

# I Capitelli

## Seafood Menu



## Starters

Whipped Codfish on pumpkin cream	15
Octopus alla Luciana	15
Fish of the day tartare with citrus mayonnaise	15
Stuffed squid	15
Ligurian style stuffed anchovies	15

## First Courses

Trabaccolara-style potato gnocchi	15
Spaghetti alla Pantesca	17
Risotto with red prawns from Mazara	25
Spaghetti with Sorrento lemon, caviar and pepper oysters	30

## Main Courses

Baked Cod au gratin	20
Fish of the day with clam sauce	25
Larded baked prawns and caramelized red onions	25
Cacciucco alla Livornese (traditional fish stew from Leghorn)	30
Raw seafood assorted platter	60

# Notes

All courses can be paired with a selection of local and regional wines, wine list is available.

All preparations of bakery, fresh pasta and pastry are handmade.

We only serve fresh fish, not farmed.

All fish is blast chilled in accordance with EC regulation n. 853/2004.

Some products can be occasionally frozen.

Food list is available

