

Caprese

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

## Appetizers & Antipasti

BRUSCHETTA AL POMODORO <span style="color: green;">■</span>	550	115
Homemade semolina bread fresh tomato and parmesan		
<span style="color: gold;">■</span> ASPARAGI ALLA GRIGLIA CON SCAMORZA <span style="color: green;">■</span>	750	156
Grilled asparagus, fresh basil, Scarmoza cheese		
BRUSCHETTA AL FUNGHI <span style="color: green;">■</span>	550	115
Homemade semolina bread with truffle mushroom and cheese		
BRUSCHETTA POLLO E FUNGHI <span style="color: red;">■</span>	850	177
Homemade semolina bread with mushroom and chicken		
FRITTO MISTO <span style="color: red;">■</span> <span style="color: gold;">■</span> <span style="color: green;">■</span> (N) (GF)	1250	260
Fried seafood with lemon garlic aioli		
SPIEDINI DI POLLO <span style="color: red;">■</span>	850	177
Grilled chicken with romesco sauce		
BURRATA PUGLIESE <span style="color: green;">■</span>	950	198
Apulian burrata, rocket salad, cucumber, oregano, bread crouton, pickled red onion		
CAPRESE <span style="color: green;">■</span> (GF)	950	198
Toy box tomato, fresh basil, balsamic reduction, Buffalo Mozzarella cheese		
POLPETTE AL SUGO <span style="color: red;">■</span> (E)	850	177
Traditional homemade bread ball in fresh tomato sauce basil, oregano, Parmesan cheese		
TARTARE DI TONNO <span style="color: red;">■</span> <span style="color: gold;">■</span>	1350	281
Finely chopped yellow fin tuna and avocado		



\*Burrata Pugliese

\* All above prices are in INR, local taxes and service charges applicable

\*Please let us know if you have any allergies or dietary requirements.

■ 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 🌱 SLC Points



\*Vegana

## Soups, Salads, Cheese & Salumi Boards

MINISTRONE 	550	115
Fresh seasonal vegetable, tomatoes and fresh basil		
VELLUTATA DI ZUCCA  	550	115
Pumpkin soup with mushroom ravioli		
ZUPPA DI PESCE    (GF)	550	115
Seafood stew		
RUCOLA  (N) 	750	156
Arugula, blueberry, ricotta crumble, crunchy almonds and balsamic dressing		
VEGANA  (GF)  (DF) (V)	750	156
(Holistic salad) Bio quinoa, mixed greens, sweet potato, avocado, garbanzo beans, fresh herbs, cherry tomato and avocado oil		
CRUDO E MELONE  (P) (GF)	1350	281
Parma ham, melon, fresh burrata		
MISTA  	850	177
Romaine salad, buffalo cheese, bread crouton, red capsicum, olive, chicken		
MISTO SALUMI  (P)	2450	510
Assorted Italian cold cuts served with homemade jam		
MISTO FORMAGGI  (N)	1950	406
Assorted Italian cheese, nuts and honey		



\*Mista

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\*Gnocchi Alla Sorrentino

### Homemade Pasta

<p>GNOCCHI ALLA SORRENTINO <span style="color: green;">■</span>          Potato dumpling, mozzarella, basil, organic tomato sauce</p>	950	198
<p><span style="color: gold;">■</span> CAVATELLI WITH ASPARAGUS AND PORCINI MUSHROOM <span style="color: green;">■</span>          Cavatelli pasta with Porcini sauce</p>	900	187
<p>RAVIOLI RICOTTA E SPINACI <span style="color: red;">■</span>          Ravioli with ricotta &amp; spinach butter basil emulsion and Parmigiano Reggiano</p>	1050	219
<p>TORTELLI POLPA DI GRANCHIO E BURRO AL LIMONE <span style="color: red;">■</span> <span style="color: gold;">■</span> (A)          Tortelli pasta with crab meat and champagne sauce</p>	1150	239
<p>LASAGNE DI VERDURE <span style="color: green;">■</span>          Layered and baked pasta with vegetables</p>	750	156



\*Cavatelli With Asparagus And Porcini Mushroom

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\*Rigatoni Al Pesto

## Pasta & Risotto

RIGATONI AL PESTO  (N)	850	 177
Green beans, basil pesto, new potato, Parmigiano Reggiano		
To Add		
Napoletana sauce with prawn  	850	177
Alfredo sauce with chicken & mushroom 	1050	219
Carbonara sauce with pork bacon  (P)	1050	219
SPAGHETTI ALLA NAPOLETANA		
Tomato sauce, soft burrata, basil pesto, olive powder		
	850	177
To Add		
Crustacean bisque with prawn  (A) 	950	198
Alfredo sauce with chicken & mushroom 	950	198
Carbonara sauce with pork bacon  (P) (E)	950	198
PORCINI E TARTUFO  (GF)		
Porcini mushroom, truffle cream risotto with Parmesan foam		
	1050	219
AGNELLO E CREMA DI ASPARAGI  (A) (GF)		
Braised lamb, asparagus cream, Pecorino cheese		
	1050	219

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\*Assorted Pizzas

## Pizza

<p><b>CAPRESE</b> <span style="color: green;">■</span></p> <p>Tomato sauce, basil, oregano, Buffalo Nozzarella cheese</p>	850	177
<p><b>PRIMAVERA</b> <span style="color: green;">■</span></p> <p>Spinach, artichoke, olives, onion, capers, sun-dried tomatoes, Fior Di Latte Mozzarella cheese</p>	850	177
<p><b>QUATTRO FORMAGGI</b> <span style="color: green;">■</span></p> <p>Four cheese pizza</p>	1050	219
<p><b>DIAVOLA</b> <span style="color: red;">■</span> (P)</p> <p>Tomato sauce, spicy pepperoni and Fior Di Latte</p>	1050	219
<p>To Add</p> <p>Chicken <span style="color: red;">■</span></p> <p>Pepperoni <span style="color: red;">■</span></p> <p>Smoke salmon <span style="color: red;">■</span></p>		
<p><b>POLLO</b> <span style="color: red;">■</span></p> <p>Tomato sauce, spicy chicken, red onion, sun-dried tomatoes, Fior Di Latte</p>	850	177
<p>To Add</p> <p>Italian Pepperoni <span style="color: red;">■</span></p> <p>Smoke salmon <span style="color: red;">■</span></p> <p>Parma ham <span style="color: red;">■</span></p>	1050 1050 1050	219 219 219
<p><b>BISMARCK</b> <span style="color: red;">■</span> (P) (E)</p> <p>Tomato sauce, mozzarella, ham and fried egg</p>	850	177

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\*Porchetta Brasata

## Second Course

PORCHETTA BRASATA <span style="color: red;">■</span> (P) (GF) (A) Braised pork belly with cauliflower puree, caramelized apple and butternut squash puree	2150	448
STINCO DI AGNELLO <span style="color: red;">■</span> Lamb shank with Creamy Polenta	2150	448
POLLO GIRARROSTO <span style="color: red;">■</span> (A) (GF) <span style="color: green;">■</span> Roasted chicken, marinated with rosemary and lemon, served with baked potatoes	2100	437
<span style="color: gold;">■</span> MERLUZZO <span style="color: red;">■</span> (A) (GF) <span style="color: grey;">■</span> Pan-seared codfish, saffron potato-leek coulis, sautéed vegetables, clam jus	4550	947
SALMONE <span style="color: red;">■</span> (A) (GF) Atlantic grilled salmon, garlic potato mash, grilled vegetables	2150	448
GAMBERI <span style="color: red;">■</span> (GF) <span style="color: green;">■</span> <span style="color: grey;">■</span> Grilled prawns, arugula, chilli, red onion salad	2950	614



\*Stinco Di Agnello

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\*Antipasto Misto Caprese

## Come E Casa

Savor the moments and share the flavors

\*Allow us 45 minutes as we slow-cook your whole roast chicken and lamb for a culinary experience that's worth the wait.

### ANTIPASTO MISTO CAPRESE

Bruschetta al pomodoro, spiedini di pollo, fritto misto, polpette della nonna, Parma ham melon, and Buffalo cheese

850 117

### POLLO GIRAROSTO AL ROSMARINO E LIMONE ■ (A) (GF)

Whole roasted chicken, marinated with rosemary and lemon, served with baked potatoes.

2950 614

### ZUPPA DI PESCE ■ ■ ■ ■

Seafood stew in pot

1650 344

### COSTINE DI AGNELLO ARROSTO ■ (A) (GF)

New Zealand rack (one kilogram) with roasted potatoes sautéed vegetable

9550 1989

## Dessert

### ■ TIRAMISU ■ (A) (E)

Mascarpone cream, ladyfinger, espresso, amaretto, aged liquor

550 115

### PANNA COTTA ■ (GF)

Vanilla panna cotta, red berry compote, cranberry sorbet

550 115

### VALRHONA CHOCOLATE FONDANT ■ (E)

Soft chocolate, vanilla gelato

650 136

### GELATO OR SORBET OF THE DAY ■

(Lemon cello, Granny smith Apple, Himalayan salt and sundried tomato or Ghana chocolate & coffee)

450 94

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