

For Ernest Capocci, nothing is more important than family and food. Inspired by a life's love of fresh gelato, classic trattorias and good old-fashioned Sicilian cafés, we bring you Capocci's. So bring your family together, dig in, and live life the **Italian way**.

ANTIPASTI

PIZZETTE SPAGO £7.50

Our sour dough base baked with red onion then topped with crème fraîche, dill and Albert Bartlett cure smoked salmon (G, F, M)

PROSCIUTTO DI SAN DANIELE DOP £6.95

Cured and matured for 18 months in from specially selected pigs fed a special diet and roaming clear crisp mountain air of San Daniele del Friulli served with charentais melon and parmesan ice cream (M)

BURRATA £9.95

Made from buffalo milk the thin mozzarella shell hides a rich creamy interior served on a salad of grilled vegetables, tomato, torn basil and honey (M, SUL)

ANTIPASTO DI CAPOCCI £15.00

A selection of Italian and British artisan cured meats, salamis and cheeses carefully selected by us served on a board to share with pickled vegetables, olives and homemade bread (G, M, SUL)

Please ask about today's selection

PIZZA

PIZZA MARINARA £6.95

San Marzano tomato, sliced caramelised garlic, basil, wild oregano (G)

PIZZA MARGHERITA CLASSICO £7.95

San Marzano tomato, fior di latte, basil and a small amount of reggiano parmesan (G, M)

PIZZA DOLCHEFORTE £10.50

Buffalo ricotta, grilled courgettes, anchovy, pesto and pecorino romano (G, M, F)

PIZZA PROSCIUTTO £12.50

San Marzano tomato, fior di latte, basil, fresh tomato, prosciutto di San Daniele, rocket, parmesan (G, M)

NIBBLES

IL PANE £3.95

Selection of homemade bread with extra virgin olive oil and balsamic vinegar (G, SUL)

OLIVES £2.50

Nocellara olives from Valley Del Belice, Sicily marinated in fresh chilli, lemon and herbs

BRUSCHETTA POMODORO £4.25

Homemade semolina bread made to a recipe from Altamura, Puglia, toasted and topped with caramelised garlic, diced vine tomato, basil and extra virgin olive oil (G)

PRIMI

CAPPELLETTI £13.95

Handmade fresh filled pasta with slow cooked lamb, creamed peas, fresh borlotti beans, rosemary reduction and parmesan (G, E, M, SUL)

RISOTTO AI FUNGI PORCINI £7.50 / £14.95

Porcini mushroom risotto with parmesan and lemon (G, M, SUL)

PENNE £12.50

Fresh penne MSC blue mussels from Fowey steamed with white wine, marjoram, courgettes, olive oil and smoked ricotta (G, SH, M, SUL)

SECONDI

PORCHETTA £24.60

Slow roast suckling pig with fennel seed, rosemary, Albert Bartlett 'apache' potatoes, garlic, baked apple sauce and roasting juices (M)

MERLUZZO IN POTACCHIO £14.95

Roast sustainable north sea cod with a stew of stew tomatoes, garlic, chilli and olives (F)

BRANZINO AI FERRI £19.95

Char grilled sea bass with wilted spinach, roast baby artichokes, salsa verde (F, C, SUL, M, S, N)

GELATI E T SORBETTI £7.00 FOR 3 SCOOPS

Make it your own or create a sharing bowl by picking your gelato or sorbet or both, pick up to 3 toppings, two sauces and a biscuit

Flavours

Vanilla | Chocolate | Strawberry |
 Passion Fruit | Pistachio |
 Salted Butter Caramel |
 Bitter Chocolate#* | Raspberry#* |
 Coconut#* | Lemon#*
 # - sorbet | * - vegan

Toppings

Milk Chocolate Popping Candy |
 Cracked Hazelnut Praline |
 Honeycomb | Tutti Frutti Dip |
 Molten Valrhona Chocolate | Fresh
 Strawberries | Raspberries |
 Small Waffle Cones

Sauces

Raspberry | Valrhona Chocolate |
 Salted Caramel |
 Red Wine And Vanilla Syrup |
 Whipped Double Cream
Tuille - Coconut | Almond | Pistachio

Affogato with Espresso or Capocci's hot chocolate £4.95

Coffee and Pistachio biscotti £2.60

