



Angelica

CAPRI



Welcome to Capri

the magic island
of Art, Love and Dolce Vita

by
Angelica Capri

@angelicacapriofficial

Our fresh pasta used for handed down recipes to us, third generation, has multiple benefits and it's suitable for several healthy diets.

Moreover, our handmade pasta has lower cooking times compared to the industrial one.

Our family is sensitive to climate change and its aim is to make the gastronomic experience memorable and sustainable, respecting our territory and our traditions.

Pasta al Riccio

Handmade fresh pasta scialatiello with local
fresh sea urchin

38€

Tagliolini Capri

Handmade tagliolini with organic Capri lemons
on a delicate shrimp carpaccio with caprino dressing

38€

Tagliolini Stanislavo

Handmade tagliolini with French oyster,
olive oil and aromas of Capri

65€

Service 15%

Gnocchi Capresi

Handmade gnocchi capresi with locally picked cherry tomatoes and authentic buffalo Burrata

29€

Summer Truffle Pasta

Handmade tagliolini with seasonal black truffle from Norcia and organic butter

58€

Lemon Pasta

Handmade tagliolini with sauce of homegrown lemon and healthy buffalo butter

29€

Service 15%

Beluga Caviar

Choice of excellences with artisanal blinis, capers, onion tartare marinated in raspberry and French organic butter.

550€

7 Oysters

Selection of 7 French kys oysters served with gin mare Capri, champagne and fresh Capri lemon

70€

Mediterranean Tartare

Tuna tartare on handmade brioche bread with buffalo stracciatella cheese, chatney onion and parmesan flakes

37€

Service 15%

Barchetta di Melanzana

Grilled aubergine with tuna, almond crumble, tomato from Sorrento, special raspberry marinated onions and aromas of Capri

34€

Truffle Beef Tartare

Beef tartare seasoned with summer black Truffle, extra virgin olive oil pepper and Neapolitan tarallo

58€

Italian Beef Tartare

Beef tartare seasoned with extra virgin olive oil pepper and Neapolitan tarallo crumb

37€

Nonna Caterina Beef Meat Balls

Old recipe of Nonna Caterina beef meat-balls with ragù made with local spices of the island and freshly grated Parmigiano Reggiano cheese

29€

Pizza di Scarola

Traditional Sunday dish with sourdough pizza, escarole salad, capers, olives and special handcrafted sweet red wine

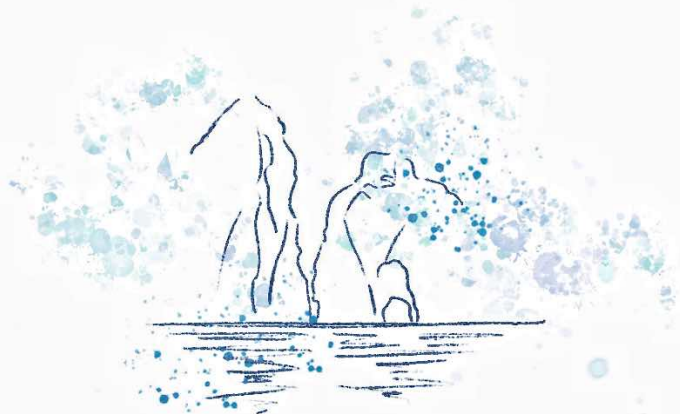
24€

Tomato Carpaccio

Seasoned tomato from Sorrento with slowly cooked pears in red wine, mixed sprouts and avocado dressing

24€

Service 15%



Contacts:

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for allergens consult digital menu



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dolci

Torta Caprese

16€

Fondant Chocolate Gold

19€

Caprese Lemon Cake

16€

Mamma Angelina Apple Cake

16€

Tiramisù

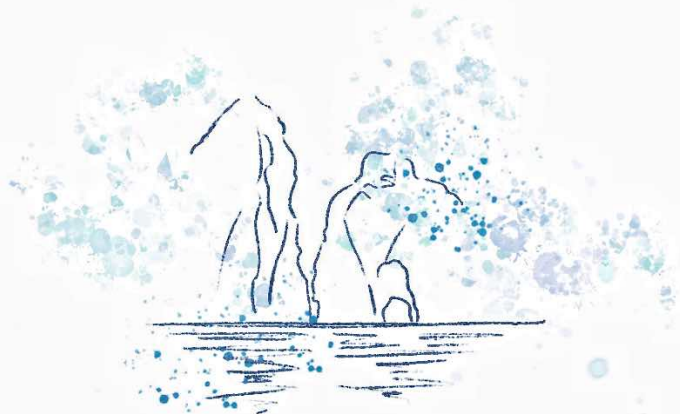
16€

Fresh seasonal Fruit with Maraschino liquor

16€

Plum Cake

16€



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