

A stylized, dark brown graphic of a roofline with a central peak and two sloping sides, positioned above the main text.

La Capannina

Ristorante Pizzeria

Scopri il nostro menù online
Visit our online menu

Seafood

Appetizers

Mussel soup	 	12,00 €
Octopus and shrimp salad based on potatoes and scalogno vinaigrette	 	15,00 €
Smoked tuna carpaccio with rocket and balsamic vinegar		15,00 €

First dishes

Tagliolini with mussels and fresh cherry tomatoes	  	12,00 €
Tagliatelle with sea bream, rocket and fresh cherry tomatoes	 	12,00 €
Spaghetti with fresh Mediterranean anchovies	 	12,00 €
Fresh paccheri with sautéed squid, leeks and sun dried tomatoes	  	12,00 €

Second dishes

Mixed fried fish	  	15,00 €
Grilled sea bream		15,00 €
Mediterranean swordfish, dressed with cherry tomatoes, capers, black olives and extra virgin olive oil		18,00 €
Stuffed squid with ricotta and zucchini on potato pie	 	18,00 €

Gluten Free dish

Cover charge 2,00 €



Meat

Appetizers

Horse rags on a salad base		12,00 €
Parma ham with buffalo mozzarella from Campania		12,00 €
Selection of cold cuts and vegetables in oil		14,00 €
Lard of Colonnata and Veneta soppressa with grilled polenta		11,00 €

First dishes

Potato gnocchi (of our production) with tomato sauce and basil / meat sauce	   	10,00 €
Orecchiette with pesto and fresh ricotta cheese	 	10,00 €
Maccheroncini with sausage and mushrooms	  	10,00 €
Risotto of the day (min. for 2 people)		10,00 €

Second dishes

Sliced beef on a bed of rocket, balsamic vinegar and parmesan flakes	 	15,00 €
Filet of beef with pepper pattern		22,00 €
Grilled rib-eye steak 300/350 gr		16,00 €
Veal chop		14,00 €
Mixed grilled meat with grilled polenta (pork chop, sausage, sliced beef and stewed porchetta)		15,00 €

Cover charge 2,00 €

(Report your allergies to the staff)



Menu proposal

First dish

Tagliolini with fresh mussels and cherry tomatoes



Second dish

Mixed fried fish
with balsamic vinegar colored salad



Dessert

Lemon delizia
(Typical dessert of the Amalfi Coast)



Coffee

35,00 €

(for each person)



Menu proposal

First dish of your choice

Spaghetti with garlic, oil and hot peppers



8,00 €

Penne with eggplant and mozzarella



9,00 €

Rigatoni with cheeses and mushrooms



9,00 €

Second dish of your choice

Roast-beef with rocket

10,00 €

Grilled pork chop

10,00 €

Fried squid



10,00 €

Side dish of your choice

Mixed salad

5,00 €

French fries

5,00 €

1/2 lt. of mineral water

Coffee

23,00 €

(complete menu for each person)

25,00 €

Saturday, Sunday and holidays



Our pizzas

<i>Tirolese</i>		9,50 €
tomato sauce, mozzarella, gorgonzola cheese, speck and mushrooms		
<i>Colosa</i>		9,50 €
tomato sauce, mozzarella, gorgonzola cheese and Parma ham		
<i>Diavola</i>		8,00 €
tomato sauce, mozzarella, onion and spicy salami (pepperoni)		
<i>Della Nonna</i>		9,00 €
tomato sauce, mozzarella, ham, wurstel and olives		
<i>Forse sì Forse no</i>		9,00 €
tomato sauce, mozzarella, peppers, peas, and spicy salami (pepperoni)		
<i>Lingara</i>		9,00 €
tomato sauce, mozzarella, peppers, olives and spicy salami (pepperoni)		
<i>Casereccia</i>		8,50 €
tomato sauce, mozzarella, sweet sausage and mushrooms		
<i>Na botta de vita</i> ★★★		10,00 €
tomato sauce, mozzarella, mushrooms, rolled bacon, grana cheese flakes		
<i>Millennium</i> ★★★		10,00 €
tomato sauce, mozzarella, eggplant, scamorza and speck		
<i>Frutti di mare</i>	  	15,00 €
tomato sauce, shrimps, octopus, mussels, clams		
<i>Bufalina</i>		8,00 €
tomato sauce and buffalo mozzarella		
<i>Nazionale</i>		9,00 €
tomato sauce, mozzarella, brie, peas and cherry tomatoes		
<i>Siciliana</i>		10,00 €
tomato sauce, anchovies, olives, capers, onion, spicy salami (pepperoni)		

Long maturation dough (48/72 h) for better digestibility
(Report your allergies to the staff)



<i>La Capannina</i>		14,00 €
tom.sauce, mozz, ham mushrooms, artichokes, spicy salami (pepperoni), capers, onion, wurstel		
<i>Napoleon</i>		10,00 €
tomato sauce, mozzarella, mascarpone cheese, rolled bacon and rocket		
<i>Valtellina</i>		10,00 €
tomato sauce, mozzarella, bresaola, rocket, grana cheese flakes		
<i>La delicata</i>		10,00 €
tomato sauce, mozzarella, Parma ham, mascarpone and rocket		

White pizzas

<i>Caprese</i>		8,50 €
buffalo mozzarella and cherry tomatoes		
<i>Rustica</i>		8,50 €
mozzarella, ricotta and spicy salami (pepperoni)		
<i>Campagnola</i>		8,00 €
mozzarella, fresh tomato and rocket		
<i>Pizzettaro</i>		10,00 €
mozzarella, sweet sausage, emmenthal, capers and mushrooms		
<i>Tagottino</i> (rectangular pizza)		9,50 €
mozzarella, ham, gorgonzola cheese and grana cheese		
<i>Desirée</i>	 	9,50 €
mozzarella, fresh cherry tomatoes, mushrooms, capers, oregano, basil, garlic, tuna		
<i>Estate</i>	 	9,50 €
mozzarella, fresh tomato, tuna, capers, oregano and spicy salami (pepperoni)		
<i>La Calabria</i> ★★★ (oval pizza)		10,00 €
mozzarella, smoked ricotta, spianata calabra and dry tomatoes		
<i>La Varenne</i> ★★★ (oval pizza)		13,00 €
mozzarella, valerian salad, horse sfilacci, burrata pugliese 125gr.		

Long maturation dough (48/72 h) for better digestibility
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Traditional pizzas

Marinara

(tomato sauce, garlic, oregano)

5,50 €

Margherita

(tomato sauce, mozzarella)



6,00 €

Romana

(tomato sauce, mozzarella, anchovies, oregano)



7,50 €

Prosciutto e funghi

(tomato sauce, mozzarella, ham, mushrooms)



8,00 €

Napoli

(tomato sauce, mozzarella, anchovies, capers, oregano)



8,50 €

Capricciosa

(tomato sauce, mozzarella, mushrooms, ham, capers, artichokes)



9,50 €

4 Stagioni

(tomato sauce, mozzarella, mushrooms, prosciutto, peppers, artichokes)



9,50 €

4 Formaggi

(tomato sauce, mozzarella, gorgonzola, emmenthal, ricotta, grana)



9,50 €

Ortolana

(tom. sauce, mozzarella, fresh mushrooms, spinach, peppers, peas, eggplant, zucchini)



9,50 €

Parmigiana

(tomato sauce, mozzarella, eggplant, grana cheese)



7,50 €

Porcini

(tomato sauce, mozzarella, porcini mushrooms, parsley)



8,50 €



Long maturation dough (48/72 h) for better digestibility
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Misto bosco

(tom. sauce, mozzarella, champignon mushrooms, chiodini mushrooms, porcini mushrooms)



9,00 €

Calzone

(tomato sauce, mozzarella, mushrooms, artichokes, ham)



9,00 €

Calzone farcito

tomato sauce, mozzarella, ricotta, mushrooms, spicy salami (pepperoni)



9,00 €

Autunno

(tomato sauce, mozzarella, radish, brie cheese)



8,50 €

Tonno e cipolla

(tomato sauce, mozzarella, tuna, onions)



8,50 €

Adds

Radish - würstel - tuna - onion - mushrooms - artichokes

1,50 €

spicy salami - capers - ham - peppers - rocket

peas - eggplant - zucchini

Fior di latte mozzarella

1,00 €

Porcini and chiodini mushrooms

2,00 €

Speck - Crudo ham

3,00 €

Bresaola - Horse sfilacci

3,00 €

Bufala mozzarella - Grana flakes

3,00 €

Pizza double dough

4,00 €

French fries

2,00 €

Shrimps

4,00 €

Coperto pizza

2,00 €



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Salads

Camilla

lettuce, radish, corn, shrimp tails



10,00 €

Classica

lettuce, carrots, tomatoes, mozzarella, tuna, rocket, black olives



10,00 €

Del Nonno

tomatoes, tuna, onion, capers, olives, oregano



10,00 €

Caterina

tomatoes, fresh mushrooms, rocket, mozzarella, vinaigrette



10,00 €

Caprese

tomatoes, buffalo mozzarella



10,00 €

Cavallina

lettuce, radish, mushrooms, horse sfilacci, and tomatoes

10,00 €

Side dishes

French fries with sauces

5,00 €

Mixed salads

5,00 €

Mixed cooked season vegetables

5,00 €

Mixed grilled (eggplants, zucchini, peppers)

5,00 €



Cheeses

Smoked scamorza

5,00 €

Emmenthal

5,00 €

Brie

5,00 €

Sweet gorgonzola

5,00 €

Grana Padano

5,00 €

Mixed cheese

9,00 €

Buffalo mozzarella

8,50 €

Drinks

Drinks in can		2,50 €
Small red beer (Falkenturm)		3,00 €
Medium red beer (Falkenturm)		5,50 €
Small beer (Hassen-Braun pils)		3,00 €
Medium beer (Hassen-Braun pils)		5,50 €
Beck's 33 cl.		3,50 €
Non alcoholic beer		3,50 €
Weissbier Oberdorfer		5,00 €
Pyraser Dunkles (red)		5,50 €
Pyraser Landbier Export		5,50 €
Pyraser 6 cereals		5,50 €
Pyraser Kellerbier		5,50 €
		
White Garganega (Cantina Valpantena)	1/4 lt.	3,00 €
White Garganega (Cantina Valpantena)	1/2 lt.	5,00 €
White Garganega (Cantina Valpantena), in bottle	0,75 lt.	10,00 €
Sparkling white wine "Pro-Fizz"	1/4 lt.	3,00 €
Sparkling white wine "Pro-Fizz"	1/2 lt.	6,00 €
Sparkling white wine "Pro-Fizz"	1 lt.	12,00 €
Red Corvina (Cantina Valpantena)	1/4 lt.	3,00 €
Corvina (Cantina Valpantena)	1/2 lt.	5,00 €
Corvina (Cantina Valpantena), in bottle	0,75 lt.	10,00 €
Mineral water	1/2 lt.	1,50 €
Mineral water	1 lt.	3,00 €
		
Coffee		1,50 €
Caffè with alcohol		2,00 €
Decaffeinated coffee or barley		1,80 €

National liquors	3,50 €
Whiskey	5,00 €
Limoncino (original from Costiera Amalfitana)	3,50 €
Cold grappas (Anima nera)	3,50 €
Grappa Collesi	5,00 €

Wines in bottle

Valpolicella Classico (Begali)	18,00 €
Valpolicella Classico Superiore (Rafaél)	22,00 €
Valpolicella Classico Superiore Ripasso (Begali)	22,00 €
Terra dei Ciliegi (Tommasi)	16,00 €
Bianco di Custoza (Monte del Frà)	16,00 €
Soave (Ca' Rugate)	18,00 €
Lugana (Ca' Maioli)	18,00 €
Moscato	16,00 €
Franciacorta Satèn (Marchese di Lamusa)	28,00 €
Il Very Bianco Spumante Extra Dry in collaborazione con l'azienda Ca' Pigneto	16,00 €



Allergens in our menu:



SHELLFISH



NUTS



GLUTEN



DAIRY



CELERY



CLAMS



SULFUR DIOXIDE
AND SULPHITES



EGG



For any of your events
family or business
We are at your disposal
to offer you
our personalized menus
both meat-based
and based on sea fish

Scopri il nostro menù online
Visit our online menu

Hours: 11.30 -15.00 / 19.00 - 23.00
Closing day: monday evening / tuesday evening

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