

Il Capriccio

MAIN MENU

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

ANTIPASTI / SHARING PLATES

(FROM 2 PEOPLE)

AFFETTATI MISTI

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

£16

CASSERUOLA DI FRUTTI DI MARE

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

£18

PRIMO / STARTER

GAMBERONI ROIALI

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

£13.5

CAPASANTA E GAMBERETTO

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

£14.5

SALMONE COLETTA

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

£13.5

CALAMARI FRITTI

Deep fried squid served with tartar sauce.

£9.5

COZZE MARINARA

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

£9.5

COZZE NAPOLI

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

£9.5

COCKTAIL DI GAMBERETTI

Atlantic prawns with cocktail sauce. [GF]

£8.5

AVOCADO E GAMBERETTI

Avocado with Atlantic prawns and cocktail sauce. [GF]

£9.5

SARDINE

Fresh grilled sardines. [GFO]

£7.5

BIANCHETTI

Deep fried whitebait served with tartar sauce.

£7.5

MANGO GAMBERETTI E GRANCHIO

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

£12.5

MELONE DI STAGIONE

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

£6

ZUPPA GIARDINERA

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

£6

ESOTICA

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

£9.5

PATE DI FEGATINI POLLO

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

£7.5

PROSCIUTTO E MELONE

24 month cured Parma ham and melon. [GF]

£9.5

FUNGI RIPIENI

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

£9.5

CARPACCIO DI MANZO

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

£13.5

PASTA E RISOTTO

PENNE ALL'ARRABIATA

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

£12.5

PENNE AMATRICIANA

Tomato sauce, pancetta, mushroom and touch of cream.

£13.5

PENNE PESTO

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

£12.5

SPAGHETTI BOLOGNA

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

£13.5

LINGUINE ALLE VONGOLE

Fresh clams, cherry tomatoes, garlic and parsley.

£15.5

LINGUINE SALMONE E ZUCCHINI

Scottish smoked salmon in a creamy tomato sauce and courgette.

£15.5

LINGUINE FRUTTO DI MARE

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

£20.5

TORTELLONI DELLA NONNA

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

£12.5

LASAGNE

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

£13.5

MELANZANE PARMIGIANA

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

£12.5

RISOTTO PORCINI

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

£15.5

RISOTTO ZAFFERANO, ASPARAGO E CALAMARO

Arborio rice in a saffron, asparagus and baby squid.

£15.5

[GLUTEN-FREE PASTA AVAILABLE]

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 of 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
Veal chop in a porcini mushroom, garlic, chilli and white wine. [GFO]	
SCALLOPINE MARSALA	£17.5
Veal escalope in a Marsala wine, mushrooms and cream. [GFO]	

SCALLOPINE SALTIMBOCCA	£18.5
Veal escalope with Parma ham and sage in a white wine sauce. [GFO]	
SCALLOPINE AL LIMONE	£16.5
Veal escalope in lemon butter, white wine and parsley. [GFO]	

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]	

AGNELLO / LAMB

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

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]	

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]

CAVOLFOIRE DOPPIO FORMAGGIO

cauliflower double cheese. [VGT]

RUCOLA E PARMIGIANO

Wild rocket, 18 month Parmesan with balsamic glaze. [VGT] [GF]

Il Capriccio

GF: GLUTEN-FREE

GFO: GLUTEN-FREE OPTION

VG: VEGAN

VGT: VEGETARIAN

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