

To start...

A selection of dishes perfect as a starter or to share.

Tagliere

Selection of cured meat and cheese: Prosciutto di Parma, baked ham, Quartirolo DOP and Parmigiano Reggiano cheese, with crispy fennel, carrots and chickpeas cream

7,50

Bread and anchovies

Petra Foccaccia topped with **Cetara** anchovies from the Amalfi Coast and shaved smoked ricotta cheese

5,90

L'orto in città

Peppers, aubergines, courgettes, tomatoes and artichokes marinated in extra virgin olive oil, oregano and garlic, on fresh rocket leaves

6,90

Large salads

Please ask your server if you prefer dressing on side.

Tuna fillet in extra virgin olive oil

with fresh lemon zest

Insalata khorasan

khorasan grain | pomegranate | pumkin | walnuts | caprino cheese

served warm

11,90

Insalata veggio

mixed leaves | cucumber | cherry tomatoes | Taggiasche olives DOP | Quartirolo DOP cheese

extra virgin olive oil and oregano

9,90

Insalata di tonno

mixed leaves | tuna fillet in extra virgin olive oil | sun-dried tomatoes | gherkins | lemon zest

white wine vinegar dressing

11,90

Insalata di pollo

mixed leaves | **free range** chicken breast | avocado | 18 month aged Parmesan cheese | Taggiasche olives DOP

yoghurt and mustard seed dressing

11,90

Pasta and soup

Legumes soup*

with cereal, lentils and fresh herbs

7,90

Crespella*

Layers of crepe pasta, ricotta cheese and spinach, with **organic** tomato sauce and shaved 18 month aged Parmigiano Reggiano DOP

8,90

Lasagne alla bolognese*

Layers of spinach and egg pasta, traditional beef ragù and béchamel

8,50

Riso rosso

Whole red rice from the Piedmont region, served warm with aubergines, **sun-dried** tomatoes, toasted almonds and oregano

8,90

Main courses

Italian BBQ

mustard

yoghurt sauce

Flan di zucca*

Oven baked butternut squash flan with Parmesan cream and crumbled amaretto

8,90

Galletto

Roasted cockerel with oven baked rosemary potatoes, served with three homemade dipping sauces: Italian BBQ, yoghurt sauce, ancient mustard sauce

15,90

Vitello tonnato

Sus-vie cooked veal in a smooth tuna sauce with oven baked Taggiasche olives DOP and capers

12,90

Roast beef

Rare roast beef with oven roasted rosemary potatoes and extra virgin olive oil

13,50

Parma e burrata

18 month aged Prosciutto di Parma DOP with creamy Burrata cheese

12,90

Burgers and gourmet focaccia

Made with stoneground Petra flour.

good to know!

Petra bread is produced from 100% Italian wheat flour from **sustainable** farming.

what we love

The flour is traditionally ground by stones to preserve all the nutritional goodness and unique taste of wheat.

perfect with ...

Enjoy them with a crisp glass of Prosecco Bollicina, or classic Italian Moretti beer!

Burger delle Langhe

Tomino cheese from Piedmont and stewed radicchio

10,90

Free range chicken burger

Free range chicken breast, courgettes, Fontina DOP cheese, mayonnaise, lettuce

11,90

Roast beef burger

Lemon scented rare roast beef, mustard, mayonnaise, fresh lettuce and 18 month aged Parmigiano Reggiano DOP

12,90

Served with our oven roasted rosemary potatoes

Gourmet focaccia*

accompanied by a fresh mixed leaves salad

Fontina cheese DOP and baked ham

9,90

18 month aged Prosciutto di Parma DOP, creamy Burrata cheese and fresh basil

11,90

Club sandwich

Served with our oven roasted rosemary potatoes

good to know!

Our club sandwiches are made with whole wheat bread*, rich in fiber, vitamins and minerals, with no alcohol or other preservatives.

what we love

These are international favourites, reinterpret by our chef with a gourmet twist and a selection of the the best ingredients.

perfect with ...

We serve our club sandwiches with hand cut potato chips. They are perfect with a fresh juice or a Birra Moretti La Bianca weiss beer.

Classic Club sandwich

Free range chicken breast, bacon, Fontina DOP cheese, our mustard mayonnaise, fresh lettuce and tomato

12,90

Salmon Club sandwich

Cured salmon, sliced avocado, fresh lettuce and tomato

12,90

To accompany...

Oven roasted potatoes

with rosemary

3,90

Insalata verde

Mixed leaves salad with cherry tomatoes and toasted seeds

3,50

Macedonia di verdure

Roasted seasonal vegetavle salad

3,90

Desserts

Le frolline

A selection of three mini shortcrust pastry tarts* made with **Italian butter**, handfilled with custard cream and fresh fruit

4,90

Torta di mele*

Soft apple cake lightly drizzled with cinnamon custard cream

4,90

Torta foresta nera*

Black forest layered chocolate and cherry cake

5,90

Torta pralinata*

Milk chocolate praline mousse torte

5,90

Tiramisù*

Coffee marinated sponge, mascarpone cream and chocolate dusting

4,90

Fresh juices

Made fresh to order

good to know!

Fresh juices are a great way to add more **vitamins and minerals** to your daily diet.

what we love

Each ingredient has a specific benefit: fennel, for example, is a cleanser, while ginger helps digestion.

perfect ...

...at any time of day! In the morning, for breakfast, for lunch or in the afternoon, as an energy booster.

fruity & green

green

fennel | green apple | celery | lime | spinach | mint

5,00

orange

orange | kiwi | carrot | basil

5,00

red

tomato | green apple | cucumber

5,00

yellow

pineapple | apple | mint | ginger

5,00

energy

carrot | orange | ginger

5,00

vitamin-C

kiwi | orange | apple

5,00

simple

immunity

orange

4,50

boost

grapefruit

4,50

vitamin-A

carrot

4,50

Soft drinks

Acqua Panna / Sanpellegrino

500ml

2,20

MoleCola

the cola from Tourin

classic/light

330ml

3,00

Limonade / Mandarin Portofino

240ml

3,50

Gassosa / Chinotto Galvanina

3,50

Iced tea

black / lemon / peach

3,50

Organic fruit juices Galvanina

Apple, lettuce and cucumber • Tomato and celery • Apricot • Pineapple • Red grapefruit • Pear • Peach • Apple, strawberry and banana • ACE • Orange, carrot and blueberry • Pomegranate

3,50

Beers

Birra Moretti Baffo D'Oro

(4,8%)

4,50

Lager with an intense golden colour

Birra Moretti La bianca

(5,0%)

4,90

Weiss beer made with 100% Italian malt. Fresh and spicy, with e delicate and elegant aftertaste

Birra Moretti La Rossa

(7,2%)

4,90

Double malt beer with a distinct amber colour

Birra Moretti Radler

(2,0°)

4,90

Refreshing radler of 45% Birra Moretti and 55% Italian lemon juice

Wine

Prosecco and brut

150ml / 750ml

Bollicina Prosecco DOP Treviso

Extra dry, with a delicate and fruity nose

Veneto

4,00 / 19,50

Brut metodo classico Villa Sparina

Fine, delicate, fragrant and fresh to taste

Piedmont

5,00 / 24,50

White

150ml / 750ml

Gavi di Gavi DOCG Villa Sparina

Fragrance of flowers and summer fruit

Piedmont

4,00 / 19,50

Falanghina Corte Antica Delli colli

Straw yellow, delicate and fruity

Campania

4,00 / 15,50

Traminer Aromatico Forchir

Straw yellow, fragrant and intense

Friuli

4,00 / 17,90

Red

150ml / 750ml

Barbera d'Asti Fiulot Prunotto

Intense ruby colour, plum and cherry aroma

Piedmont

4,50 / 19,50

Morellino di Scansano Leonardo

Pleasant and fresh, with intense notes of unripe red fruits

Tuscany

4,00 / 17,90

Pinot Nero DOC Forchir

Medium body, blackberry and strawberry notes

Friuli

4,50 / 19,90

Rosè

150ml / 750ml

Donna Adele Negroamaro Longo

Crisp and fresh, with rose and raspberry notes

Apuglia

4,50 / 17,90

To offer you a better service, panini and products from the take away counter are not available for table service during lunch.

House coffees

3,50

good to know!

Each of our house coffees is a piece of history from a different corner of Italy. A tour of Italian traditions in a cup!

what we love

These specialities are halfway between a coffee and a dessert, so they are the perfect little treat to indulge in.

perfect ...

... after a great meal with friends, or for a lilltle ‘me time’ treat in the afternoon.

“Caffè Bicerin” da Torino

Espresso, dark hot chocolate and steamed milk

“Caffè del Professore” da Napoli

Espresso and hazelnut cream with a cold coffee cream

Caffè al tiramisù

Espresso with a whipped tiramisù cream top and a Savoiardi biscuit

Caffè alla panna cotta

Espresso and panna cotta cream, caramel sauce

Caffè alla nocciola

Espresso, hazelnut cream and a whipped cream top



Caffè al bacio di dama

Espresso and chocolate hazelnut cream, with whipped cream and a Bacio biscuit

Caffè al cioccolato

Espresso and hot chocolate with a whipped cream top

Caffè alla crema pasticcera

Espresso and custard cream, with a whipped cream top

Caffè allo zabaione

- contains alcohol -
Espresso, zabaione cream and with whipped cream

Hot chocolate

Add whipped cream for 0,50

good to know!

Our ‘della casa’ hot chocolate, with roasted hazelnuts, is inspired by Piedmontese traditions.

what we love

Italian hot chocolate is dense and creamy and it’s perfect for cold winter days!

perfect ...

... with a slice of apple pie, shared with friends, for a sweet afternoon treat.

La classica

Classic whipped hot chocolate made the Italian way with or without cream

4,50

Al gianduia

Our signature whipped hazelnut hot chocolate with or without cream

5,00

Della casa

Whipped hazelnut hot chocolate topped with hazelnut cream and roasted hazelnuts

5,50



Classic coffee and tea

Tea time

Espresso

2,00

Cappuccino

2,30

Marocchino

2,20

Americano

2,40

Latte

2,40

Babyccino

- frothed milk with chocolate powder

0,80

Hot tea and infusions

3,90

English breakfast · Earl Grey · mint · camomile · mixed berry · green tea

Your favorite tea from our selection, with three small shortcrust pastry tarts* handfilled with custard cream and fresh fruit. Perfect as an afternoon tea or at any time of day!

5,90



Ca’puccino in Italy

Agira, Sicilia · Barberino, Firenze · Castel Guelfo, Bologna · Serravalle Scrivia, Alessandria · Via XII Ottobre, Genova · Fidenza, Parma · Valmontone, Roma · Via Malpighi, Milano · Piazza Diaz, Milano

Ca’puccino in London, UK

Harrods, Knightsbridge · Westfield, White City · Basil Street, Knightsbridge · The Queen’s Terminal - Heathrow T2 · Tottenham Court Road, Fitzrovia

Ca’puccino in Dubai

- opening soon!

Please note

To offer you a better service, panini and products from the take away counter are not available for table service during lunch.

Allergies and intolerances

Please inform your waiter if you have a food allergy or intolerance.

Vegetarian

* Product frozen at source to ensure the best quality

Ca’puccino

coffee house and kitchen

[fresh · healthy · Italian]

Agira · Barberino · Castel Romano · Valmontone · Fidenza · Castel Guelfo · Serravalle · Genova · Milano Via Malpighi · Milano Piazza Diaz · DUBAI · LONDON