

# Menu

## Antipasti

### Piatto Royale

Prosciutto Malamerenda 24 Mesi, Prosciutto Cinta Senese, Petto d'Anatra Stagionato, Capocollo in Carta, Pancetta da Cinta Senese, Salame al Coltello, Salame di Fassona, Gorgonzola al Cucchiaio, Ocelli al Cucchiaio, Ocelli al Castagno, Pecorino Toscano al Tartufo, Ocelli al Barolo, Ocelli Bacche Rosa, Pecorino Stagionato in Grotta, Mostarda di Frutta, Carciofo alla Cafona, Olive Verdi & Pomodori Secchi accompanied by Grissini, Lingue di Suocera & Sourdough Bread

€65.00

### 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