



Non un semplice posto dove mangiare ma molto di più...



Menù



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The island covers an area of only 10 square kilometers and is a little over six sq km long. The Phoenicians used to call it Caprain, the Greeks Kapros, and the Romans Caprae. Today it's called Capri.

The island has been praised and celebrated by poets and writers alike. Depicted and recounted by artists from all over the world, it conveys the charm of a seductive siren, nestled in the middle of the world's most enchanting gulf, attracting sailors for centuries on end who, as they set foot on the ground, are enraptured by its spell.



Land-based Starters

Neapolitan-style mixed fry	12,5
Arancini, potato croquettes, fried mozzarellas, zeppolas and battered vegetables	
Fried crocchè or arancini (6 pieces)	12
Parma ham and buffalo mozzarella from Campania	17
Mozzarella in carrozza	10
Mozzarella cheese tucked inside two slices of bread, crusted with bread crumbs	
Bruschetta with cherry tomatoes and basil (3 pieces)	6,5
Aubergine Parmigiana	12
Fried courgette flowers (4 pieces)	10
Sfizio Caprese (for two)	22
Mixed cold cuts and cheese with Neapolitan-style mixed fry tasting	
Cover charge	3

* Frozen product



Seafood-based Starters

Seafood salad	20
Octopus*, shrimps*, squids* and mussels	
Octopus salad*	18
Mixed marinated fish	18
Marinated salmon, swordfish and anchovies	
Sfizio del marinaio (for two)	26
Mixed hot and cold starters chosen by the Chef	
Seafood sauté	18
Impepata di cozze (Peppered mussels)	14
Neapolitan-style mussel soup	20
Cherry tomatoes, mussels, octopus*, shellfish* and red pepper	
Poached baby octopus*	16
Grilled octopus* on potato purée with saffron	18
and black olive dust	

* Frozen product



First Courses

Seafood* risotto	18
Seafood Scialatielli	20
Spaghetti with clams	20
Spaghetti with date tomatoes	13
Bucatini with cheese, pepper and mussels	18
Gnocchi alla Sorrentina	13
Neapolitan ragù, provola cheese from Agerola, pepper, basil and parmesan cheese	
Paccheri with pistachio nuts, provola cheese and sausage	18
Pasta with potatoes and provola cheese	14
Saffron risotto with crunchy guanciale and	18
pistachio crumbs	
Paccheri alla Siciliana	15
Neapolitan ragù, aubergines, provola cheese, basil and parmesan cheese	
Ziti alla Scarpariello	13
Cherry tomatoes, pecorino cheese and red pepper	
Bucatini alla carbonara	14

* Frozen product



Land-based Second Courses

Veal escalopes with lemon or white wine	15
Breaded chicken cutlet with french fries	15
Beef tagliata	24
With arugula, cherry tomatoes and parmesan flakes	
Grilled sausage	18
With friarielli green peppers and french fries	
Chianina beef hamburger 250 gr	19
With salad, bacon and french fries	
Mixed grilled meat	26
With french fries, salad and scamorza cheese	
New York Steak	24
With french fries and salad	
Chicken steak	17,5
With grilled vegetables and salad	

* Frozen product



Seafood-based Second Courses

Mixed grilled seafood*	26
With grilled vegetables and salad	
Grilled swordfish*	19
With grilled vegetables and salad	
Grilled prawns* (4 pieces)	19
With grilled vegetables and salad	
Grilled calamari*	19
With grilled vegetables and salad	
Gulf mix fry*	18
Fried shrimps and calamari	
Fried seafood*	18
Mixed fried seafood, shrimps and calamari	
Catch of the day	(per kg) 60
The catch of the day can be cooked as you prefer, based on market availability	

* Frozen product



Side dishes

French fries*	4,5
Roasted potatoes	5
Mixed salad	4,5
Grilled vegetables	8

Salads

Fantasia	10
Mixed salad, cherry tomatoes, corn, carrots and olives	
Marina Grande	14
Mixed salad, cherry tomatoes, carrots, corn, olives, tuna fish and buffalo mozzarella from Campania	
Caprese	13
Tomatoes, buffalo mozzarella from Campania, oregano and basil	
Caesar	13
Green salad, toasted bread, grilled chicken, cherry tomatoes, parmesan flakes and Caesar dressing	

* Frozen product



Traditional Pizzas

Margherita	8,5
Tomato sauce, mozzarella, extra-virgin olive oil and basil	
Regina	9
Tomato sauce, buffalo mozzarella, extra-virgin olive oil and basil	
Donna Genuina	11
Cherry tomatoes, buffalo mozzarella, extra-virgin olive oil and basil	
Marinara	7,5
Tomato sauce, garlic, oregano and extra-virgin olive oil	
Margherita with aubergines	11
Tomato sauce, aubergines, mozzarella, extra-virgin olive oil and basil	
Capricciosa	11
Baby artichokes, mozzarella, mushrooms, olives, ham, tomato sauce, extra-virgin olive oil and basil	
Napoli	9,5
Tomato sauce, mozzarella, anchovies and extra-virgin olive oil	
White pizza with Vienna sausage and french fries	10
Mozzarella, Vienna sausage, french fries, extra-virgin olive oil and basil	
Margherita with ham and mushrooms	11
Tomato sauce, mozzarella, ham, mushrooms, extra-virgin olive oil and basil	
Sausage and friarielli green peppers	12
Sausage, friarielli green peppers, mozzarella and extra-virgin olive oil	
Ripieno	11
Ricotta, mozzarella, salami, tomato sauce and extra-virgin olive oil	
Diavola	10
Tomato sauce, provola cheese, hot salami, extra-virgin olive oil and basil	
Quattro formaggi	12
Mozzarella, gorgonzola, fontina, emmenthal cheese, extra-virgin olive oil and basil	
White pizza with ham and corn	11
Cream, corn, ham and mozzarella	
Ortolana	10,5
Tomato sauce, mozzarella, seasonal vegetables, extra-virgin olive oil and basil	
Pescatora	15
Cherry tomatoes, garlic, calamari, octopus and seafood	

Traditional Pizzas can be requested with gluten-free or wholemeal dough with a supplement of € 3.00



Fried Pizzas

'O Cazòne e Don Faustino	12
Ricotta, provola cheese and salami	
'O Cazòne e Don Renato	12
Provola cheese and ham	
'O Cazòne e Don Pinuccio	12
Provola cheese, friarielli green peppers and sausage	
Ripassata	12
San Marzano tomato sauce, buffalo mozzarella and parmesan cheese	

Contemporary Pizzas

Il Casaro	14,5
Mozzarella, San Daniele ham, provolone cheese flakes, arugula and extra-virgin olive oil	
Artichokes and Lardo di Colonnata	14,5
Buffalo mozzarella from Campania, roasted artichokes from Cilento, lardo di Colonnata, provolone cheese flakes, extra-virgin olive oil and basil	
Walnuts and speck	16
Buffalo mozzarella from Campania, walnut paste, speck from South Tyrol, parmesan flakes, extra-virgin olive oil and basil	
Whole wheat with 3 tomato varieties	16
Whole wheat dough, buffalo mozzarella from Campania, Vesuvio yellow cherry tomatoes, Piennolo cherry tomatoes, Corbara tomatoes, parmesan flakes, extra-virgin olive oil and basil	
'Nduja and sausage	14,5
San Marzano tomato sauce, mozzarella, 'Nduja from Calabria, sausage, extra-virgin olive oil and basil	
Pistachio nuts and mortadella	14,5
Mozzarella, Bronte pistachio paste, mortadella, pistachio crumbs and extra-virgin olive oil	
Courgette flowers and guanciale from Sauris IGP	14,5
Burrata cheese from Puglia, courgette flowers, crunchy guanciale and extra-virgin olive oil	

Contemporary Pizzas can be requested with gluten-free or wholemeal dough with a supplement of € 3.00

Desserts

Seasonal fruit	6
Desserts.....	7
Lemon sorbet.....	5



Drinks

Mineral water 1/2 l.....	2,5
Mineral water 1 l.....	3,5
Coca-Cola, Coca-Cola Zero Sugar, Fanta, Sprite	4
Coffee.....	1,5
ced tea - peach or lemon	4
Grappa.....	4
Vodka.....	5
Amaro	5,5
Whisky	7
Grappa Riserva.....	9





Wines and sparkling wines

Our White Wines

Falanghina DOC	Glass	8
Feudi di San Gregorio	Bottle 0,375 L.....	12
	Bottle 0,75 L.....	24
Pietracalda Fiano di Avellino DOCG	Bottle 0,75 L.....	26
Feudi di San Gregorio		
Cutizzi Greco di Tufo DOCG	Bottle 0,75 L.....	26
Feudi di San Gregorio		
Costamolino Vermentino di Sardegna DOC	Bottle 0,75 L.....	28
Argiolas		
Gewürztraminer Alto Adige DOC	Bottle 0,75 L.....	30
J. Hofstätter		
Blangè Langhe DOC Arneis	Bottle 0,75 L.....	32
Ceretto		



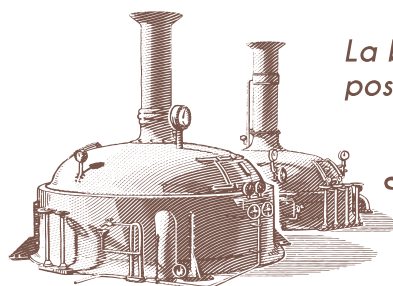
Our Red Wines

Aglianico Rubrato DOC	Glass	7
Feudi di San Gregorio	Bottle 0,375 L.....	13
	Bottle 0,75 L.....	23
Morellino di Scansano DOCG	Bottle 0,75 L.....	26
Fattoria le Pupille		
Valpolicella Classico DOC	Bottle 0,75 L.....	26
Plumbago Nero d'Avola DOC	Bottle 0,75 L.....	26
Planeta		



Our Sparkling Wines

Prosecco DOC	Glass	8
Victoria	Bottle 0,75 L.....	22
Franciacorta Cuvée Imperiale DOCG	Bottle 0,75 L.....	40
Berlucchi		
Cuvée Prestige Franciacorta	Bottle 0,75 L.....	50
Cà del Bosco		



La birra è come il pane: il suo posto è al centro del tavolo!

Luigi Moretti



On Tap

Moretti Ricetta Originale - Draft Beer	20 cl.	3,8
	40 cl.	5,8
Moretti la Bianca - Draft Beer.....	20 cl.	4,4
	40 cl.	7
House wine (white and red).....	1/4 l.	4
	1/2 l.	6,6
	1 l.	12

Bottled beer

Heineken.....	66 cl.	5,5
Ichnusa unfiltered.....	50 cl.	7
IOI Gluten-free	33 cl.	6
Craft beer	50 cl.	7
Moretti Zero	33 cl.	5
Moretti La Rossa	33 cl.	5

PIANO DI AUTOCONTROLLO PER LA SICUREZZA ALIMENTARE

INFORMAZIONE ALLA CLIENTELA INERENTE LA PRESENZA NEGLI ALIMENTI DI INGREDIENTI O COADIUVANTI TECNOLOGICI CONSIDERATI ALLERGENI O DEI LORO DERIVATI.

SI AVVISA LA GENTILE CLIENTELA CHE NEGLI ALIMENTI E NELLE BEVANDE PREPARATE E SOMMINISTRATE IN QUESTO ESERCIZIO POSSONO ESSERE CONTENUTI INGREDIENTI O COADIUVANTI CONSIDERATI ALLERGENI

Elenco degli ingredienti allergenici utilizzati in questo esercizio e presenti nell'allegato II del Reg. UE n. 1169/2011 - "sostanze o prodotti che provocano allergie o intolleranze"

HACCP SELF-CONTROL PLAN FOR FOOD SAFETY

INFORMATION FOR CUSTOMERS RELATING TO THE PRESENCE IN FOODS OF INGREDIENTS OR TECHNOLOGICAL ADJUVANTS CONSIDERED ALLERGENS OR OF THEIR DERIVATIVES.

NOTICE TO CUSTOMERS: THE FOOD AND BEVERAGES PREPARED IN THESE PREMISES MIGHT CONTAIN INGREDIENTS OR ADJUVANTS CONSIDERED AS ALLERGENS

List of allergenic ingredients used on these premises listed in Annex II of EU Reg. no. 1169/2011 - "substances or products that cause allergies or intolerances"

1 Cereali contenenti glutine e prodotti derivati (grano, segale, orzo, avena, farro, kamut) Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut)	8 Frutta a guscio e suoi prodotti (mandorle, nocciole, noci, noci di acagiù, di pegan, del Brasile, pistacchi, noci macademia) Shell fruit and products thereof (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts)
2 Crostacei e prodotti a base di crostacei Crustaceans and products thereof	9 Sedano e prodotti a base di sedano Celery and products thereof
3 Uova e prodotti a base di uova Eggs and products thereof	10 Senape e prodotti a base di senape Mustard and products thereof
4 Pesce e prodotti a base di pesce Fish and products thereof	11 Semi di sesamo e prodotti a base di sesamo Sesame seeds and products thereof
5 Arachidi e prodotti a base di arachidi Peanuts and products thereof	12 Solfiti in concentrazioni superiori a 10 mg/Kg Sulfites in concentrations greater than 10 mg/Kg
6 Soia e prodotti a base di soia Soy and products thereof	13 Lupini e prodotti a base di lupini Lupin beans or products thereof
7 Latte e prodotti a base di latte Milk and products thereof	14 Molluschi e prodotti a base di molluschi Molluscs and products thereof

UN NOSTRO RESPONSABILE INCARICATO È A VOSTRA DISPOSIZIONE PER FORNIRE OGNI SUPPORTO O INFORMAZIONE AGGIUNTIVA, ANCHE MEDIANTE L'ESIBIZIONE DI IDONEA DOCUMENTAZIONE, QUALI APPOSITE ISTRUZIONI OPERATIVE, RICETTARI, ETICHETTE ORIGINALI DELLA MATERIE PRIME.

A DEDICATED MEMBER OF STAFF IS AVAILABLE TO SUPPLY CUSTOMERS WITH EVERY KIND OF SUPPORT AND ADDITIONAL INFORMATION, EVEN PROVIDING DOCUMENTATION SUCH AS OPERATIONAL INSTRUCTIONS, RECIPES, ORIGINAL LABELS OF RAW MATERIALS.

La Direzione - The Management



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Trattoria Caprese 2.0