

M E N U



"Food is our common ground, a universal experience"
~James Beard~

ANTIPASTI

Piatto Royale

A Selection of Premium Cuts & Cheeses, accompanied by
Grissini, Lingue & Sourdough Bread

€65.00

Frittata di Pollo con Pecorino

Chicken & Pecorino Cheese Fritter served with Peanut Sauce
& Avocado Salad

€14.00

Carpaccio di Manzo (GF)

Beef Carpaccio with Castelmagno Cheese Shavings, Champagne Jelly
& Giuseppe Giusti Balsamic Vinegar of Modena

DOP Aged for 25 years

€15.00

Uova in Camicia (V)

Poached Egg with Parmigiano Reggiano Sauce, Chives & Toasted Bread

€12.00

Pork Bao Buns (LF)

Pork Bao Buns served with Lemongrass Oil & Sesame Sauce

€14.00

Carciofo e Patate (VG,V)

Fried Artichoke with Creamy Potatoes & Aged Goat Cheese

€12.00

PRIMI

Risotto del Giorno

€15.00

Zuppa del Giorno

€12.00

Side Dishes at €3.00 each

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

PASTA

Maccheroncini alla Carbonara
Starter €14.00 | Main €17.00

Pappardelle ai Funghi Porcini e Tartufo (V)
Starter €14.00 | Main €17.00

Gnocchi Gorgonzola e Noci (V)
Starter €12.00 | Main €17.00

Raviolo del Giorno
Fresh Filled Pasta of the Day
Starter €14.00 | Main €18.00

SECONDI

Ta' Giorgia Rabbit Stew (GF, LF)
Grandma's Traditional Rabbit Stew accompanied by Roasted Vegetables
& Potatoes
€24.00

La Barbabietola (V, GF)
Roasted Beetroot set on Chickpea Purée & Goat Cheese Crumbs
€18.00

Due Modi di Anatra (LF)
Pan-Seared Duck Breast served with Pear Sauce
& accompanied by a Duck Spring Roll, Roasted Onion & Thyme Potato
€25.00

Agnello sul Mattone (GF, LF)
Lamb Rump served Blue on Hot Lava Stone (to be cooked yourself to
your likings) served with Mint Jus, Couscous & Seasonal Vegetables
€30.00

Il Filetto 250g (GF, LF)
Grilled Beef Fillet served with Roasted Cauliflower Purée,
Crispy Speck, Glazed Asparagus & finished with Beef Jus
€35.00

Dalla Macelleria (GF, LF)
Selection of Fresh & Dry Aged Meat from the Butchery
Market Price

Fresh Fish of the Day
Daily catch served with Roasted Fennel & Potatoes
€25.00

DOLCI

Tiramisu al Berta DiNero Crema Caffè (V)
Classic Tiramisu with Berta Coffee Liquor
€8.00

Gioia Piemontese (V, GF)
Luke's Hazelnut Parfait served with Warm Almond Milk
€12.00

Nostra Limone (V)
Sweet Short Biscuit with Warm Lemon Curd
topped with Fresh Seasonal Berries & Dry Meringue
€8.00

Crispelle di Riso al Grand Marnier (V)
Rice Fritters drizzled with Honey, flamed with Grand Marnier
& served with Vanilla Ice Cream
€6.00

Bunèt alla Piemontese (V)
Piedmontese Pudding with Cacao & Berta Amaretti
€8.00

Il Gelo (V)
A Selection of Artisan Gelato & Sorbet
€2.50 per scoop

Selezione di 6 Formaggi (V)
€12.00

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

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