



Casa Caprese

Ristorante | Pizzeria

Starters from the Sea

Tuna Tartare - <i>product subjected to freezing</i>	🐟	€ 16,00
*Polipetti alla Luciana with Crostini	🌾 🐟 🐚	€ 16,00
*Bruschetta with Buffalo Stracciatella and Marinated Shrimp Tartare (3 pieces)	🌾 🍷 🧀	€ 16,00
Peppered Mussels	🐚 🌶️	€ 18,00
*Octopus Salad	🐙 🐚	€ 20,00
*Marinated Seafood Carpaccio (sea bass, swordfish, tuna, octopus)	🐟 🐚	€ 20,00
*Mixed Seafood Salad (octopus, cuttlefish, shrimp and seafood)	🍷 🐙 🐚 🦑	€ 21,00
Sautéed Seafood	🌾 🐟 🐚	€ 22,00
Tartare Trio: Salmon, Tuna and Shrimp - <i>product subjected to freezing</i>	🍷 🐟 🐙	€ 22,00
Mussel Soup with Octopus, Prawn, Tomato, Lupini Beans and Neapolitan Tarallo	🌾 🍷 🐙 🦑 🐚 🌶️	€ 25,00
Seafood Crudo by reservation - for 2 (oysters, shrimp, tartare, carpaccio, scampi, shellfish)	🍷 🐟 🐙 🐚	€ 50,00

Starters from the Land

Bruschetta with Datterini Cherry Tomatoes	🌾	€ 7,00
Grandma's Meatballs with Neapolitan Ragù	🌾 🍷	€ 8,50
Stuffed Courgette Flowers (3 pieces stuffed with Ricotta Cheese and Ham)	🌾 🍷 🧀 🥓 🦑	€ 10,00
Neapolitan Fried Specialities (zeppole, montanara, croquette, pasta omelette frittata, arancini, calzone stuffed with ricotta and ham)	🌾 🍷 🧀 🥓 🦑 🍷 🍷	€ 13,50
Prosciutto Crudo di Parma PDO with Buffalo Mozzarella 250gr PDO	🧀	€ 18,00

Salads

- Caprese 🍷
(tomatoes, buffalo mozzarella pdo 250gr) € 14,50
- Marina Piccola "Caesar Salad" 🌾 🍷 🥄
(green salad, grilled chicken breast, croutons, parmesan cheese, greek yogurt and worcestershire sauce) € 15,00
- Marina Grande 🥄 🍷
(mixed salad, tomatoes, carrots, sweetcorn, olives, tuna and buffalo mozzarella pdo 250gr) € 15,00

Pasta Dishes from the Sea

- *Tonnarelli (egg pasta) Cacio e Pepe with Marinated Shrimp Tartare 🌾 🍷 🥄 🍤 € 18,50
- Spaghetti with Clams 🌾 🍷 € 19,00
- Spaghetti or Scialatielli with Mixed Seafood 🌾 🍷 🥄 🍤 € 21,00
- Fusilloni or Scialatielli with Pistachio Cream, Clams and Crumbled Neapolitan Tarallo 🌾 🍷 🥄 🍤 € 22,00
- *Ravioli stuffed with Burrata Cheese, Lobster Ragù, and Red and Yellow Tometo Cream 🌾 🍷 🍷 € 22,00
- *Seafood Risotto 🍷 🍷 🍷 🍷 € 23,00
(calamari, polpo, seppie, frutti di mare, gamberone)
- Scialatielli with Lobster 🌾 🍷 € 25,00

Pasta Dishes from the Land

- Spaghetti alla Nerano 🌾 🍷
(zucchini and cheese cream with zucchini chips) € 13,50
- Bucatini alla Carbonara 🌾 🍷 € 15,00
- Gnocchi alla Sorrentina a Modo Nostro 🌾 🍷 🍷
(125 gr buffalo mozzarella stuffed with Sorrento style gnocchi with meat sauce) € 15,00
- Pasta and Potatoes with Guanciale in Cheese Wafer 🌾 🍷 € 16,00
- Spaghetti with Fresh Cherry Tomatoes, Apulian Burrata and Pistachio Cream 🌾 🍷 🍷 € 17,00

Main Course from the Sea

Fresh Fish (per hectogram) 	€ 5,50
*Fried Baby Squid   	€ 15,00
*Gulf-Style Fried Seafood (<i>shrimp and squid</i>)   	€ 20,00
*Grilled Octopus with Saffron Mashed Potatoes and Crunchy Gaeta Olives  	€ 21,00
*Grilled Squid with Salad 	€ 24,00
*Imperial mixed fried seafood     (<i>prawns, squid, anchovies, calamarelle, cod and mullet</i>)	€ 26,00
*Mixed Grilled Seafood    (<i>swordfish, calamari, prawns, sea bass fillet with vegetable caponata</i>)	€ 35,00

Main Course from the Land

Knife-Sliced Neapolitan Sausage with Pan-Fried Spicy Friarielli 	€ 15,00
Lemon Veal Escalope with Pink Pepper Chips  	€ 15,00
Elephant Ear Veal Cutlet with Chips and Paprika Mayonnaise    	€ 25,00
Veal Steak with Rosemary Potatoes	€ 25,00
Grilled Beef Tenderloin / Green Pepper / Barolo  	€ 26,00
Sliced Beef with Arugula, Pachino Cherry Tomatoes PGI and Grana Padano PDO Shavings	€ 28,00
Mixed Grilled Meats   (<i>loin, knife-sliced napoli sausage, beef tenderloin, chicken steak, scamorza cheese, broccoli rabe with chili pepper and potato chips</i>)	€ 45,00

Sides

Focaccia 	€ 3,50
*French Fries  	€ 5,50
Homemade French Fries  	€ 6,50
Baked Potatoes	€ 6,50
Mixed Salad	€ 6,50
Slightly Spicy Broccoli Rabe 	€ 7,00
Marinated Zucchini (Zucchine alla Scapece) 	€ 7,50
Escarole with Olives, Capers, and Pine Nuts 	€ 8,00
Grilled Vegetables	€ 8,00
"Uncle Gianni" Eggplant (<i>with cherry tomatoes and Parmigiano Reggiano DOP</i>) 	€ 8,00
Vegetable Caponata	€ 8,50
Eggplant Parmigiana  	€ 9,50

Traditional Pizzas

Also with gluten-free or wholemeal dough at an extra charge of € 2,50

- Margherita di Casa Caprese**   € 14,00
(yellow cherry tomato cream, datterino cherry tomatoes, agerola pgi fior di latte, pdo buffalo mozzarella and basil on the side)
- Marinara**  € 8,50
(san marzano pdo tomato, garlic, pantelleria oregano and extra virgin olive oil)
- Cosacca**   € 8,50
(san marzano pdo tomato, mix of parmesan pdo and pecorino romano pdo, pepper and basil)
- Margherita**   € 9,50
(san marzano pdo tomato, mozzarella pdo and basil)
- Margherita con Melanzane**   € 9,70
(san marzano pdo tomato, aubergines, mozzarella pdo and extra virgin olive oil)
- Napoli**    € 10,00
(san marzano pdo tomato, mozzarella pdo, anchovies and extra virgin olive oil)
- Bianca o Rossa con Würstel e Patate**   € 10,50
(whit o without tomato, mozzarella pdo, sausage and french fries*)
- Sei Formaggi**   € 10,50
(mozzarella pdo, blue buffalo, buffalo ricotta cheese, emmenthal, parmigiano reggiano and grana padano pdo chips)
- Margherita Cotto e Funghi**   € 10,50
(san marzano pdo tomato, mozzarella pdo, ham, outside the oven: fresh mushrooms and extra virgin olive oil)
- Diavola Gialla**   € 11,00
(cream of yellow datterini tomatoes, mozzarella pdo and spicy salami)
- Capricciosa**   € 14,00
(artichokes, mozzarella pdo, ham, outside the oven: fresh mushrooms, roasted artichokes in oil and olive powder)
- Ripieno**   € 12,00
(san marzano pdo tomato, buffalo ricotta pdo, mozzarella pdo, neapolitan salami and extra virgin olive oil)
- Regina**   € 13,00
(san marzano pdo tomato, buffalo mozzarella pdo, basil and extra virgin olive oil)
- Ortolana**   € 13,00
(buffalo mozzarella pdo, peppers, courgettes and aubergines sautéed in extra virgin olive oil)
- Salsiccia e Friarielli**    € 13,00
(smoked provola cheese from agerola pdo, napoli sausage, broccoli rabe sautéed with chili pepper and extra virgin olive oil)
- Donna Peppa**   € 13,50
(mozzarella pdo, outside the oven: parma raw ham, grana padano dop shavings and extra virgin olive oil)
- Donna Genuina**    € 13,50
(mozzarella pdo, pachino cherry tomatoes pgi and extra virgin olive oil)

*Pescatora    € 20,00
(pachino cherry tomatoes pgi, garlic, cuttlefish, octopus, seafood, parsley and extra virgin olive oil)

Contemporary Pizzas

Also with gluten-free or wholemeal dough at an extra charge of € 2,50

McFrat    € 14,00
(yellow datterino tomato cream, 'nduja, zucchini flowers, dop buffalo mozzarella, zucchini flowers stuffed with dop buffalo ricotta and dop cooked ham)

Ripassata   € 15,00
(san marzano pdo tomatoes, dop buffalo mozzarella, dop grana padano shavings, basil, and extra virgin olive oil)

Scarpariello (baked or ripassata)    € 15,00
(sautéed cherry tomatoes, smoked provola, black pepper, pecorino romano, extra virgin olive oil and basil)

'Nduja and Sausage   € 15,50
(san marzano pdo tomatoes, agerola igp fior di latte, spilinga 'nduja, naples sausage, parmigiano reggiano pdo, chili pepper, extra virgin olive oil and basil)

Maradona    € 15,50
(sautéed datterino tomatoes with black-capped pecorino romano pdo, hand-picked naples sausage, grana padano pdo, chili pepper, basil, and extra virgin olive oil, smoked agerola pdo provola, mushroom and buffalo stracciatella pdo served on the side)

'O sole 'e Napule    € 15,50
(agerola pgi fior di latte, naples salami, zucchini flowers, burrata, extra virgin olive oil and basil)

Masaniello    € 17,00
(sautéed escarole with taggiasca olives, pantelleria capers pgi, pine nuts, smoked agerola pdo provola, naples sausage, black pepper, and extra virgin olive oil)

La Vesuvio   € 18,00
(wholemeal dough, cream of yellow tomatoes from vesuvius, outside the oven: datterini tomatoes, pdo parma ham, pdo buffalo mozzarella pdo, extra virgin olive oil and basil)

La Mortazza   € 16,00
(agerola pgi fior di latte, outside the oven: bologna mortadella pdo, buffalo stracciatella pdo, bronte pistachio pesto pdo and chopped pistachios)

Fried Pizzas

O' Cazòne e Don Faustino    € 15,00
(ricotta, provola and salami)

O' Cazòne e Don Renato    € 15,00
(provola and ham)

O' Cazòne e Don Pinuccio     € 15,00
(provola, broccoli rabs and sausage)

O' Cazòne e Don Antonio    € 15,00
(provola and escarole)

Extra San Marzano PDO Tomatoes € 1,00



Soft Drink

Mineral Water	0,75 L	€ 2,20
Coca Cola / Aranciata / Sprite	33 cl	€ 3,50
Tea Lemon / Peach	33 cl	€ 3,50
Orange Juice	33 cl	€ 4,00

Coffee, Bitters and Spirits

Espresso		€ 1,80
Espresso Macchiato		€ 2,20
Decaffeinated Espresso		€ 2,00
Espresso with Liqueur		€ 2,50
Cappuccino		€ 3,00
Limoncello / Meloncello / Pistacchiello		€ 3,00
Amaro del Capo		€ 4,00
Jägermeister		€ 4,00
Montenegro		€ 4,00
Bayles		€ 4,00
Lucano - Averna - Braulio		€ 4,00
Vodka		€ 5,00
Jefferson		€ 6,00
Grappa		€ 6,00
Whisky		€ 7,00
Grappa Barrique		€ 8,00

Draft Beers

Nastro Azzurro - Premium Lager 5,1%	20 cl	€ 3,70
Nastro Azzurro - Premium Lager 5,1%	40 cl	€ 5,70
Raffo Raw Processing - Unfiltered Lager 4.8%	20 cl	€ 4,20
Raffo Raw Processing - Unfiltered Lager 4.8%	40 cl	€ 6,20
Peroni Gran Riserva Rossa - Red Ale 5,2%	20 cl	€ 4,70
Peroni Gran Riserva Rossa - Red Ale 5,2%	40 cl	€ 6,70

Bottled Beers

Moretti Zero - Italian Lager 0,0%	33 cl	€ 5,50
Estrella Galicia Gluten Free - Lager 5,4%	33 cl	€ 6,50
Heineken - Lager 5,0%	66 cl	€ 6,80
Moretti Cold Filtered - Lager 4,3%	55 cl	€ 6,80
Unfiltered Ichnusa - Lager 5,0%	50 cl	€ 7,50
Brewdog Wingman - IPA 4,3%	33 cl	€ 5,50
Brewdog Punk - IPA 5,2%	33 cl	€ 6,00
Lagunitas - IPA 6,2%	35,5 cl	€ 7,00

House Wine

House Wine (white or red)	1/4 l € 5,20	1/2 l € 12,00	1 l € 16,00
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Red Wines

CAMPANIA

Aglianico IGP - <i>Fremondo</i>	GLASS € 7,50	BOTTLE € 16,00
Aglianico Irpinia DOC - <i>Mastroberardino</i>		€ 27,00
Taurasi DOCG - <i>Mastroberardino</i>		€ 55,00

VENETO

Valpolicella Classico Superiore Ripasso DOC - <i>Recchia</i>		€ 25,00
Amarone della Valpolicella Classico DOCG - <i>Recchia</i>		€ 80,00

PIEMONTE

Nebbiolo d'Alba DOC Bio - <i>Vite Colte</i>		€ 35,00
Barbaresco DOCG 'La Casa in Collina' - <i>Vite Colte</i>		€ 65,00
Barolo DOCG 'Paesi Tuoi' - <i>Vite Colte</i>		€ 75,00

TOSCANA

Chianti Classico DOCG - <i>Castagnoli</i>		€ 32,00
Brunello di Montalcino DOCG - <i>Visconti S.S.</i>		€ 70,00

PUGLIA

Primitivo di Manduria DOP - <i>Varvaglione</i>		€ 25,00
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SICILIA

Etna Rosso 'Vulkà' DOC - <i>Nicosia</i>		€ 32,00
Nero d'Avola DOC - <i>Nicosia</i>		€ 15,00



White Wines

CAMPANIA

	GLASS	BOTTLE
Falaghina DOC - <i>Duca di Salaparuta</i>	€ 7,50	€ 16,00
Falaghina DOCG - <i>Mastroberardino</i>	€ 8,50	€ 25,00
Fiano di Avellino DOCG - <i>Mastroberardino</i>		€ 30,00
Greco di Tufo DOCG - <i>Mastroberardino</i>		€ 30,00

LOMBARDIA

Lugana DOC - <i>Cà dei Frati</i>		€ 35,00
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PIEMONTE

Arneis Blangé DOC - <i>Ceretto</i>		€ 40,00
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MARCHE

Passerina Bio - <i>Cantina Offida</i>		€ 18,00
Pecorino "Il Montinaro" DOC - <i>Cantina Offida</i>		€ 22,00

SARDEGNA

Vermentino di Gallura DOCG - <i>Cantina Gallura</i>		€ 24,00
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SICILIA

Sicilia Grillo DOC Sensale BIO - <i>Sibilliana</i>		€ 18,00
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Rosè Wines

LOMBARDIA

Rosa dei Frati - <i>Cà dei Frati</i>		€ 30,00
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PIEMONTE

Rosé "448" IGT - <i>Cantina Girlan</i>		€ 20,00
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Sparkling

VENETO

Spumante Cuvée 21 Extra Millessimato - <i>Decordi</i>		€ 20,00
Valdobbiadene DOCG Brut - <i>Brunei Tordera</i>		€ 26,00

FRANCIACORTA

Franciacorta Brut DOCG - <i>Cantina Montedelma</i>		€ 45,00
Franciacorta Saten DOCG - <i>Cantina Montedelma</i>		€ 48,00
Franciacorta Rosé DOCG - <i>Cantina Montedelma</i>		€ 60,00
















CHAMPAGNE

Champagne Brut - <i>Ruinart</i>	€ 120,00
Champagne Blanc de Blancs - <i>Ruinart</i>	€ 130,00
Champagne Rosé - <i>Ruinart</i>	€ 150,00

Cover Charge	€ 3,00
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Dear guest, following the Regulation (EU) No. 1169/2011, in case of you have any allergy or food intolerance, please do not hesitate to ask our trained staff any kind of information. We will be glad to suggest the best options for you.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

-  *Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof*
-  *Crustaceans and products thereof*
-  *Eggs and products thereof*
-  *Fish and products thereof*
-  *Peanuts and products thereof*
-  *Soybeans and products thereof*
-  *Milk and products thereof (including lactose)*
-  *Nuts, namely: almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;*
-  *Celery and products thereof*
-  *Mustard and products thereof*
-  *Sesame seeds and products thereof*
-  *Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂*
-  *Molluscs and products thereof*
-  *Lupin and products thereof*
-  *Spicy*

*The things that make us
really happy are simple:
love, sex and food ...
we give you a piece
of happiness because for us
cooking is an act of love ...*



MONZA | PIAZZA ROMA 10