

C A P O M O N D O



The Capocaccia way

A new winning formula that gives the sandwich back its ancient nobility, making it what it used to be: a delectable experience befitting the most important English Lords. Capocaccia is the only place where you can meet, drink fine wines and enjoy the flavours of wonderful food with a truly great quality-price ratio.

We are sure that John Montagu, 4th Earl of Sandwich, thought that he would be remembered for the islands named after him by Cook in 1778, rather than for inventing the sandwich, but we are equally certain that he would be proud to see how the sandwich has been restored to its ancient glory by the chef of Capocaccia.

High quality sandwiches, bread and focaccia from our own production facility, as well as a rich speciality menu based on fish, meat, vegetables and cheeses: a formula so delicious and innovative that it immediately attracted those who are alert to the pleasures of life and always seek out the best, even in small things.

Professionals, managers, businessmen and women, artists and designers have all made Capocaccia their favourite meeting place at all times of the day: for business lunches, in the late afternoon for drinks, in the evening as an alternative to the typical restaurant, and after dinner for cocktails.

The success of Capocaccia's sandwiches and refreshments was so dramatic that when one of our loyal customers realised his dream of creating a new airline company he wanted them to be served aboard his aircraft. Thus in-flight catering for Flybaboo and the private aviation sector was born.

C A P O M O N D O



Pure Capocaccia style

Capocaccia has revolutionised meeting habits with its non-stop catering from 12 noon to 1 am. During lunch breaks the succulent sandwich is supplemented by hot dishes of the day. Choice recipes that satisfy the most demanding of palates can be enjoyed quickly, but in a calm laid-back atmosphere, accompanied by a glass of excellent wine selected with a considerate eye to the labels of small producers and offered by the glass by our wine waiters.

The happy hour at Capocaccia becomes a moment of pure enjoyment, played out elegantly among infinite delicacies in a somewhat frenetic atmosphere: music and cocktails light up the evening.

All of a sudden, tables laid for dinner stir with gourmand emotions worthy of more blue-blooded restaurants. Meat, fish, seasonal vegetables and cheeses take centre stage on the tables: typical Italian products, acquired directly from the producers and carefully prepared by methods such as steaming for example, with scrupulous attention to the balance between flavour and lightness. In the evening the wine list becomes even more delightful and generous, and, most importantly, never dull.

After 11 the atmosphere changes again as we prepare to welcome the night-owls, sometimes to the rhythm of the shaker and fresh fruit cocktails, at others with the sweet fragrance of a vintage cognac. Our barmen know that one night is never the same as another, and the curtains here at Capocaccia are never drawn until very late.

C A P O M O N D O



Development and future of CAPOCACCIA

Capocaccia came into being in Monte Carlo in 1994, from 1996 to 2008 it was also in Florence, and it opened in Geneva in 2001 and in Jakarta in 2008.

In 2003 the restaurant in Geneva became associated with the Capocaccia store established to sell traditional products and prepare ready meals, bread, pizzas and focaccia loaves.

From 2004 until the end of 2007, Capocaccia developed its own in-flight catering service in the wake of the growth of Flybaboo. Subsequently, when the shop became "Panetteria di Capocaccia" (bakery) bread and confectionery began to be produced daily for our restaurants, the in-flight catering business became dedicated exclusively to the private aviation sector.

From 2008, Panetteria di Capocaccia is launching an exclusive range of sandwiches, pizzas, traditional focaccia bread and tasty salads to take away.