



CAPRICCIO RISTORANTE

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CAPRICCIO'S RESTAURANT MENU

ENJOY OUR TRADITIONAL ITALIAN CUISINE

- P2. **INSALATE, ZUPPE & ANTIPASTI CALDI E FREDDI**
SALADS, SOUP & APPETIZERS
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WARM CRISPY BAKE TO ORDER BREAD
- P3. **PRIMI PIATTI DI PASTA**
HOME MADE PASTA COURSES
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DESERTS, AND ICE CREAMS

NOTICE TO THE READER

This menu contains our complete restaurant menu as served in Bonaire.
Please download our acclaimed winelist for an outstanding selection of wines from our cellar.

Prices are stated in Naf (Dutch Antilles Florin) and Us Dollar.

All dishes are subject to availability of fresh ingredients.



INSALATE, ZUPPE & ANTIPASTI CALDI E FREDDI

SALADS, SOUP & APPETIZERS

	NAF.	US\$
LA MINESTRA DEL GIORNO Chef choice of earthy soup of greens and other vegetables	15.00	8.50
INSALATA MISTICANZA Mix of fresh lettuce, tomato, cucumber, bell pepper and greens with olive oil & vinegar dressing	15.00	8.50
INSALATA DI CESARE Romaine lettuce with traditional "Caesar" dressing, garlic bread croutons, anchovies and shaved Parmesan cheese	18.00	10.25
CARPACCIO Thinly sliced beef with olives, mushrooms, Parmesan cheese, olive oil & lemon dressing	29.50	16.85
INSALATA CAPRESE Fresh mozzarella, tomato, basil, olives and olive oil	23.00	13.15
INSALATA AL RADICCHIO Italian radicchio lettuce, mushrooms, goat cheese, Parmesan, olive oil & vinegar dressing	23.00	13.15
INSALATA DI PESCE AFFUMICATO House smoked fresh Wahoo on a bed of lettuce with olive oil & lemon dressing	30.00	17.15
PROSCIUTTO E MELONE Imported Italian Parma Prosciutto with fresh cantaloupe	34.00	19.45
BRESAOLA ALL'AGRO Imported Italian beef cold cuts served with shaved Parmesan, olive oil & lemon dressing	34.00	19.45
INDIVIA GRIGLIATA CON GAMBERI Three Large shrimp sautéed in lightly spiced olive oil served over grilled Belgian endive	33.50	19.15
BRUSCHETTA ALL'AGLIO E POMODORO Toasted home baked bread topped with diced tomato, garlic, olive oil and crushed red pepper	15.00	8.50

FOCACCE CALDE

WARM CRISPY BAKE TO ORDER BREAD

FOCACCIA BIANCA Focaccia with olive oil and sea salt	13.00	7.50
FOCACCIA ALL'AGLIO Focaccia with garlic	13.00	7.50



PRIMI PIATTI DI PASTA

HOME MADE PASTA COURSES

	NAF.	US\$
SPAGHETTI "DELL'AMORE" Spaghetti with rich tomato sauce, garlic, onion and olive oil	27.00	15.50
TAGLIATELLE CON SUGO DI CARNE ALLA BOLOGNESE Flat ribbon shaped noodle with classical Bolognese style meat sauce made of onion, garlic, carrot, celery, herbs, olive oil, tomato and beef all finely minced	28.00	16.00
SPAGHETTI ALLA CARBONARA Spaghetti in a sauce of diced bacon, egg yolks, cream and Parmesan	28.00	16.00
LASAGNA DI CARNE Alternating layers of flat wide noodles, with Bolognese style meat sauce, béchamel sauce (creamed white sauce) and Parmesan cheese, then baked	29.00	16.55
TAGLIATELLE AL RAGÚ DI FUNGHI Flat ribbon shaped noodle with a fresh mushroom and white wine sauce	32.00	18.25
GNOCCHI DI PATATE "CASANOVA" Small potato dumpling with white sauce made of Parmesan cheese, Gorgonzola cheese, butter and cream	32.00	18.25
LINGUINE ALLE CAPELANTE Flat thin noodles in a delicate cream sauce, with sea scallops, leeks and fresh herbs	39.00	22.25
SPAGHETTI AI GAMBERI Spaghetti with shrimp, sun-dried tomato, zucchini, olive oil and basil	38.00	21.75
MACCHERONI ALLA CONTADINA Medium size tubular shaped pasta with a tasty sauce of diced chicken breast, eggplant and fresh tomato sauce	25.00	14.28
LINGUINE NONNA MARIA Flat thin noodles with sautéed carrot, zucchini, broccoli, onion, garlic, diced tomato and a light tomato sauce	28.00	16.00
RAVIOLONI DI ZUCCA CON SALSA CREMOSA ALLA SALVIA Large ravioli stuffed with savory pumpkin mousse served in a light cream sauce	35.00	20.00
MACCHERONI ALLA PAESANA Medium size tubular pasta with olives, garlic, sun-dried tomato, capers, spicy red crushed pepper, fresh-diced tomato and olive oil	30.00	17.15

All our pastas are home made and served with a small garden salad dressed with olive oil and balsamic vinegar

NO SMOKING INSIDE OUR CLIMATIZED DININGROOM



SECONDI PIATTI DI CARNE

MAIN COURSES MEAT

	NAF.	US\$
FILETTO DI MANZO AL PORTO E GORGONZOLA Beef filet of tenderloin cooked to order, served in a rich Port wine and Gorgonzola sauce	45.00	25.75
OSSOBUCO DI VITELLO AL VINO BIANCO Veal shank steak braised in rich white wine sauce, sprinkled with grated lemon and chopped parsley	45.00	25.75
BIANCO DI POLLO ALLA CASALINGA CON FUNGHI Chicken breast, braised and served in a sauce of tomato and mushrooms	38.00	21.70
PETTO DI ANATRA IN AGRODOLCE CON MELE GLASSATE AL MIELE Pan roasted duck breast served with a sauce of balsamic vinegar and red wine, garnished with honey caramelized wedges of apple	45.00	25.75

SECONDI PIATTI DI PESCE

MAIN COURSES FISH

BRODETTO DEL DOGE Fresh fish of the day, scallops and shrimps in bite size pieces. Gently stewed in a fresh tomato and herbs sauce, served over bread "crostini"	40.00	22.85
PESCE ALLA LIVORNESE Grilled catch of the day, simmered in herbal Mediterranean flavored sauce of onion, olives, sun-dried tomato, oregano and olive oil	40.00	22.85
GAMBERI "ARLECCHINO" Shrimp braised in olive oil, garlic, lemon peel, minced mixed vegetable and parsley	43.00	24.55

Meat and seafood main courses are served with a small garden salad dressed with olive oil and Balsamic vinegar and a bouquet of stemmed vegetables sautéed in butter and garlic.

CONTORNI

SIDE ORDERS

PATATINE FRITTE French fries	11.00	6.25
SPINACI IN PADELLA Sautéed spinach	11.00	6.25
VEGETALI MISTI Sautéed mixed vegetables	11.00	6.25
POLENTA Thick Italian corn meal pudding	11.00	6.25
SALSA AL POMODORO Side of tomato sauce	11.00	6.25



CONTORN MENU DEL BUON APPETITO

AN ALL INCLUSIVE EXPERIENCE OF ITALIAN CUISINE

INSALATA MISTICANZA

Mixed greens, tomato, cucumber, other assorted vegetables, olive oil and aged balsamic dressing

CARPACCIO DI MANZO CON OLIVE E FUNGHI

Thinly sliced beef with olives, mushrooms, olive oil, Parmesan cheese and lemon

MACCHERONI ALLA CONTADINA

Tubular shaped pasta with chicken, eggplant and fresh tomato sauce

FILETTO DI MANZO AL PORTO E GORGONZOLA

Beef filet of tenderloin cooked to order and served in a rich Port wine and Gorgonzola sauce

DESSERT TIRAMISÚ

Layer of creamy sweet cheese and ladyfinger cookies dipped in espresso coffee

Fixed price per person Naf 80.00 US\$ 45.70 (wine & beverages not included)

CAPRICCIO WINES

WORLD CLASS WINES

Capriccio's wine cellar has been recognized by The **Wine Spectator** magazine with the Award of Excellence from 2002 to 2008. This award recognizes that Capriccio Ristorante offers "one of the most outstanding restaurant wine-lists in the world."

All our wines are carefully selected and stored in special climate controlled wine cellar.

You can experience our wines either by the bottle, magnum or enjoy a selection of them by the glass.

Wine Spectator	Wine Spectator	Wine Spectator	Wine Spectator	Wine Spectator	Wine Spectator	Wine Spectator
AWARD OF EXCELLENCE	AWARD OF EXCELLENCE	AWARD OF EXCELLENCE	AWARD OF EXCELLENCE	AWARD OF EXCELLENCE	AWARD OF EXCELLENCE	AWARD OF EXCELLENCE
2002	2003	2004	2005	2006	2007	2008

We are much obliged to help you select one of our award winning wines to compliment your meal



LE PIZZE DI CAPRICCIO

CAPRICCIO'S FRESH PIZZA

	NAF.	US\$
PIZZA MARGARITA Tomato sauce and mozzarella cheese	18.00	10.25
PIZZA ACCIUGHE Tomato sauce, mozzarella cheese and anchovies	21.00	12.00
PIZZA CARCIOFINI Tomato sauce, mozzarella cheese and artichoke hearts	21.00	12.00
PIZZA AFFUMICATA Tomato sauce, mozzarella cheese home, made smoked fish, fresh tomato	24.00	13.75
PIZZA SOSTANZIOSA Tomato sauce, mozzarella cheese, ham and mushrooms	24.00	13.75
PIZZA NOSTROMO Tomato sauce, mozzarella cheese, tuna (canned) and onion	24.00	13.75
PIZZA CAPRICCIOSA Tomato sauce, mozzarella cheese, ham, mushrooms and artichoke hearts	28.00	16.00
PIZZA ORTOLANA Tomato sauce, mozzarella cheese, mushrooms, artichoke hearts, onion, fresh tomato, green bell pepper and basil	28.00	16.00
PIZZA DIAVOLETTA Tomato sauce, mozzarella cheese and salami "piccanti" (American style pepperoni)	28.00	16.00
PIZZA PARMA Tomato sauce, mozzarella cheese and imported Italian Parma Proscuitto	31.00	17.75
PIZZA GLOBALE Tomato sauce, mozzarella cheese, ham, mushrooms, onion, green bell peppers, olives, salami, artichoke and salami "piccanti" (American style pepperoni)	31.00	17.75
CALZONE VESUVIO Tomato sauce, mozzarella cheese, ham and mushrooms	29.00	16.50
PIZZA BIANCA Mozzarella cheese, Parmesan cheese and rosemary	21.00	12.00

Our pizza is the classic Italian style; thin crust, freshly baked to order. One size only (approx. 12-13"). if you are in a hurry, please let us know, and we will make every attempt to accommodate you.

Availability of certain supplies varies on our island. In order to maximize what is available substitutions are sometimes necessary.



DOLCI, GELATI & SORBETTI

DESSERTS, AND ICE CREAMS

	NAF.	US\$
TIRAMISÚ Layer of creamy sweet cheese and ladyfinger cookies dipped in espresso coffee	15.00	8.50
TORTINO TIEPIDO DI CIOCCOLATO AL CAFFÉ Warm individual coffee- chocolate cake with hazelnuts flavored chocolate sauce	15.00	8.50
LACRIMA DI CIOCCOLATO Tear drop shaped rich chocolate mousse	15.00	8.50
TORTINO DI LIMONE E LIME CON SALSA ALL'ARANCIO Capriccio's own special recipe of lemon-lime pie served with orange sauce	15.00	8.50
TORTA DI FORMAGGIO CON COMPOSTA DI PESCHE Capriccio's own special recipe of cheese cake served with caramelized peaches	15.00	8.50
PANNA COTTA CON SALSA AI FRUTTI ROSSI Velvety milk and cream flan served with red-berry sauce	15.00	8.50
SEMIFREDDO AL MIELE Frozen honey-cream custard with candied fruits	15.00	8.50
GELATO ARTIGIANALE Home made ice cream	15.00	8.50
SORBETTO DI FRUTTA FRESCA Home made fresh fruit sherbet	15.00	8.50
AFFOGATO AL CAFFÉ Home made ice cream with espresso	15.00	8.50
AFFOGATO AL CIOCCOLATO Home made ice cream with hot chocolate	15.00	8.50

CAFFÉ

COFFEE

CAFFÉ AMERICANO Regular or decaf coffee	4.50	2.50
ESPRESSO Small cup of strong Italian dark roast coffee, regular or decaf	5.00	2.85
DOPPIO ESPRESSO Double cup of strong Italian dark roast coffee, regular or decaf	8.75	5.00
CAPPUCCINO Coffee with foamy hot milk, regular or decaf	6.00	3.50
LATTE MACCHIATO Coffee with extra milk, regular or decaf	6.00	3.50
CAFFÈ AL LIQUORE Liqueur coffee – Irish –Jamaican – Brandy – Italiano – Coffee cocktail served hot and steamy with frothy cream	15.00	8.50

LIQUORI

LIQUOR

Sambuca, Averna, Amaretto, Frangelico, Limoncello, Grand Marnier, Cointreau, Kahlua, Tia Maria, Drambuie, Bailey's

Different brand of Grappa, brandy, desert & after dinner wines are also available.