

IL CAPITANO'S

ANTIPASTI

Bruschetta Con Pomodoro (VG) House Bread, Vine Tomatoes, Garlic, Basil, Olive Oil Add Anchovies	6.50
Garlic Bread + Cheese Pizza (V) Hand stretched Pizza, Fior Di Latte, Garlic Butter Vegan options available	9.00
Olive Oil + Salt Pizzetta (VG) Served with Olive Oil, Balsamic	5.00
Tomato Pizzetta (VG) Tomato Sauce, Confit Garlic, Basil, Olive Oil	6.00
Polpette Pork and Beef Meatballs, Tomato Ragu, Basil, Parmesan, Toasted House Bread	8.50
Gamberi King Prawns, White Wine, Garlic, Chilli, Cherry Tomato, Toasted House Bread	8.50
Caprese Salad (V) Vine Tomato, Buffalo Mozzarella, Basil, Olive Oil	7.00
Seasonal Burrata See Specials Board	12.00
Calamari Fried Squid, Lemon Mayonnaise	8.50
Nocellara Olives (V)	4.75
Nduja Croquettes Nduja + Mozzarella Croquette, Green Salsa, Basil Mayonnaise	7.50
Truffle + Mushroom Croquettes (V) Truffle Cream, Forest Mushroom + Mozzarella Croquettes, Truffle and Parsley Mayonnaise	7.50

ANTIPASTO

Sharing Carne Board Prosciutto Crudo, Salami Piccante, Salami Milano, Caprese Salad, Taleggio, Rocket, Nocellara Olives	17.00
Sharing Vegetariana Board (V) Rocket Salad, Caprese Salad, Artichoke, Nocellara Olives, Bruschetta Con Pomodoro, Taleggio Cheese	15.00

FRIES

Classico (VG)	4.75
Truffle Parm	6.00

PIZZA

Margherita (V) Italian Tomato, Mozzarella, Grana Padano, Fresh Basil, Olive Oil	10.00
Caprino (V) Italian Tomato, Mozzarella, Chilli Flakes, Basil, Mixed Peppers, Red Onion, Sun Dried Tomatoes, Goats Cheese	14.50
Vegetariana (V) Italian Tomato, Mozzarella, Roasted Mixed Peppers, Mushrooms, Red Onion, Basil	12.50
Napoletana (F) Italian Tomato, Mozzarella, Anchovies, Olives, Capers, Basil, Olive Oil	13.50
Calabrese Italian Tomato, Mozzarella, Roasted Peppers, Roquito Peppers, Red Onion, N'duja, Lemon Cream Pearls, Basil	14.50
Carnivora (F) Italian Tomato, Mozzarella, Pepperoni, Fennel Sausage, Guanciale, Prosciutto Cotto, N'duja	16.00
Tonno (F) Tomato Base, Mozzarella, Tuna, Capers, Red Onion, Black Olives, Basil, Olive Oil	14.50
Tre Porcellini Tomato Base, Fior Di Latte, Pepperoni, Italian Sausage, Salami Piccanti, Fresh Chilli, Stracciatella	15.50
Bianca (V) White Base, Fior Di Latte, Caramelised onion, Goats Cheese, Fresh Thyme, Rocket	14.00
Salsiccia E Patate White Base, Fior Di Latte, Potato, Italian Sausage, Rosemary, Fresh Garlic	13.50
Vegano (VG) Choose Base: Tomato, Garlic Oil or Truffle Oil, add Vegan Cheese and three toppings on us	12.00
Wilsons Pear Mozzarella, Gorgonzola, Sliced Pear, Walnuts, Honey, Rocket, Grano Padano	14.50
Pepperoni Italian Tomato, Mozzarella Salsiccia Picante	13.00

PASTA

Spaghetti Con Polpette Housemade Pork and Beef Meatballs, Tomato and Basil Sauce, Grana Padano	16.00
Beef Shin Pappardelle Slow cooked Beef Shin Ragu, Parmesan Cream, Basil	17.00
Nduja Mascarpone Pappardelle Calabrian N'duja Sausage, Mascarpone, Lemon, Grana Padano	16.00
King Prawn Taglioni (F) King Prawns, Garlic, White Wine, Cream, Chilli, Cherry Tomato, Lemon	18.00
Spaghetti Carbonara Guanciale, Free Range Egg, Grana Padano, Black Pepper	15.00
Spaghetti Alla Vodka (V) House Creamed Tomato and Vodka Sauce, Stracciatella, Basil	13.75
Lasagne Classico Fresh Pasta Sheets, Pork and Beef Ragu, Bechamel, Mozzarella	15.75
Bianca Al Forno Maccheroni Torchio, Italian Sausage, Forest Mushrooms, Leek, Bechamel, Mozzarella	15.00

DOLCE

Tiramisu (V) Classic House Tiramisu made with Crosby Coffee Espresso	7.00
Sicilian Lemon Sorbet Blood Orange Sorbet (VG) Cheshire Farm House Sorbet	2.50
White Chocolate, Pistachio and Raspberry Sundae Cheshire Farm House Pistachio + White Chocolate Ice Cream, Pistachio Cream, Raspberry, Crushed Pistachio	7.50
Affogato Espresso from Crosby Coffee poured over Cheshire Farm House Ice Cream Add Disaronno	5.00 +2.50

INSALATE

Caesar Salad Romaine Lettuce Hearts, House Caesar Sauce, Garlic Panragatto Crumb, Grana Padano	6.00
Rocket Salad Rocket, Sun Blush Tomato, Red Onion, Grana Padano, Olive Oil	5.00