

CAPPEGLI

CUCINA ITALIANA · LOUNGE BAR

Starters

OLIVE MARINATE V GF	5
Home cured Sicilian mix olives	
PANE V	4.5
Fresh home focaccia with carasau	
ARANCINI V	8
Classic Italian homemade deep-fried rice ball stuffed with mozzarella & provolone cheese	
BRUSCHETTA CLASSICA V	7
Bread with chopped tomato, basil and garlic	
FOCACCIAS ROSMARINO & AGLIO V	7
Freshly baked Italian flatbread topped with rosemary, garlic & sea-salt	
FOCACCIAS MOZZARELLA V	8
Freshly baked Italian flatbread with mozzarella & garlic	
FOCACCIAS NDUJA E PESTO	8.5
Freshly baked Italian flatbread with spicy Italian sausage spread, topped with green pesto	
CALAMARI FRITTI	10
Deep fried fresh squid served with side of lemon & tartar sauce	
GAMBERI AL LIMONE	12.5
King prawns in lemon butter sauce	
ANTIPASTO ITALIANO	13
Ham, Parma ham, spicy salami, mortadella pistachio, buffalo mozzarella, olives, fresh basil & bread	
CHEESE PLATTER V	10
Selection of cheeses, jam, honey, bread, grapes & carasau	
MINESTRONE V GF	8.5
Traditional Italian vegetable soup served with bread	
GRILLED CHICKEN WINGS GF	10
Grilled chicken wings served with BBQ sauce.	

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Mollusce, Sulphites, Lupin, Peanuts, Wheat.

A cakeage fee of £2.50 per guest will be added to your bill for the cakes the guests bring in for their occasions. A discretionary service charge of 12.5% will be added to your bill, however, for groups of 6 or more this charge is compulsory.

V Vegetarian GF Gluten Free

(All our food may contain a trace of gluten)



Pastas

We have a gluten free penne option available.

LINGUINE MARE 19.5

Linguine pasta with mixed fresh prawns, clams, mussels, calamari & baby prawns served in white wine, garlic, chilli & tomato sauce

LINGUINE ALLE VONGOLE 17.5

Linguine pasta with fresh clams and asparagus served in white wine, extra virgin olive oil, garlic, parsley & fresh chilli sauce

LINGUINE AI GAMBERI 19

Linguine pasta with fresh prawns & baby prawns, cherry tomato, chilli, onion & garlic

SPAGHETTI BOLOGNESE 15

Spaghetti pasta with mince beef in Bolognese sauce

SPAGHETTI ALLA CARBONARA 16

Classic Italian Spaghetti Carbonara pasta with guanciale, pancetta, egg yolk & parmesan cheese. NO CREAM SAUCE

TAGLIATELLE GAMBERI E FUNGHI 19

Tagliatelle pasta with mushroom & king prawns in creamy sauce

TAGLIATELLE AL TARTUFO V 17.5

Tagliatelle pasta in a creamy truffle & mushroom sauce

PENNE ARRABBIATA V 15.5

Short pasta with tomato sauce, garlic & chilli

PENNE AL POLLO 17.5

Penne pasta with chicken & peppers in creamy tomato sauce

PENNE AL SALMONE 19

Penne pasta with fresh salmon in creamy tomato sauce

GNOCHI ALLA SORRENTINA V 15.5

Gnocchi pasta with tomato sauce, basil & mozzarella

LASAGNA AL FORNO 16

Egg pasta layered with minced beef, béchamel & tomato sauce topped with mozzarella

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Pizzas

MARGHERITA V 10.5
Tomato sauce, mozzarella & basil

VEGETARIANA V 13.5
Tomato sauce, mozzarella, courgette, peppers, sweet corns, mushrooms, olives & onions

NDUJA 13.5
Spinach, red onion, spicy Italian sausage spread called Ndjua & buffalo mozzarella

TROPICALE 15
Tomato, mozzarella, pineapple, ham & mushroom

QUATTRO FORMAGGI 15
Gorgonzola, fontina, mozzarella & parmesan

CALZONE 15
Folded pizza with ham, mushroom, mozzarella, spinach & tomato

AMERICANA 15
Pepperoni, chorizo, fresh chilli, tomato & mozzarella

CAPRICIOSA 15.5
Ham, black olives, artichoke, mushroom, mozzarella & tomato

APOLLO 15.5
Chicken, mushroom, truffle oil, mozzarella & tomato

PROSCIUTTO E FUNGHI 15.5
Tomato sauce, mozzarella, mushroom & cooked ham

PRIMAVERA 15
Parma ham, rocket, parmesan shaving, mozzarella & tomato

FESTA DI CARNE 17
Minced meat, mushroom, red onion, mozzarella & tomato sauce

CREATE YOUR OWN 10.5

Choose base of tomato and/or mozzarella. Then choose from the toppings below

- **VEG £1.5:** Green chillies, jalapenos, mixed peppers, mushroom, pineapple, red onion, sliced black olives, sweetcorn, tomato, rocket, artichoke, aubergine, courgette, capers, egg
- **MEAT OR FISH £2:** Anchovies, tuna, chicken, bacon, ham, pepperoni, minced beef, Parma ham
- **BUFFALO MOZZARELLA £2.5**

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Specials

ITALIAN BURGER **14.5**

Homemade 8oz beef burger with oregano, onion, basil, parsley in a freshly made bun with ketchup, mayonnaise, lettuce, red onion & tomato served with chips

Add: Mozzarella cheese or jalapenos or bacon **£1.5**

RISOTTO VEGETARIANO V **15**

Italian rice with broccoli, carrot, courgette & parmesan in tomato sauce

RISOTTO AI FRUTTI DI MARE **19**

Italian rice with mixed fresh prawns, clams, mussels, calamari & baby prawns in white wine & saffron sauce

GRILLED CHICKEN **17.5**

Grilled chicken breast served with one side of your choice

POLLO MILANESE **18**

Breaded chicken breast served with spaghetti Napoli

AGNELLO ALLA GRIGLIA GF **27**

Grilled lamb chops served with fried cherry tomatoes and a choice of chips or roasted baby potatoes

SIRLOIN STEAK GF **28**

Our aged 10oz/280gr sirloin steak is served on a super-heated lava stone so you are in control of cook as you like. It comes with peppercorn sauce and a choice of chips or roasted baby potatoes

FILLET STEAK GF **32**

Our aged 9oz/250gr fillet steak is served on a super-heated lava stone so you are in control of cook as you like. It comes with peppercorn sauce and a choice of chips or roasted baby potatoes

PROSECCO AL SALMONE **21**

Fresh salmon fillet in pink peppercorn & prosecco sauce served with spinach

SPIGOLA ALLA GRIGLIA GF **24**

Grilled whole sea bass served with asparagus, fried cherry tomatoes & lemon dressing

GRIGLIATA DI PESCE GF **33**

Grilled mixed seafood platter with sea bass, salmon, mussels, prawns, squid & roasted vegetables. Go for it if you have a large appetite.

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Salads

INSALATA MISTA V GF 6

Mixed leaves with cucumber, onion, carrot, peppers & tomato

INSALATA DI BUFALA V GF 9

Rocket salad with buffalo mozzarella, wild porcini & cup mushrooms, basil, Oregano & extra virgin oil

RUCOLA E PARMIGIANO V GF 9

Rocket salad with cherry tomatoes & parmesan shavings

TRICOLORE SALAD V GF 10

Buffalo mozzarella, tomato & avocado topped with extra virgin olive oil

CAESAR SALAD V 11

Lettuce salad with boiled egg, croutons, parmesan cheese & Caesar dressing

CHICKEN CAESAR SALAD 16

Lettuce salad with grilled chicken boiled egg, croutons, parmesan cheese & Caesar dressing

STEAK SALAD 19

5oz/150gr grilled beef with roasted potato, rocket, avocado, cherry tomato, cucumber, red onions & red kidney beans with mustard dressing

Sides

CHIPS V 5

CHEESY TRUFFLE CHIPS V 6.5

ZUCCHINI FRITTI V 7

MAC & CHEESE V 6.5

TENDERSTEM BROCOLI V 7.5

ROASTED BABY POTATOES V 6

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Desserts

HOMEMADE TIRAMISÙ 8

Coffee liqueur soaked sponge layered with mascarpone cream and dusted with cocoa powder

PANNACOTTA 8

Sweetened vanilla cream thickened with gelatine, topped with strawberry

PROFITEROLES SCURO 8.5

Soft choux pastries filled with a superb Chantilly cream, all covered with chocolate cream

HOMEMADE CRÈME CARAMEL 7.5

Baked custard coated with caramelized sugar

HOMEMADE NEW YORK CHEESECAKE 7.5

Traditional New York cheesecake topped with strawberry or chocolate sauce

ASSORTED ICE CREAM 7

Three scoops of your choice- Vanilla, Chocolate, Strawberry, Pistachio & Lemon

AFFOGATO 6

One scoop of vanilla ice cream topped with a shot of coffee

CHEESE PLATTER 10

Selection of Italian cheeses, jam, honey, bread & grapes

ESPRESSO MARTINI 10

Perfect after dinner cocktail made up of Vodka, Kahlua & Coffee

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