

RESTAURANT WINTER  
PROMOTION  
KICK OFF 1 - 2

JAN 13TH TO JAN 26TH

3 Course Dinner Menu  
Monday to Friday \$45  
Saturday \$60

All guests must participate to the RW Menu at the table -  
No substitution allowed - Not available for parties of 6 & up  
Gluten Free Pasta available

A P P E T I Z E R  
(choice of)

Insalata di Cesare  
romaine lettuce, brioche croutons, shaved parmesan cheese,  
classic Caesar dressing

Parmigiana di melanzane  
*three cheeses baked eggplant parmigiana, tomato auce, basil*

Burratina Caprese  
Imported *burrata cheese, heirloom tomatoes, fresh basil*  
**add Parma prosciutto \$7**

Mozzarella in carrozza  
*Panko crusted brioche bread filled with bufala mozzarella, corbari  
tomato sauce*  
**Add anchovies \$4**

Arancini alla Nerano  
*rice balls with zucchini & provolne del Monaco*

M A I N C O U R S E  
(choice of)

Rigatoni melanzane e burrata  
*Artisanal rigatoni, eggplant, cherry tomato sauce, burrata cheese*

Spagheti aglio, olio e peperoncino  
*Spaghetti with organic black garlic, parsley, chilly flakes,  
Capri E.V. olive oil*

Paccheri alla Genovese  
*large rigatoni, slow cooked onions and beef ragù, pecorino cheese*  
**Add meat ball \$7**

Paccheri all'arrabiata  
*Large rigatoni, spicy cherry tomato sauce, garlic, basil*  
**Add shrimp for \$8**

Spaghetti alla puttanesca di mare  
Spaghetti, swordfish, black olives, capers, cherry tomato sauce

Trancio di salmone in padella  
*Pan seared wild Faeroe island salmon, sun dried tomato, capers, black  
olives, mixed green salad*

Cotoletta e parmigiana  
Breaded chicken cutlet topped with classic eggplant parmigiana

D E S S E R T  
Biscotti alla nutella  
Nutella cookies, vanilla ice cream

Torta Caprese  
*flourless and almond chocolate cake, vanilla ice cream*

Cannoli Siciliani  
*crispy shell, sheep ricotta cheese*

RESTAURANT WINTER  
PROMOTION  
WEEK 3 \* 4

JAN 27 TH TO FEB 9 TH

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Saturday \$60

**All guests must participate to the RW Menu at the table -  
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A P P E T I Z E R  
(choice of)

Insalata di rughetta e pistacchio  
*Baby arugula salad, shaved pecorino cheese, cherry tomatoes, house  
dressing*

Zuppa di lenticchie e friarielli  
*Classic lentil soup, broccoli rabe, croutons*

Zucchine alla Scapece  
*Marinated zucchini, mint, garlic, vinaigrette*

Polipetti alla Luciana  
*Baby octopus, capers, Gaeta olives, potatoes, spicy tomato sauce,  
toasted bread*

Carpaccio di salmone  
*Marinated salmon carpaccio, shaved fennels, arugula, green olives,  
lemon & olive oil dressing*

M A I N C O U R S E  
(choice of)

Ravioli Capresi  
*House-made classic ravioli, caciotta cheese, marjoram, tomato sauce,  
basil*

Spagheti aglio, olio e peperoncino  
*Spaghetti with organic black garlic, parsley, chilly flakes,  
Capri E.V. olive oil*

Fettuccine alla bolognese  
*House-made fettuccine, classic beef & veal ragu', parmesan cheese*

Paccheri all'arrabiata  
*Large rigatoni, spicy cherry tomato sauce, garlic, basil*  
**Add shrimp for \$8 or meatball for \$7**

Risotto gamberi e limone  
*Citrus risotto, mascarpone cheese, shrimp*

Trancio di salmone in padella  
*Pan seared wild Faeroe island salmon, sun dried tomato, capers, black  
olives, mixed green salad*

Scaloppine di pollo al limone  
*Organic chicken breast, lemon & capers, parmesan cheese  
smashed potato*

D E S S E R T  
Biscotti alla nutella  
*Nutella cookies, vanilla ice cream*

Tiramisu'  
*Ladyfingers, mascarpone, espresso coffee, cocoa*

Cannoli Siciliani  
*crispy shell, sheep ricotta cheese*

**R E S T A U R A N T W I N T E R  
P R O M O T I O N  
W E E K 5 - 6**

**F E B 1 0 T H T O M A R 1 S T**

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(choice of)

Insalata di rughetta e pistacchio  
*Baby arugula salad, shaved pecorino cheese, cherry tomatoes, house  
dressing*

Zuppa di lenticchie e friarielli  
*Classic lentil soup, broccoli rabe, croutons*

Zucchine alla Scapece  
*Marinated zucchini, mint, garlic, vinaigrette*

Mozzarella in carrozza  
*Panko crusted brioche bread filled with bufala mozzarella, corbari  
tomato sauce*  
**Add anchovies \$4**

Carpaccio di salmone  
*Marinated salmon carpaccio, shaved fennels, arugula, green olives,  
lemon & olive oil dressing*

**M A I N C O U R S E**  
(choice of)

Ravioli Capresi  
*House-made classic ravioli, caciotta cheese, marjoram, tomato sauce,  
basil*

Spaghetti aglio, olio e peperoncino  
*Spaghetti with organic black garlic, parsley, chilly flakes,  
Capri E.V. olive oil*

Fettuccine alla bolognese  
*House-made fettuccine, classic beef & veal ragu', parmesan cheese*

Paccheri all'arrabiata  
*Large rigatoni, spicy cherry tomato sauce, garlic, basil*  
**Add shrimp for \$8 or meatball for \$7**

Risotto gamberi e limone  
*Citrus risotto, mascarpone cheese, shrimp*

Trancio di salmone in padella  
*Pan seared wild Faeroe island salmon, sun dried tomato, capers, black  
olives, mixed green salad*

Scaloppine di pollo al limone  
*Organic chicken breast, lemon & capers, parmesan cheese  
smashed potato*

**D E S S E R T**  
Biscotti alla nutella  
*Nutella cookies, vanilla ice cream*

Sorbetto e frutta di bosco  
*Lemon sorbet & mixed berries*

Cannoli Siciliani  
*crispy shell, sheep ricotta cheese*

# WINE OFFERING

\$25 per person

Choice of one quartino and one after dinner

## W H I T E   W I N E S   B Y   T H E   G L A S S

Pinot Bianco, Avanzi 2022, Lombardia

Pinot Grigio, La corte, 2020, Friuli

Pecorino Vinosophia, Chiusa Grande, 2020, Abruzzo

## R E D   W I N E S   B Y   T H E   G L A S S

Sangiovese Assalto, Chiusa Grande, 2018, Abruzzo

Nero d'Avola, Catuj, 2020, Sicilia

Montepulciano d'Abruzzo, Chiusa Grande, 2020, Abruzzo

## A F T E R   D I N N E R

Limoncello - Grappa - Amaro Caprisius - Moscato

# MrCAPRI,



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get a round of espresso martini shots  
@itsmrcapri

