel	5.60
Affligem Blond 0.0 %	4.40

SOFT DRINKS

Cola / Sinas / 7up	3.30
Cassis	3.30
Bitter lemon	3.30
Tonic	3.30
Ice tea	3.40
Ice tea green	3.40
Rivella	3.30
Apple juice	3.30
Orange juice	3.30
Still water	3.30
Sparkling water	3.30
Chocomel	3.30

DIGESTIVE

Limoncello home made	6.00
Arancello home made	6.00
Calvados	6.00
Whiskey	6.00
Cognac	6.00
Grappa	6.00
Grand Marnier	5.60
Sambuca	5.60
Amaretto	5.60
Licor 43	5.60
Cointreau	5.60
Baileys	5.60
Tia Maria	5.60
Frangelico	5.60
Averna	5.60
Ramazotti	5.60
Fernet Branca	5.60
Cynar	5.60
Strega	5.60

HOT DRINKS

Coffee	3.20
Espresso	3.20
Tea	3.20
Fresh mint tea	3.80
Cappuccino	3.80
Caffè latte	3.80
Double espresso	4.50
Espresso coretto	5.50
Latte macchiato	4.80
Hot chocolate	4.20
Irish coffee	8.00
Italian coffee	8.00