

Welcome to  
**Ristorante Capri**

*A PRICE-REWARDING ITALIAN OUTPOST*

*We are available on the Internet,  
[www.ristorantecapri.se](http://www.ristorantecapri.se)*

PROBABLY THE BEST  
ITALIAN RESTAURANT  
IN THE TOWN - SURE  
THE MOST TRADITIONAL



# Antipasti

<b>PANE AGLIO</b>	<b>75</b>
Garlic bread, to be served with two kinds of dips olive cream and truffle cream.	
<b>BRUSCHETTA DI PARMA</b>	<b>155</b>
Simple and delicious; the toasted slice of original bread seasoned with garlic, ripen and juicy tomato, herb salt, basil herb, first class olive oil and prosciutto di parma.	
<b>CRUDITA DI SALMONE</b>	<b>121</b>
Thin slice of fresh salmon fish lax light pressed and pickled with lemon, seasoned with a drop of balm vinegar, cold-pressed olive oil, black pepper, Capparis spinosa and parsley.	
<b>MOZZARELLA ALLA CAPRESE</b>	<b>121</b>
Thin waterbuffalo-milk cheese of Mozzarella with naturally dried tomatoes, basil herb and cold-pressed olive oil.	
<b>CARPACCIO</b>	<b>129</b>
Fresh, pickled with lemon, raw and light knocked beef fillet, with pieces of Parmesan cheese, virgin olive oil and ruccola. In short words, this is just delicious.	
<b>LARDO DI COLONNATA</b>	<b>121</b>
Thin sliced of herb-marinated "späck" drops of balsam-vinegar, thin chopped cherry-tomatoes, rose-pepper, stripped ruccola. Served with new-baked thin bread.	
<b>ANTIPASTO ASSORTITO</b>	<b>169</b>
A well-selected appetizer with different first-class Italian meats and delicatess ( Prosciutto San Daniele, coppa di Parma, Lardo di Colonnata, salami finocchio, olive nostralini, artichoke,marinated peppers, olive gigante, grilled-marinated cocktail tomatoes, buffalo mozzarella and warm thin bread).	
<b>CAESAR SALAD</b>	<b>175</b>
A real classic. Corn grilled chicken fillet, romanie lettuce, crispy bacon, roasted bread sticks, planed Parmigiano Reggiano and cesar dressing.	



# Pasta, Minestre e risotti

- MINISTRONE ALLA GENOVESE** **147**  
Tuscany vegetable soup on diced vegetables, borlotti beans, bresaula and pasta rings.  
Served with a spoon pesto as it relates down and grilled peasant bread.
- RISOTTO AI FINOCCHIO É SCAMPI** **189**  
Rice dish on arborio rice, slowly cooked in fish and fennel broth, white wine, roasted garlic and hot pepper. Served with grilled Jumbo prawns.
- SPAGHETTI ALLA TRAPANESE** **159**  
Pasta with diced fresh delimiting tomatoes, basil, morsels Sicilian sheep's milk cheese, garlic, cold-pressed virgin olive oil and freshly painted pepper (a real summer pasta).
- PENNE ARRABBIATA** **159**  
Pasta with fresh cocktail tomatoes, garlic, basil, and red pepper (Piccante).
- DELIZIE EMILIANE (HOME-MADE FRESH EGG-PASTE)** **167**  
Different homemade pastes. Fresh paste rolls baked in a gratin dish with Parmesan, served with bacon slice and zucchini.
- LASAGNE CON SPINACI (HOME-MADE FRESH EGG-PASTE)** **167**  
Lasagna baked in oven and filled with minced meat, Parmesan, whole spinach and Fontina cheese in different layers.
- PENNE AL TARTUFO** **172**  
Pasta with truffle and stripped turkey breast meat, white wine, a little cream and Parmesan.
- PAPPARDELLE CON SALSICCIA E POMODORI (HOME-MADE FRESH EGG-PASTE)** **172**  
Pasta with sauce on tomato, fresh Italian sausage (salsiccia), onion, garlic, basil herb and chopped sheep-milk cheese.
- SPAGHETTI ALLE VONGOLE (HOME-MADE FRESH EGG-PASTE)** **177**  
Pasta with fresh venus-mussels, pepper, onion, white wine, some butter, parsley and lemon.
- BIGOLI ALLE MARINARA (HOME-MADE FRESH EGG-PASTE)** **177**  
Pasta with sea mussel, calamari, sea crayfish, Venus mussels, garlic and white wine.
- SEDANINI VALDOSTANA** **177**  
Pasta with ox file, meadow mushrooms, leek, cherry tomatoes and a splash of cream (garlic, pepper).
- FRIENDSHIP PASTE (AT LEAST 3 PERSONS)** **157**  
If at least three persons order the same pasta, we can serve the pasta altogether in a common plate direct on the table. Good-natured, nice and Italian – everyone can eat as much as he/she wants – and additionally the unit price per portion becomes lower.
- PASTA DI MAJS (FREE OF GLUTEN)\*\***  
Pasta of high quality made with 100% corn flour, free from cholesterol, colouring agent or preservatives. Choose alternatives to the above-listed dishes.
- Attention! Pasta dishes including fish or shellfish should not also be seasoned with Parmesan cheese.**



# Le Pizze

<b>CAPRI</b>	<b>117</b>
Tomato, Mozzarella cheese, ham slice, fresh meadow mushroom and shrimps.	
<b>CAPRICCIOSA</b>	<b>117</b>
Tomato, Mozzarella cheese, ham slice and fresh meadow mushrooms.	
<b>CACCIATORA</b>	<b>117</b>
Tomato, Mozzarella cheese, salami sausage and olives.	
<b>MARGHERITA</b>	<b>117</b>
Fresh tomatoes, Mozzarella cheese, basil herb, black pepper and herb salt.	
<b>SORRENTO</b>	<b>117</b>
Tomato, Mozzarella cheese, shrimps, ham slice and asparagus.	
<b>NAPOLETANA</b>	<b>117</b>
Tomato, Mozzarella cheese, sardines, capparispinosa and olives.	
<b>CALZONE</b>	<b>117</b>
Baked with tomatoes, Mozzarella cheese and ham slice.	
<b>HAWAIANA</b>	<b>117</b>
Tomato, Mozzarella cheese, pineapple and ham slice.	
<b>VEGETARIANA</b>	<b>117</b>
Tomato, Mozzarella cheese, roasted zucchini, onion and grilled paprika.	
<b>QUATTRO STAGIONI</b>	<b>127</b>
Tomato, Mozzarella cheese, ham slice, fresh meadow mushrooms, shrimps, mussels and olives.	

# Della Casa

<b>PEPPERONI</b>	<b>123</b>
"Very hot pizza!" with tomato, Mozzarella and "red pepper" (American name for hot south-Italian sausage).	
<b>CONTADINA</b>	<b>126</b>
Tomato, Mozzarella cheese, stone-hammered and roasted bacon, raw onion, sheep-milk cheese and raw yolk.	
<b>PIZZA RUSTICA</b>	<b>126</b>
Mozzarella cheese, sun-dried tomatoes, garlic, parsley and ruccolasalad.	
<b>PAESANA</b>	<b>126</b>
Mozzarella cheese, fresh meadow mushrooms and genuine Parmesan ham (with or without tomato).	
<b>TOSCANA</b>	<b>133</b>
Tomato, Mozzarella cheese, home-made sausage (coarsely ground and well-flavoured pork meat) and oyster agarics.	
<b>AI QUATTRO FORMAGGI</b>	<b>133</b>
4 kinds of cheeses (mozzarella, gorgonzola, taleggio and parmesan cheese) with tomato and fresh basil herb.	
<b>FRUTTI DI MARE</b>	<b>136</b>
Tomato, Mozzarella, shellfish sautéed with white wine (scampi, mussels, small cuttlefish, clam, thyme, garlic).	



# Le Carni

<b>POLLO ALLA DIAVOLA</b>	<b>245</b>
Grilled may-chicken file (about 215 grams), marinated with lemon, virgin olive oil and pepper fruits. Filled with sun-dried tomatoes and Taleggio cheese. Served with potatoes baked in oven with truffle oil.	
<b>SALTIMBOCCA ALLA ROMANA</b>	<b>252</b>
Calf meat sautéed in white wine with Parma ham slice and fresh sage.	
<b>GRIGLIATA MISTA (GRILL)</b>	<b>349</b>
Grilled pices of beef-fillet, salsicca sausage and rib. Served in the simplest possible way- with a little cold-pressed vigin olive oil over the coil, a lemon and divide properly whit salt and pepper (for real meat lovers).	
<b>COSTATA DI MANZO (FÄLLMANKÖTT AB **)</b>	<b>319</b>
Well hanged and juicy grilled Entrecote (300 gram) seasoned with herbs and garlic.	
<b>FILETTO IN PIU MODI (FÄLLMANKÖTT AB **)</b>	<b>325</b>
The most famous raw product in Capris Restaurant – Swedish fresh ox file of the highest quality! Choose between the two alternatives:	
1. Al Rosmarino (Gilled). Ox file with rosemary leaf, bacon of Colonnata and gorgozola gratinated polenta.	
2. Naturell with garlic fried oyster agarics and sliced fried potatoes	
3. Filetto Alle Provencale.(min 2 pers) A true classic- with garlic and fresh fried potatoes	
<b>CONTORNI (OPTIONAL ACCESSORIES)</b>	
Parmesan potatoes sliced fried or raw fried potatoes, gorgonzola gratinated polenta and durum wheat.	

# Le Cose di Mare

<b>SALMONE ALLA GRIGLIA</b>	<b>245</b>
Hammered fresh salmon with a thin lemon sauce and blanched spinach.	
<b>CASSERUOLA ALLA GENOVESE</b>	<b>288</b>
A pan of rich, colorful Mediterranean fishes with bass, scampi, marulk, hippoglossus, calamari and mussels. Seasoned with garlic, saffron, Spanish pepper, white wine and tomatoes. Served with light hammered bread toasted to brown.	
<b>CODA DI ROSPO AI CAPPERI</b>	<b>286</b>
Butter fried fresh Angel fish whit sause of capers, cherry tomatoes, garlic, white wine and some butter.	
<b>GAMBRONI A ZIMINO</b>	<b>277</b>
Dublin bay prawns, fried in its own shell with spices that brings the taste of sea iotn it (garlic, red-pepper white wine and diced tomatoes). Served with herb-risotto.	
<b>GRIGLIATA MISTA (GRILL)</b>	<b>319</b>
Mixture of grilled fresh fish, shellfish (scampi, helibut, angel fish, salmon) lemon and basil sauce (garlic).	



## Extra Accessories

<b>SPINACI ALL'AGRO DI LIMONE</b>	<b>75</b>
Spinach leaves spread with garlic, with lemon dressing, perfect for fish dishes.	
<b>FUNGHI TRIFOLATI</b>	<b>75</b>
Mushroom oyster agarics fried with butter, garlic and parsley.	
<b>ASPARAGI ALLA PARMIGIANA</b>	<b>75</b>
Green asparagus roasted in oven in a gratin plate with Parmesan cheese.	
<b>INSALATA FRESCA CON PECORINO</b>	<b>75</b>
Romanie lettuce with pices of pecorino negro .	
<b>INSALATA DI FAGIOLI</b>	<b>75</b>
Bonsall on borlotti beans, tomato, chilli and ruccola	
<b>INSALATA DI POMODORI</b>	<b>75</b>
Tomato salad made of ripe cherry tomatoes, red onion, basil and virgin olive oil.	
<b>OLIVE MISTA</b>	<b>75</b>
A bowl whit galic marinated olives (three kinds).	

## I Dolci

<b>GELATO MIX</b>	<b>87</b>
Mixed ice-cream.	
<b>AFFOGATO</b>	<b>92</b>
A ball of vanilla ice cream that you pours a splash of Amaretto and then drowns in espresso	
<b>PANNA COTTA</b>	<b>95</b>
Cream and vanilla pudding topped with caramel sauce and roasted pine nuts.	
<b>TIRAMI SU</b>	<b>97</b>
An Italian dessert speciality with zabaglione, mascarpone cheese, cognac, coffee and Savoyard cake.	
<b>SORBETTO AL LIMONE</b>	<b>97</b>
Lemonsorbet, the perfect ending to a delicious dinner, topped whit a splash Limoncello	

## I Formaggi

<b>PECORINO SARDO</b>	<b>99</b>
Sheep ´s milk cheese from Sardinia, is a very popular type of cheese on the Italian mainland.	
<b>TALEGGIO</b>	<b>99</b>
Cream cheese from Lombardia region, can be a nice rounding of a good meal.	
<b>GORGONZOLA</b>	<b>99</b>
A blue mould cheese fom Lombardy, has it ´s roots from the 1000-century.	
<b>REGGIANO</b>	<b>109</b>
Stored Parmesan (24 months) from Emilia-Romagna	
<b>OSTBRICKA</b>	<b>169</b>
With taste bits from all of our cheeses. Served with a glass of Three Files	



# I Vini

## Rossi

I/I

- FEUDO ARANCIO NERO DÀVOLA** Sicily, A zesty brash cherry scented wine with bold fruit flavors paired with more subdued earthy and spicy notes that keep the wine solidly grounded. **380**
- SURI BARBERA DÁSTI.** Piemonte, Great red fruit and faint underbrush on the palate dominate this light bodied, easy drinking red. **430**
- GIANCARLO CECI MONTE ROSSO.** Puglia, Segment of red forest berries, high intense and wellbalanced flavour. Good with veal, chicken and pasta made on meat och mushroom. **399**
- FREUDO ARANCIO SYRAH** Sicily, with the intense sunlight and unique landscape, the classic Rhône Valley grape produces a wine with a very ripe wild-berry aroma and similarly lush flavors. **435**
- TRALCETTO MONTEPULCIANO D`ABRUZZO.** Shows aromas and flavors of forest fruits, with a hint of oak. Medium-bodied, with a well-balanced palate and a hint of vanilla on the finish. **455**
- DARNO CHIANTI COLLI FIORENTINI.** Exotically herby nose, with a luscious juicy inpalate of strawberry and cherry flavours held together by a delicate tannin weighting. **465**
- TORRE DEL FALASCO VALPOLICELLA RIPASSO SUPERIORE.** Round, soft, well-balanced. Segment of forest berries, chocolate and plum. A velvet-pure aftertaste with soft tannin. **530**
- TORRE DEL FALESCO AMARONE DELLA VALPOLICELLA.** The grapes are picked by hand on the last days of september and then let them dry in 120 days before storage. The Amarone must be stored at least three years before sales. **785**

### OTHER WINES.

Please ask our head waiter.

## Bianchi

I/I

- FEUDO ARANCIO DOC GRILLO.** Sicily, Good with just about any seafood or fish, it made an outstanding match with a light seafood sausage made from scallops, shrimp and sockeye salmon. **385**
- GIANCARLO CECI MONTE ROSSO.** Puglia, Great, intense, generous taste of melon and balanced of oak. **399**
- FEUDO ARANCIO CHARDONNAY.** Sicily, A rich, aromatic wine with a harmonious and well-balanced flavor. It goes well with raw fish appetizers, pasta with vegetables, fish and white meats. **430**
- GRECO DI TUFO.** A rich golden hue and delicate scents of ripe apricots, apples, fern and mint. **555**

## Champagne & Spumante

I/I

- VAL D'OCA PROSECCO EXTRA** (GLASS) **85** **395**
- PHILIPPONNAT ROYAL ERESERVA BRUT.** (1/2) **390** **780**
- VEUVE CLIQUOT** **815**
- G.H.MUMM** **855**



# Le Bevande

## Le Birre

Draught beer 40 cl

**CARLSBERG EXPORT 64**

Beer in bottle 33 cl

**LIGHT BEER 34**

**CARLSBERG HOF 52**

**BUDWEISER 59**

**TURBORG GOLD (50CL) 69**

**PERONI NASTRO AZZURRO 59**

**STAROPRAMEN 62**

**STAROPRAMEN DARK 69**

Vini della casa Glass I/I

**RED WINE 87 315**

**PINK WINE 87 315**

**WHITE WINE 87 315**

**NONE ALCOHOL WINE 55 200**

Vini da Dessert Glass I/I

**TRE FILER 125 485**

**VINSANTO LIQUOROSO 125 485**

## Cider & RTD & Water

**RAMLÖSA (MINERAL WATER) 34** in bottle

**ACQUA MINERALE SAN PELEGRINO 37**

**SOMERSBY PEAR CIDER 54**

## Le Bebite

Cold drinks 33 cl

**SOLJUICE ORANGE 32**

**PEPSI COLA 32**

**PEPSI MAX 32**

**7 UP 32**

**ZINGO ORANGE 32**

I Caffè cup

**ESPRESSO SINGLE 30 DOUBLE 34**

**CAFFÉ SVEDESE 30**

**CAPPUCCINO 36**

**CAFFÉ LATTE 36**

**OTHER COFFEE DRINKS 108**

(Baileys, Irish, Strega, Sambuca, Cointreau m.m.)



# Superalcolici

4 cl

## GRAPPA (SEE SPECIAL MENU)

<b>GRÖNSEDTS MONOPOLE</b>	<b>70</b>
<b>LIMONCELLO 26%</b>	<b>74</b>
<b>COINTREAU (CITRUS LIQUOR)</b>	<b>74</b>
<b>D.O.M. BENEDECTINE</b>	<b>74</b>
<b>GRAND-MARNIER ROUGE</b>	<b>74</b>
<b>STREGA (HERB LIQUOR)</b>	<b>74</b>
<b>SKÅNE</b>	<b>74</b>
<b>ABSOLUT VODKA</b>	<b>78</b>
<b>SAMBUCA</b>	<b>74</b>
<b>CALVADOS</b>	<b>78</b>
<b>PERNOD</b>	<b>78</b>
<b>BAILEYS ORIGINAL</b>	<b>78</b>
<b>AMARETTO</b>	<b>78</b>
<b>FRANGELICO (HAZEL NUT LIQUOR)</b>	<b>78</b>
<b>GALLIANO</b>	<b>78</b>
<b>CAPTAIN MORGAN</b>	<b>78</b>
<b>RUM BACARDI</b>	<b>90</b>
<b>HAVANNA CLUB</b>	<b>86</b>
<b>BEEFEATER</b>	<b>90</b>
<b>FLAGG PUNCH</b>	<b>94</b>
<b>ÅHLBORG JUBILEUMS</b>	<b>98</b>
<b>GAMMEL DANSK</b>	<b>102</b>
<b>JOHNNY WALKER RED</b>	<b>80</b>
<b>JIM BEAM</b>	<b>122</b>
<b>REMY MARTIN</b>	<b>94</b>
<b>JACK DANIELS</b>	<b>98</b>
<b>LAGAVUOLIN</b>	<b>122</b>
<b>LAPHROAIG</b>	<b>122</b>
<b>JOHNNY WALKER BLACK</b>	<b>122</b>
<b>CHIVAS REGAL (15 YEAR)</b>	<b>130</b>

## Digestivi (Bitter)

<b>FERNET BRANCA</b>	<b>78</b>
<b>JÄGERMESTER</b>	<b>78</b>
<b>AMARO AVERNA</b>	<b>78</b>
<b>AMARO RAMAZZOTTI</b>	<b>78</b>



# Durum wheat – wheat with double corns

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(Triticum Turigium)

Durum wheat is the oldest grain sort in the world. It originally came from middle Asia. For thousands of years, it has been the most important daily food. From the beginning of 1900's when simpler and easier-to-plant sort took over its important position. This regulates durum wheat to be planted only for self-usage by folk living in mountain area in the middle Italy. During the latest years, a big investigation about the rich nutrition and healthy foods revealed the durum wheat's worth in the foods. Besides, this corn has a special property that is nowadays full of worth. The corn is covered by bait that protects against sickness and pollution.

If durum wheat is biologically grown, it is a supplementary live food with well-balanced healthy properties. Durum wheat is rich of proteins, vitamins and fibers, which can help lower the cholesterol content in the blood, among other properties. It is a perfect and supplementary food for our needs.

## Lardo di Colonnata

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Bacon of Colonnata village is made of fat and is an unsaturated fat from pigs. It is therefore light smeltable. It is manufactured in a traditional way in a little village that is called Colonnata. The village is in Apuyanerna area in north Toscana province. The fat is preserved in marmorkistas with coarse salt and different spices such as rosemary and pepper. It will be preserved for about three to five months, which depends. Thereafter it is washed and put it back in the storage for several days. Marmorkistas are conserved in a cool storage space. Now Bacon of Colonnata is a delicatess and can be consumed with other charcuteries as an appetizer with cake bread. However, before and even today it is eaten by workers who broke the world-famous Carraramarmorn.

They eat bacon of Colonnata as the main food with bread. Bacon of Colonnata can only be manufactured in a limited area and the product has been handpicked as "Il Casâle di Parma", a family company that has been there for about 100 years.

