



MAIN MENU

43-47 HIGH ST, EWELL, EPSOM KT17 1RX

ANTIPASTI / SHARING PLATES

(FROM 2 PEOPLE)

AFFETTATTI MISTI

£16

A selection of cured meats, 18 month parmesan and artichokes hearts. [GF]

CASSERUOLA DI FRUTTI DI MARE

£18

Scottish mussels, clams, calamari, Atlantic prawns in white wine, garlic butter and parsley. [GF]

PRIMO / STARTER

GAMBERONI ROIALI

£13.5

King prawns in a white wine, paprika, garlic butter and parsley. [GFO]

CAPASANTA E GAMBERETTO

£14.5

Scallops, Atlantic prawns, asparagus and mushrooms in white wine, chilli and parsley. [GFO]

SALMONE COLETTA

£13.5

Roll of scotch smoked salmon with avocado, Atlantic prawns and cocktail sauce. [GF]

CALAMARI FRITTI

£9.5

Deep fried squid served with tartar sauce.

COZZE MARINARA

£9.5

Scottish mussels in white wine, lemon, garlic butter and parsley. [GF]

COZZE NAPOLI

£9.5

Scottish mussels in tomato sauce, white wine, garlic butter and parsley. [GF]

COCKTAIL DI GAMBERETTI

£8.5

Atlantic prawns with cocktail sauce. [GF]

AVOCADO E GAMBERETTI

£9.5

Avocado with Atlantic prawns and cocktail sauce. [GF]

SARDINE

£7.5

Fresh grilled sardines. [GFO]

BIANCHETTI

£7.5

Deep fried whitebait served with tartar sauce.

MANGO GAMBERETTI E GRANCHIO

£12.5

Mango salad, Atlantic prawns and crab with cocktail sauce. [GF]

MELONE DI STAGIONE

£6

Fresh melon. [GF] [VG] [VGT]

ZUPPA GIARDINERA

£6

Vegetarian soup. [GF] [VG] [VGT]

ESOTICA

£9.5

Avocado, buffalo mozzarella, vine tomato, rocked salad with balsamic vinegar. [GF] [VGT]

PATE DI FEGATINI POLLO

£7.5

Homemade chicken liver pate with brandy served in a French toast and onions chutney.

PROSCIUTTO E MELONE

£9.5

24 month cured Parma ham and melon. [GF]

FUNGI RIPIENI

£9.5

Mushroom filled with mozzarella, herbs, garlic butter and Parma ham. [GF] [VGT]

CARPACCIO DI MANZO

£13.5

Scottish beef filet, Parmesan cheese, rocket salad and anchovy aioli. [GF]

PASTA E RISOTTO

PENNE ALL'ARRABIATA

£12.5

Tomato sauce, garlic, chilli and basil. [VG] [VGT]

PENNE AMATRICIANA

£13.5

Tomato sauce, pancetta, mushroom and touch of cream.

PENNE PESTO

£12.5

Homemade pesto with sundried tomato. [VG] [VGT]

SPAGHETTI BOLOGNA

£13.5

8 hours slow cooking beef meat, tomato sauce and basil.

LINGUINE ALLE VONGOLE

£15.5

Fresh clams, cherry tomatoes, garlic and parsley.

LINGUINE SALMONE E ZUCCHINI

£15.5

Scottish smoked salmon in a creamy tomato sauce and courgette.

LINGUINE FRUTTO DI MARE

£20.5

Scottish mussels, Atlantic prawns, clams, calamari, Scottish salmon and crab in a creamy tomato sauce.

TORTELLONI DELLA NONNA

£12.5

Freshly made pasta filled with ricotta and spinach in a creamy tomato sauce, mushrooms and basil. [VGT]

LASAGNE

£13.5

Classic bechamel, 8 hour slow cooked beef with mozzarella and Parmesan.

MELANZANE PARMIGIANA

£12.5

Aubergine layers, classic bechamel, tomato sauce, mozzarella and Parmesan. [VGT]

RISOTTO PORCINI

£15.5

Arborio rice, porcini and 18 months Parmesan. [VG] [VGT]

RISOTTO ZAFFERANO,
ASPARAGO E CALAMARO

£15.5

Arborio rice in a saffron, asparagus and baby squid.

[GLUTEN-FREE PASTA AVAILABLE]

ANY ALLERGIES, PLEASE CONTACT ONE OF OUR STAFF, WE WILL BE HAPPY TO HELP YOU.

PESCE / FISH

LUCCIO DI MARE	£20
Sea bass in white wine, lemon and butter parsley. [GFO]	
RAZA	£22
Skate in a black butter, capers and parsley. [GFO]	
NASELLO	£23
Filet of halibut in white wine, cherry tomato, claws, prawns and parsley. [GFO]	
SCAMPI MARIA LUISA	£18.5
Scampi, Atlantic prawns, asparagus and mushroom in a brandy, tomato creamy sauce. Served with basmati rice. [GFO]	

MANZO / BEEF

BOEUF STROGANOFF	£18.5
Strips os Scottish filet steak, mushrooms in a tomato creamy brandy sauce. Served with basmati rice. [GFO]	
MEDAGLIONI DIANE	£28.5
Scottish filet steak, mix wild mushrooms in a French mustard, brandy and cream. [GFO]	
FILETTO DIAVOLA	£30.5
Scottish filet steak in a mix peppers, shallots white wine and tomato sauce. [GF]	
FILETTO ROSSINI	£30.5
Scottish filet steak in a brandy, liver pate sauce served on French toast. [GF]	

VITELLO / VEAL

COSTOLETTA DI VITELLO ALL'PORCINI	£32.5	SCALLOPINE SALTIMBOCCA	£18.5
Veal chop in a porcini mushroom, garlic, chilli and white wine. [GFO]		Veal escalope with Parma ham and sage in a white wine sauce. [GFO]	
SCALLOPINE MARSALA	£17.5	SCALLOPINE AL LIMONE	£16.5
Veal escalope in a Marsala wine, mushrooms and cream. [GFO]		Veal escalope in lemon butter, white wine and parsley. [GFO]	
SCALLOPINE MILANESE	£18.5	FEGATO BURRO E SAGGIA	£17.5
Breadcrumbs veal escalope. Served with spaghetti Napoli or bolognese.		Calves liver in butter and sage. [GF]	

POLLO / CHICKEN

POLLO STROGANOFF	£15.5
Strips of chicken, mushrooms in a tomato creamy sauce. Served with basmati rice. [GFO]	
POLLO CREMA E FUNGI	£15.5
Breast of chicken, mushrooms in a cream and brandy sauce. [GFO]	
POLLO VESUVIO	£15.5
Breast of chicken, melted mozzarella and 18 month Parmesan in a creamy tomato sauce. [GFO]	

AGNELLO / LAMB

CARRÉ DI AGNELLO	£32.5
Welsh rack of lamb in garlic, red wine and rosemary. [GFO]	

CONTORNI / SIDES

£ 3 . 5

PATATINE FRITTE
French fries. [VG] [VGT] [GF]
SPINACI
French spinach with oil olive. [VG] [VGT] [GF]
PISELLI E BURRO
Garden peas with butter. [VGT] [GF]
ZUCCHINI FRITTE
Fried courgettes. [VG] [VGT]
INSALTA MISTA
Garden mix salad with balsamic glaze. [VG] [VGT] [GF]
CAVOLFIORE DOPPIO FORMAGGIO
cauliflower double cheese. [VGT]
RUCOLA E PARMIGIANO
Wild rocket, 18 month Parmesan with balsamic glaze. [VGT] [GF]

GRIGLIATA / GRILL

COSTOLETTE DI AGNELLO	£28.5
Welsh lamb cutlets. [GF]	
BISTECCA CONTROFILETTO	£23.5
Scottish sirloin steak and garnish. [GF]	
FILETTO ALLA GRIGLIA	£28.5
Scottish filet steak and garnish. [GF]	
SAUCES	£3
French peppercorn Wild mix mushroom	
ARROSTO DELLA DOMENICA	£18.5
Sunday roast. [GFO]	

ALL THE MAIN COURSES ARE SERVED WITH SAUTÉ POTATO, CARROT & BROCCOLI

Il Capriccio

GF: GLUTEN-FREE

VG: VEGAN

GFO: GLUTEN-FREE OPTION

VGT: VEGETARIAN

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