

Coprese

*Perched on level 18 of the hotel overlooking the beautiful
Bengaluru Palace, Caprese offers dishes inspired by the
rolling hills, azure summer skies and serene coastline of
the Island of Capri.*

*The freshest seafood, hand tossed pizza, family sharing
platters, select handmade pasta and decadent desserts are
what to expect at Caprese. Italian classics are served
with seasonal produce and sprinkles of la dolce vita.
Enjoy meals paired with a bottle from the extensive wine
collection that takes you on a journey across Italy.*

Buon Appetito!



The Island Of Capri



**Assorted Bruschetta*

Stuzzichini & Antipasti

Elegant small plates and classic Italian appetisers to begin your meal

BRUSCHETTA AL POMODORO 	675
Crisp homemade semolina bread topped with fresh tomatoes, basil and shaved Parmesan	
BRUSCHETTA AI FUNGHI 	675
Toasted semolina bread topped with sautéed wild mushrooms, garlic and herbs	
 ASPARAGI ALLA GRIGLIA CON SCAMORZA 	875
Grilled asparagus served with smoked scamorza cheese fondue and black truffle	
BRUSCHETTA AL POLLO AFFUMICATO 	875
Homemade semolina bread topped with house-smoked chicken and herbs	
FRITTO MISTO 	1300
Crispy mixed seafood served with lemon garlic aioli	
SPIEDINI DI POLLO 	875
Grilled chicken skewers served with romesco sauce	
PROSCIUTTO DI PARMA 	1500
Aged Parma ham with burrata, plum mostarda and warm piadina bread	
TONNO CARPACCIO  (GF) 	1500
Yellowfin tuna carpaccio with tonnato sauce, avocado, caperberries and crunchy quinoa	







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*Vegana



Insalate

Fresh, vibrant salads inspired by the gardens of Italy

 LA INSALATA CAPRESE  (GF)	1125
Fresh buffalo mozzarella with heirloom tomatoes and basil	
 BURRATA PUGLIESE 	1125
Creamy Apulian burrata with rocket leaves, cucumber, pickled red onions and oregano croutons	
CAPRESE GARDEN INSALATA  (GF)	1125
Mixed garden greens with ricotta crumble, hazelnuts, seasonal berries, organic vegetables and honey-truffle dressing	
VEGANA INSALATA  (GF) (V) (DF)	1125
Black quinoa with mixed greens, organic root vegetables, heirloom tomatoes, avocado and fresh herbs	







Taglieri (Salumi & Formaggi)

An elegant selection of premium Italian cured meats and artisanal cheeses, served with condiments and house-baked bread

MISTO SALUMI  (P)	2550
Assorted Italian cold cuts served with homemade jam	
MISTO FORMAGGI  (N)	2350
Assorted Italian cheeses served with nuts and honey	

Zuppe

Traditional Italian soups prepared with seasonal ingredients and heartfelt simplicity

 MINISTRONE  (GF) (DF)	600
Classic Italian vegetable soup with seasonal produce, tomatoes and fresh basil	
 VELLUTATA DI ZUCCA  (GF) (N)	600
Silky pumpkin soup with stracciatella cheese and candied pumpkin seeds	
SEAFOOD BISQUE  	700
Rich prawn and calamari bisque finished with garlic croutons and fresh herbs	



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*Gnocchi Alla Sorrentino

Paste Fatte in Casa & Risotti

Homemade Pastas and Signature Risottos crafted with authentic Italian ingredients

GNOCCHI ALLA SORRENTINA	1200
Potato gnocchi baked with mozzarella, basil and organic tomato sauce	
 RAVIOLI RICOTTA E SPINACI	1150
Homemade ravioli filled with ricotta and spinach, served with butter–basil emulsion and Parmigiano Reggiano	
TAGLIOLINI AI GAMBERI TIGRE (E) (A)	1300
Homemade tagliolini with tiger prawns, chilli, garlic chips and prawn reduction	
 CAVATELLI D'ANATRA (DUCK) (E)	1300
Homemade cavatelli with slow-cooked duck ragù, berry compote and black truffle	
TORTELLINI DI POLPA DI GRANCHIO E GAMBERI (E)	1300
Homemade tortellini filled with crab and prawns, served with saffron sauce and edamame beans	
RISOTTO AI FUNGHI SELVATICI (GF)	1200
Creamy risotto with morels, porcini, black truffle and burrata cheese	
RISOTTO AGLI ASPARAGI E PARMIGIANO (GF)	1200
Risotto with Peruvian asparagus, toasted almonds and Parmesan fondue	
 RISOTTO ALLA MILANESE (GF) (A)	1300
Saffron risotto served with lamb osso buco and gremolata	


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**Rigatoni Al Pesto*

Paste Classiche

Timeless Italian pasta favorites prepared with authentic regional recipes

LASAGNE DI VERDURE  (N) 980
Oven-baked pasta layered with fresh seasonal vegetables and cheese



 RIGATONI AL PESTO  (N) 980
Rigatoni tossed with basil pesto, green beans, new potatoes and Parmigiano Reggiano

Choice of Classic Sauces

NAPOLETANA CON GAMBERI   1250
Prawns in a rich tomato and basil sauce

ALFREDO CON POLLO E FUNGHI  1150
Chicken and mushrooms in a creamy Parmesan sauce

CARBONARA CON PANCETTA DI MAIALE  1200
Pork bacon in a traditional egg and cheese sauce

 SPAGHETTI ALLA NAPOLETANA  980
Spaghetti in tomato sauce with soft burrata, basil pesto and olive powder

Choice of Signature Sauces

CRUSTACEAN BISQUE CON GAMBERI   1250
Prawns in a rich crustacean bisque reduction

ALFREDO CON POLLO E FUNGHI  1150
Chicken and mushrooms in a creamy Parmesan sauce

CARBONARA CON PANCETTA DI MAIALE  1200
Pork bacon in a classic egg and cheese sauce

ARABIATA SAUCE  980
Spicy tomato sauce with garlic and chilli flakes

AGLIO E OLIO PEPPERONCINO  980
Olive oil, garlic and chilli tossed to perfection














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*Assorted Pizzas

Pizze

Hand-stretched artisanal pizzas baked to perfection in our stone oven

 CAPRESE 	1100
Tomato sauce, fresh basil, oregano and buffalo mozzarella	
PRIMAVERA 	1100
Spinach, artichokes, olives, onions, capers, sun-dried tomatoes and fior di latte mozzarella	
QUATTRO FORMAGGI 	1200
A blend of four Italian cheeses melted to perfection	
 CAPODIMONTE  	1350
Tomato sauce with prawns, jalapeños and stracciatella cheese	
DIAVOLA  (P)	1350
Tomato sauce, spicy pepperoni and fior di latte mozzarella cheese	
POLLO 	1200
Tomato sauce, spicy chicken, red onion, sun- dried tomatoes, fior di latte	
Premium Toppings	
ITALIAN PEPPERONI  (P)	500
SMOKED SALMON  	500
PARMA HAM  (P)	500

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 Vegetarian  Non-vegetarian  Signature (V) Vegan (E) Egg  Spicy  Rooted In Nature
(DF) Dairy Free (P) Pork (N) Nuts (A) Alcohol  Shellfish (GF) Gluten Free  Sesame  Chickpea



**Porchetta Brasata*

Piatti Principali

Signature main courses celebrating authentic Italian flavours and seasonal ingredients

PORCHETTA BRASATA  (GF) (P)	2150
Six-hour slow-cooked pork belly with apricot and jasmine purée, Swiss chard, balsamic onions and honey glaze	
POLLO ARROSTO  (GF) (N) (A)	2100
Roasted chicken with cauliflower purée, braised morels, baby potatoes and pine jus	
BRANZINO CON SALSA DI BROCCOLI  (GF)	2250
Pan-seared sea bass with broccoli sauce, sun-dried tomato salsa and mesclun salad	
MERLUZZO NERO  (GF)	4650
Black cod with barley, carrot ribbons and orange glaze	
SALMONE SCOTTATO  (GF)	2500
Pan-seared salmon with wild rice risotto, saffron sauce and tomato concassé	
 CAMBERI  (GF) 	3250
Grilled prawns served with arugula, chilli and red onion salad	

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*Antipasto Misto Caprese

Come a Casa

Comforting home-style classics, crafted with warmth and authentic Italian family dining tradition

 COSTINE DI AGNELLO ARROSTO  (GF) (A)	9550
1 Kg New Zealand lamb rack served with roasted potatoes and sautéed vegetables	
POLLO GIRARROSTO AL ROSMARINO E LIMONE (WHOLE)  (GF) (A)	3125
1.2 Kg roasted chicken marinated with rosemary and lemon, served with baked potatoes	
POLLO GIRARROSTO AL ROSMARINO E LIMONE (HALF)  (GF) (N) (A)	2150
600 Gm roasted chicken marinated with rosemary and lemon, served with baked potatoes	
ANTIPASTO MISTO CAPRESE 	1300
A selection of Caprese’s signature appetisers, featuring Italian cold cuts, cheeses and marinated vegetables.	

Dolci Della Casa

House-crafted Italian desserts made with love and tradition

TIRAMISÙ  (E) (A)	950
Mascarpone cream layered with espresso-soaked ladyfingers, amaretto, and aged liqueur	
PANNA COTTA  (GF)	800
Vanilla panna cotta with red berry compote and cranberry sorbet	
VALRHONA CHOCOLATE FONDANT  (E)	800
Warm molten Valrhona chocolate cake served with vanilla gelato	
 DECONSTRUCTED ITALIAN ZUCCOTTO  (A) (E)	900
Sponge soaked in liqueur with ricotta, cocoa powder and chocolate chips	
ZABAGLIONE  (E) (A)	900
Whipped egg yolks with sugar and sweet wine, served with crushed biscotti	
TORTA CAPRESE  (E)	800
Flourless dark chocolate cake made with 70% chocolate, almond powder and whipped butter	
GELATI E SORBETTI  (GF) (N)	600
Selection of artisanal ice creams and sorbets of the day. Gelati: Vanilla, Belgian Chocolate, Coffee Gelato: Granny Smith, Guava Chilli, Cranberry	

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BENGALURU

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