

# Menu

*“There is no love sincerer than the love of food”*  
*“Non c'è amore più sincero di quello per il cibo”*

## Antipasti

Crudo di Pesce (GF, LF)  
A Selection of Fresh Fish Crudity on the Market

€25.00

Millefoglie di Battuta di Fassona Piemontese  
Mille-Feuille of Fassona Piemontese Tartare, Hazelnut and Horseradish

€15.00

Uova in Camicia (V, GF)  
Corn-Fed Poached Egg with Parmesan Cream, Mint Oil and Fried Roman Artichoke

€12.00

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## Dal Mercato

Oyster "Gillardeau"

6pcs €24.00

12pcs €42.00

24pcs €72.00

Risotto of the Day (Minimum | 2 Persons)

€15.00 per head

Soup of the Day

€11.75

We at Vini e Capricci treat food allergens seriously. If you have any food allergies, please ask your server.

V - Vegetarian | GF - Gluten Free | LF - Lactose Free

## Primi

Conchiglioni ai Pistacchi e Guanciale (LF)  
Shell Pasta with Pistachio Sauce and Crispy Guanciale

90g €12.00  
120g € 17.00

Spaghetti Cacio e Pepe e Gamberi  
Spaghetti Cacio e Pepe, Lime and Crudo Style Prawns

110g €13.00  
150g € 18.00

Mezzelune alla Ricotta e Prezzemolo (V)  
Mezzelune Ricotta and Parsley in Red Tomatoes Guazzetto with Basil Oil and Yellow Tomatoes

150g €12.00  
240g € 17.00

## Secondi

Coniglio all'Isolana (GF, LF)  
Local (Gozo Farm) Rabbit cooked in White Wine and Herbs

€18.00

Tonno alla Griglia (GF, LF)  
Fresh Local Tuna with Hummus and Parsley Powder

€20.00

Filetto di Fassona Piemontese 250g (GF)  
Fassona Beef Fillet with Corn and Meat Jus

€30.00

Dalla Macelleria  
Choose your Cut of Meat from our Butchery

Prices on Butchery Board

## Dolci

Riso al Latte (V, GF)

Rice Pudding with Vanilla, Salted Caramel and Puffed Rice

€8.00

Carrube e Whisky Torbato (V, GF)

Carob Sponge Cake with Kilchoman Sanaig Whisky Parfait and White Chocolate Foam

€10.00

Mousse alla Nocciola Piemontese (V)

Gianduja Mousse with Passion Fruit

€12.00

Selezione di 6 Formaggi

€12.00

Il Gelo

A Selection of Artisan Gelato and Sorbet

€2.50 per scoop