



SET MENU

Two courses - £19.99 | Three courses - £25.99

STARTERS

ZUPPA DEL GIORNO

Today's homemade soup served with fresh bread

BRUSCHETTA CLASSICA

Toasted homemade bread topped with mixed cherry tomatoes, olive oil and balsamic vinegar glaze

COZZE ALLA TARANTINA

Mussels cooked in white wine, garlic and creamy sauce served with bread

WHITEBAIT

Deep-fried fish in breadcrumbs served with Sriracha sauce

ARANCINI

Crispy-fried truffle risotto balls filled with Parma ham, served with truffle aioli dipping sauce, grated Parmesan cheese and fresh amaranth

TRICOLORE SALAD

Avocado topped with stacked layers of mozzarella and fresh tomato, drizzled with basil pesto, toasted pinenuts and sundried tomatoes

MAIN COURSES

CAPRI BURGER

6oz beef patty or chicken fillet topped with melted mature cheddar, in a brioche bun with tomato, red onion, rocket, mustard mayo and fries

Add bacon **£2.50**

POLLO ALLA CREMA GF

Char-grilled chicken breast with a creamy mushroom sauce, vegetables and potatoes

FILETTO DI BRANZINO

Baked fillet of seabass with lemon sauce and a touch of herb oil, served with fresh vegetables & new potatoes

PANCETTA DI MAIALE GF

Slow-cooked pork belly with apricot and red wine sauce, potatoes and vegetables

CLASSIC MARGHERITA

Tomato sauce, mozzarella, fresh basil and olive oil

Add meat option topping for extra **£2.50 each**

Add vegetable option topping for extra **£2.00 each**

PROSCIUTTO E FUNGHI

Tomato, mozzarella, ham and mushrooms

COW'S LIVER

Pan-fried cow's liver in rich red wine sauce served with homemade mashed potato and vegetables

RISOTTO AI FUNGHI GF

Creamy risotto made with arborio rice, wild mushrooms and Parmesan cheese

Add chicken **£3**

RAGU ALLA BOLOGNESE

Tagliatelle served with our homemade slow-cooked beef Bolognese

CARBONARA

Bucatini pasta with sautéed guanciale, cream, egg and Parmesan cheese sauce

Add chicken **£3**

NEW PASTA VEGANA

Spaghetti pasta with fresh basil, roasted peppers and pine nuts

CAESAR

Romain lettuce with anchovy, croutons, Parmesan cheese and Caesar dressing

Add Chicken **£5**





CONTORNI

The provenance of our ingredients is extremely important to us, that's why we source quality seasonal vegetables & salad leaves, locally grown where possible, so that they are at their freshest.

Fries	£4.95	Tender stem broccoli with extra virgin olive oil and sea salt	£5.45
Truffle oil and shaved Parmesan fries	£5.95		
New potatoes with garlic and rosemary	£4.95	Mixed salad with house vinaigrette	£4.95
Zucchini fritti	£6.95	Rocket and Parmesan salad with extra virgin olive oil & balsamic vinegar	£5.45
Green beans with extra virgin olive oil and sea salt	£4.95		

DESSERTS

TIRAMISU

Homemade classic Italian Tiramisu

BROWNIE AL CIOCCOLATO

Indulgent chocolate brownie served warm with ice cream

SUMMER FRUIT PANNA COTTA

A soft and delicate vanilla cream dessert served with summer fruit compote and shortbread crumbs

AFFOGATO AL CAFFE

A shot of warm espresso coffee poured over vanilla ice cream with crumbed amaretti biscuits

HOT DRINKS

Americano	£3.25	Herbal Tea	£3.75
Cappuccino	£3.95	Choose from: Peppermint, Fresh Mint, Chamomile, Earl Grey	
Flat White	£3.95	Liqueur Coffee	£6.95
Espresso	£2.75	Choose your liqueur: Tia Maria, Jameson Whiskey, Brandy - ask your server for other options	
Extra shot £1		Double shot	£8.95
Caffe Latte	£3.95	Syrup for coffee	£1.00
Breakfast Tea	£2.95	Choose from: Vanilla, Caramel	
Hot Chocolate	£4.50		



Bella Capri



ALLERGY INFORMATION

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

