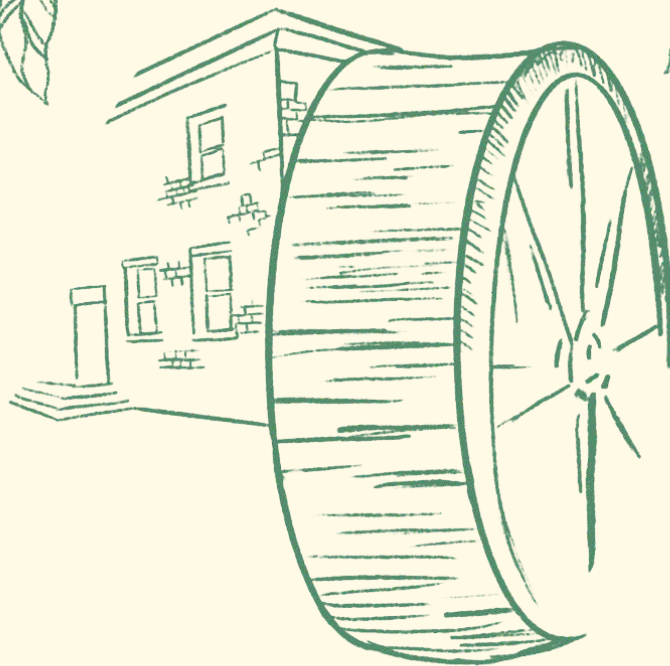


Capri

AT THE DAM



Capri

Aperitivi

OLIVE MISTE (VE) Olives from Sicily and Puglia.	3.95	CAVIALE 20gr Exmoor Imperial Oscietra caviar, served with lemon, butter and herbs on a crostini.	39.95
OSTRICHE Oysters served with shallots in red wine vinegar and tabasco.	Four: 10.00 Eight: 20.00	ARANCINI (V) Fried Sicilian rice balls with truffle mushroom and parmesan.	9.95

Bruschette & Pane

SELEZIONE DI PANE (V) Selection of Italian bread, served with aioli.	6.25	BRUSCHETTA AI FICHI DOLCE LATTE E PROSCIUTTO CRUDO Roasted figs with honey, Dolcelatte cheese and Parma ham, on toasted Altamura bread, drizzled with a red wine reduction.	11.95
GARLIC BREAD WITH GARLIC & SEA SALT (VE)	6.25		
GARLIC BREAD WITH TOMATO (VE)	7.25	BRUSCHETTA CON GAMBERONI & SALSA ROSA Pan-fried king prawns with spicy Marie Rose sauce and avocado, on toasted Altamura bread, dressed with lemon vinaigrette and caviar.	13.50
GARLIC BREAD WITH CHEESE (V)	7.95		
BRUSCHETTA ROMANA (VE) Toasted Altamura bread with chopped tomatoes, garlic, oregano, fresh basil and olive oil.	7.60		



Insalate

INSALATA DI POLLO 11.50
Grilled chicken breast with pancetta, baby gem lettuce, pecorino cheese, crostini bread and Caesar dressing.

INSALATA DI SALMONE & AVOCADO (N) 12.50
Smoked salmon and avocado with feta cheese, baby gem lettuce, radicchio, cherry tomatoes and walnut, drizzled with Dijon mustard dressing.

INSALATA DI RAPA (V) (N) 9.80
Sliced beetroot salad with rocket, goats' cheese, pine nuts, raspberries and balsamic vinaigrette.



Antipasti

CAPRESE (V) 10.75
Heritage tomatoes, buffalo mozzarella, fresh basil and olive oil.

ASPARAGI GRIGLIATI CON FORMAGGIO DI CAPRA & NOCI (V) (N) 11.50
Grilled asparagus with gratinated goat's cheese, fresh tomatoes, roasted nuts, pesto Genovese and watercress.

MELANZANE ALLA PARMIGIANA (V) 10.25
Oven-baked layers of sliced aubergine, Napoli sauce, mozzarella, parmesan, smoked cheese and fresh basil.

PATÈ DI FEGATINI DI POLLO 10.70
Chicken liver pate, with port and brandy, served with toasted Italian bread and cranberry sauce.

SELEZIONE DI SALUMI 12.50
Selection of regional cured sliced meats served with pickles and cheeses.

CARPACCIO DI PETTO D'ANATRA 12.10
Thinly sliced seared duck breast with pink peppercorns, watercress, pecorino cheese shavings and a honey-orange vinaigrette.

CALAMARI FRITTI 12.50
Freshly caught calamari deep fried in an Italian batter served with tartar sauce and a lemon wedge.

POLPO PATATE E CHORIZO 12.85
Pan-fried octopus, potatoes and chorizo, served alongside honey and saffron mayonnaise.

COZZE ALL ARRABBIATA OR MARINIÈRE 12.30
Fresh mussels in a spicy tomato sauce with chili and garlic, OR with white wine, shallots, cream and parsley.

GAMBERONI PICCANTI 14.50
King prawns flamed with brandy, chili, garlic, and cherry tomatoes, topped with spring onion, and served in a lobster and cream sauce.

Paste

SPAGHETTI ALLA BOLOGNESE Slow-cooked beef ragù, with tomato and fresh basil.	13.50	PACCHERI CON FRIARIELLI E CALAMARI Paccheri pasta tossed with fresh calamari, king prawns and friarielli, with confit cherry tomatoes, served in a light lobster bisque sauce, drizzled with chili oil.	21.50
RIGATONI ALLA NORMA Rigatoni pasta served with deep-fried aubergine, tomato sauce, vegan cheese and fresh basil.	14.85	RAVIOLI RICOTTA E SPINACI (V) Egg pasta parcel with spinach and ricotta cheese, tossed with mushrooms, butter and sage.	15.80
SPAGHETTI ALLA CARBONARA Smoked pancetta tossed with pecorino cheese, eggs and cream.	14.80	AGNOLOTTI ALL'ARAGOSTA Egg pasta parcel with lobster and ricotta cheese served with king prawn tails, sundried cherry tomatoes in a lobster bisque and creamy tomato sauce.	21.50
PENNE PICCANTI Italian sausage with nduja, served in a tomato, garlic, and chili sauce and topped with fresh basil.	15.50	RISOTTO CON FUNGHI & TARTUFO (V) Arborio rice with a mixture of mushroom and porcini, tossed with shallots and white wine, finished with butter and parmesan cheese and drizzled with truffle oil.	19.00
PAPPARDELLE AL RAGÙ DI CODA DI BUE 12hr slow-cooked Oxtail ragù, tomato sauce, red wine and herbs, served with egg pappardelle pasta and pecorino cheese.	17.95	RISOTTO AGLI ASPARAGI E GAMBERONI Arborio Rice with red king prawns and asparagus flamed in prosecco and saffron, drizzled with pistachio and pecorino cheese.	21.85
SPAGHETTI ALLE VONGOLE Fresh clams flamed with white wine, chili, garlic, cherry tomatoes and parsley.	18.00	LASAGNE EMILIANE Fresh layers of egg pasta, slow cooked beef ragù, baked with béchamel sauce, mozzarella & parmesan cheese.	14.50
RIGATONI AL SALMONE & MASCARPONE Fresh salmon flamed in vodka, Tenderstem broccoli, mascarpone cheese, lemon zest, herbs and pink peppercorns.	15.95		



Pizze

MARGHERITA (V) Tomato, mozzarella, basil and oregano.	13.00	CALABRESE Tomato, mozzarella, hot nduja, pancetta, jalapeño, rocket and Caesar dressing.	15.80
SICILIANA Tomato, mozzarella, spicy salami, basil and oregano.	14.50	ITALIANA Tomato, mozzarella, cherry tomatoes, Parma ham, rocket, parmesan shaving and oregano.	16.20
VEGETARIANA (V) Tomato, mozzarella, chargrilled vegetables, basil and oregano.	14.00	FRUTTI DI MARE Tomato, mozzarella, mixed seafood, olive, garlic, chili, parsley and oregano.	17.00
QUATTRO STAGIONI Tomato, mozzarella, mushroom, ham, olive, artichoke, basil and oregano.	15.00	NORVEGESE Tomato, mozzarella, smoked salmon, baby prawns, rocket, lemon zest, drizzled with lemon vinaigrettes.	17.50
CAMPAGNOLA Tomato, mozzarella, Italian sausage, caramelised onion, goats' cheese, basil and oregano.	15.00	CALZONE CLASSICO Folded pizza filled with mozzarella, ham, salami, topped with tomato sauce, basil and oregano.	15.00
PROSCIUTTO DEL MONTE Tomato, mozzarella, ham, pineapple, basil and oregano.	15.00		
NAPOLETANA Mozzarella, Italian sausage, friarielli, smoked provola cheese, basil and oregano.	15.00		



Secondi Di Carne

POLLO ALL'ORTOLANA 22.50
Chargrilled chicken supreme, served in a bed of grilled vegetables and Parmentier potatoes in a chicken jus.

POLLO ALLA MILANESE 23.00
Crispy breaded chicken breast, served with rocket salad, cherry tomatoes and parmesan shavings, drizzled with lemon dressing.

POLLO AI FUNGHI 21.00
Pan-fried chicken breast with butter and sage, flamed with white wine, shallots, wild porcini mushroom and a touch of cream.

SALTIMBOCCA ALLA ROMANA 24.00
Sliced veal with Parma ham and sage, served in a butter and white wine sauce.

SCALOPPINA AL LIMONE 23.50
Veal escalope cooked in butter, lemon and white wine.

COSTOLETTE DI AGNELLO ALLA SALSА DELLE MADONIE 27.50
Pan-fried lamb cutlet, glazed in negroamaro red wine served with porcini mushroom, caramelized shallot in balsamic vinegar and Tenderstem broccoli.

COSTOLETTE DI MANZO 24.50
Slow-cooked short ribs of beef, served in our special recipe of barbecue sauce and potato purée.

CONTROFILETTO DI MANZO AL DOLCELATTE 30.00
Prime, grilled sirloin steak served with melted Dolcelatte cheese, peppercorns, brandy and cream sauce finished with Parma ham rosette.

FILETTO DI MANZO ALLA CALÓ (N) 38.00
Beef fillet steak, topped with crispy dauphinoise potatoes, truffle mushroom duxelles and chicken liver pâté, served with a marsala and red wine sauce and a sprinkle of pistachio.

All the above grilled dishes are served with a choice of fries or vegetables of the day.

Griglia

POLLO ALLA GRIGLIA (GF) 21.00
Chargrilled chicken supreme.

COSTOLETTE D'AGNELLO (GF) 26.85
Chargrilled rack of lamb.

COSTATA DI MANZO (GF) 33.00
Grilled rib-eye steak on the bone.

CONTROFILETTO DI MANZO (GF) 26.95
Prime grilled sirloin steak.

FILETTO DI MANZO (GF) 35.50
Prime grilled fillet of beef steak.

All the above grilled dishes are served with tomato, mushroom and a choice of fries or vegetables of the day.

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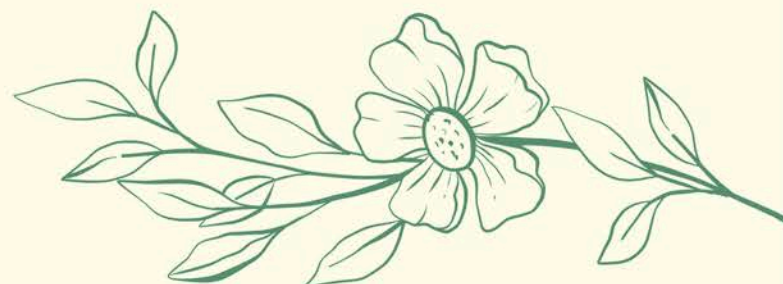
PEPPERCORN SAUCE 3.50

BAROLO SAUCE 3.50

BLUE CHEESE SAUCE 4.00

BEARNAISE SAUCE (GF) 3.50

GARLIC & BUTTER SAUCE (GF) 3.50



Secondi Di Pesce

SALMONE AL PISTACHIO IN SALSA ALLO ZAFFERANO (N) 24.50
Baked salmon coated in a pistachio crumb, with grilled asparagus, served in a prosecco and saffron cream sauce.

SPIGOLA CROCCANTE CON PATATE E CHORIZO (GF) 24.10
Crispy seabass served on Parmenter potatoes with Spanish chorizo, cherry tomatoes, garlic, butter and white wine sauce.

MERLUZZO IN SALSA MEDITERRANEA (GF) 24.50
Baked cod served on crushed roast potatoes, pancetta, cherry tomatoes, taggiasche olives and lilliput capers with a garlic butter and white wine sauce.

All the above grilled dishes are served with a choice of fries or vegetables of the day.

GAMBERONI ALLA GRIGLIA (GF) 23.95
Eight grilled Argentinian red king prawns served with salmoriglio sauce.

GRIGLIATA MISTA DI PESCE (GF) 29.50
Grilled mixed fish served with cherry tomatoes, chili, garlic & a white wine sauce. (Or plain grilled)

All the above grilled dishes are served with a choice of fries or vegetables of the day.

Contorni

INSALATA MISTA (GF) (VE) 6.00
Mixed salad served with French or Italian dressing.

INSALATA DI RUCOLA (GF) (V) 6.00
Rocket salad with parmesan shavings and lemon dressing.

POMODORI CON CIPOLLE & PESTO (V) (N) (GF) 6.00
Heritage tomatoes with red onion, walnut and pesto.

PATATINE FRITTE (VE) (GF) 6.00
French fries

PATATINE TARTUFATE (V) (GF) 6.50
French fries with truffle oil and parmesan.

ZUCCHINE FRITTE (V) 6.00
Courgette fries in light Italian batter.

BROCCOLI GRATINATI (V) 6.00
Broccoli with cheese sauce gratin.

PATATE ARROSTO SALVIA & ROSMARINO (VE) (GF) 6.00
Crushed roast potatoes with sage and rosemary.

VERDURE ASSORTITE CON PATATE (VE) (GF) 5.00
Assorted vegetables with potatoes.

VERDURE GRIGLIATE (VE) (GF) 5.50
Chargrilled vegetables, drizzled with basil pesto and oregano.

ASPARAGI GRIGLIATI (VE) 6.50
Chargrilled asparagus with sesame seeds and soy sauce.



Information For Food Allergies:

If you have any food allergy or intolerance, please inform your server every time you visit, before you order, as not all ingredients can be listed. Whilst we take every care to prevent cross-contamination, please note that we cannot guarantee that your dish will be free from allergenic ingredients, as dishes are prepared in areas where these ingredients are present. We are unable to guarantee that products manufactured off-site do not contain traces of a specific ingredient.