



CAPILUNGO

Est. 1991

NIBBLES

NOCELLARA OLIVES	4.5
FALSA ALMONDS - Region of Bari (Puglia), Roasted, sea salt	4.5
TARALLI - Classic, spicy tomatoes, cime de rapa	5
PIZZO - Local Farmers bread, black olives, tomatoes, onions	5.5

BRUSCHETTA

Twice-baked, house blend olive oil	7.5
APULIAN SPICY VEG - Cime di rapa greens, pecorino cheese, salsa piccante	
PISTACHIO + MORTADELLA - Creamy stracciatella cheese, Italian sausage	
SMOKED BURRATA + HAM - Capocollo, balsamic riserva	

SMALL PLATES

BURRATA (Gioia del Colle) - House blend olive oil, Apulian tomatoes, frisa crumbe bread	12.5
RUSTICO - Buttery puff, Tomatoes, mozzarella DOP	7.5
FOUR CHEESES PUFF - Flaky, enclosing a mix of four cheeses	8
HAM & CHEESE PUFF - 36-month aged Parmesan, cooked ham, aubergine	8.5
CALZONE BITES - Spicy black olive spread	7.5
SWORDFISH - Sliced belly, selvatica rocket, Amalfi lemon	12

DESSERT

PASTICCOTTO - Iconic cream filled pies from Lecce, baked fresh and served warm	4.5
CLASSIC	
PISTACHIO	
CHOCOLATE	
AMARENA CHERRY	
SPONGE TART TORTINO - A Capilungo family favourite, sponge tart filled with a selection of flavours	
RICOTTA + CHOCOLATE	5.5
PINEAPPLE + PINENUT & WALNUTS	5.5

