

Menu

Antipasti

Vini e Capricci Signature Platter
An Assortment of Charcuterie and Cheeses

€30.00

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

€30.00

Foie Gras 'Parcel'
Served in Homemade Naan Bread and Fruit Mustard

€18.00

Uova in Camicia
Poached Egg served with Parmigiano, Spinach Cream and Truffled Mushrooms

€12.00

Carciofo alla Giudia
Fried Artichokes served with Cherry Tomato Sauce (VG, V, LF)
or Added Burrata Cream and Grated Pecorino

€12.00

Parmigiana Scorretta (V, GF)
Our Style of Aubergine Parmigiana with Almonds, Rucola and Basil

€12.00

Dal Mercato

Oyster "Gillardeau" (GF, LF)

6pcs €24.00

12pcs €42.00

Piatto del Re (GF, LF)
12 Attilius Oysters and Royal Oscietra Caviar 30g

€95.00

Risotto of the Day
€15.00

Soup of the Day
€11.75

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

We at Vini e Capricci treat food allergens seriousl.
If you have any food allergies or dietary requirements please ask your server.

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

Primi

Rigatoni alla Carbonara

Starter €12.00 | Main €17.00

Spaghetti Ragù di Coniglio (LF)
Abraham's Special Rabbit Recipe

Starter €12.00 | Main €17.00

Sagne al Pesto di Pistacchio (VG, LF)
Lasagnette with Pistachio Cream

Starter €10.00 | Main €15.00

Raviolo del Giorno
Fresh Filled Pasta of the Day

Starter €13.00 | Main €18.00

Secondi

Petto d'Anatra (LF)
Roasted Duck Breast with Cardamom, Carrots, Lemon and Onion Tarte Tatin

€22.00

Pesce Spada in Crosta
Herb Crusted Swordfish with Mediterranean Fish Velouté and Marinated Fennel

€24.00

Agnello sull'Etna
Lamb French Rack served Blue on Hot Lava Stone *to be cooked yourself to your likings*
with Lebanese Side Dishes - Baba Ghanoush, Naan Bread, Couscous and Hummus

€30.00

Il Filetto di Fassona 300g (GF, LF)
Grilled Fassona Beef Fillet

€30.00

Dalla Macelleria (GF, LF)
Choose your Cut from the Butchery

Prices on Butchery Board

Side Dishes at €3.00 each

Roasted Potatoes | Fries | Seasonal Roasted Vegetables | Caponata Catanese | Green Salad with Cherry Tomatoes

Dolci

Rum Baba vs Cannolo (V)

€8.00

Gioia Piemontese (V)
Luke's Hazelnut Dome served in warm Almond Milk

€12.00

L-Imqaret (V)
Served with Maltese Gelato (Gelato tan-Nanna)

€8.00

Affogato al di Nero (V)
Sweet Biscuit, Berta DiNero Cream, Ground Coffee, Chopped Chocolate and Meringue

€10.00

Il Gelo (V)
A Selection of Artisan Gelato and Sorbet

€2.50 per scoop

Selezione di 6 Formaggi (V)

€12.00