



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 SO₂ 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€
Ad occhi chiusi	95€

Water	4€
Espresso	2€
Tea	3€
Cover charge	3€

Tasting menu:

Emozioni

Focaccia with raw fish*, lemon and parsley sauce

Octopus*, fave beans, curly endive

Linguine drawn in bronze, sea cicadas, sweet capsicum

Catch of the day, carrot sauce, pickled vegetables

Dessert

In combination we offer a wine pairing from 4 glasses at a cost of 40€

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.

Frozen Product *

Tasting menu:

Tentazioni

Capone fish, “stimpirata” sauce, turnip

Paccheri, shellfish ragout, wild fennel sauce, turnip tops

Catch of the day, pumpkin sauce, wild senape

Dessert

In combination we offer a wine pairing from 3 glasses at a cost of 30€

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

Tasting menu:

Ad Occhi Chiusi

Chef's free hand menu
follows the daily inspiration of the chef
(8 courses)

In combination we offer a wine pairing from 6 glasses at a cost of 60€

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€
Octopus*, fave beans, curly endive	20€
Capone fish, “stimpirata” sauce, turnip	20€
Cockerel “pizzaiola” style, black olive powder	20€
Pigeon, raspberry, coffee	22€

Pasta

Linguine drawn in bronze, sea cicadas, sweet capsicum	22€
Paccheri, shellfish ragout, wild fennel sauce, turnip tops	22€
Linguine drawn in bronze, purple cabbage, grana cheese fondue	22€
Homemade ravioli, Neapolitan Genoese ragout of pork, “cacciatora” sauce	22€

For a correct experience in our Restaurant we serve a minimum of two courses a la carte for each costumer

Frozen product*

Second Courses

Catch of the day, pumpkin sauce, wild senape	24€
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Catch of the day, carrot sauce, pickled vegetables	24€
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Beef fillet, chickpeas, carrot	24€
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Dessert

Biancomangiare, almond foam, raspberry	10€
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EVO oil namelaka, organ crumble, passion fruit	10€
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Tartlet, dark chocolate mousse, salted caramel	10€
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