



# CAPRICCIO

## RISTORANTE

### **What is Capriccio?**

Sudden and bizarre desire, often obstinate. An instrumental composition with a varied and free form of an imaginative, almost improvisatory character, which entrusts the execution of a step (flat) to the free interpretation of the artist (chef).

In architecture, the concept of whim is compared to the definition of "madness" as it represents madness in the eyes of the viewer (client).

This is our cooking philosophy, based on the careful research of the raw material, in order to be able to offer absolutely exclusive foods, the result of an alchemy of factors present in the DNA of our chef Graziano Accolla.

According to REGULATION (EU) No 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the

provision of food information to consumers. Do you have a Food Allergies or Intolerances? Food sold here may contain or have into

contact with follow substances or products causing allergies or intolerances:

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof;
5. Peanuts and products thereof;
6. Soybeans and products thereof;
7. Milk and products thereof (including lactose);
8. 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;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products thereof;
14. Molluscs and products thereof.

Let us know, if there is any food that may cause an allergic reaction. If you would like to know the ingredients of any food sold here, a member of staff will be happy to assist you.

Please ask before you order.

To enjoy fully the philosophy of our kitchen chef recommends every guest order at least two of our courses or tasting menu

Tentazioni 50€

Emozioni 60€

Enjoy 80€

For a quick and easy lunch we recommend the business lunch 25€  
(Starter, pasta, petit four) Public holiday excluded

Water 4€

Espresso 2€

Tea 3€

Cover charge (excluded tasting Menu) 3€

Tasting menu:

## **Emozioni**

Focaccia with raw fish, lemon and parsley sauce

Mullet, Amatriciana sauce, red chard

Linguine drawn in bronze, garlic, oil, smoked cod bottarga, lemon zest

Catch of the day, mango sauce, Belgian endive

Dessert

We invite our customers to notify at the staff of some allergies or intolerances

The tasting menu must be the same and ordered by everybody at the table, they are not divisible.

Tasting menu:

## **Tentazioni**

Sea bream, fennel cream, orange salad, green beans

Fusillone, charcoal marinated mackerel, red turnip, goat's milk mousse

Catch of the day, long zucchini, parsnip, baby carrots

Dessert

The tasting menu must be the same and ordered by everybody at the table, they are not divisible.

Tasting menu:

## **Enjoy**

Free hand menu of the chef

8 courses

The tasting menu must be the same and ordered by everybody at the table, they are not divisible.

## Starter

Focaccia with raw fish, lemon and parsley sauce	22€
Tuna tartare, mustard, crispy capers, pickled onion	18€
Tuna, sweet and sour onion, butter potato, asparagus	18€
Mullet, Amatriciana sauce, red chard	18€
Sea bream, fennel cream, orange salad, green beans	18€
Cockerel, Venetian liver cream, chicory, tomato confit	18€
Pigeon, coffee emulsion, raspberry	20€

## First courses

Linguine drawn in bronze, garlic, oil, smoked cod bottarga, lemon zest	20€
Fusillone, charcoal marinated mackerel, red turnip, goat's milk mousse	20€
Busiate, tuna sauce, semi-aged pecorino cheese fondue, muffled crumb	20€
Calamarata, beaten veal, semi-aged pecorino cheese fondue, broccoli	20€
Fresh pasta bundles filled with roasted potato cream, sausage, cauliflower cream, black olive powder	20€

## Second Courses

Catch of the day, mango sauce, Belgian endive	22€
Catch of the day, long zucchini, parsnip, baby carrots	22€
Sirloin steak, radicchio	22€
Pork, topinambur, glazed shallots with liquorice	22€

## Dessert

Chocolate meets hazelnut	10€
I'm not a tiramisu	10€
Lemon meringue pie	10€