

I Capitelli

Extra Menu



Starters

Fried, raw or sauteed porcini mushrooms	20
Potato pie with white truffle	25

First Courses

Tagliolini with porcini mushrooms	20
Risotto with porcini mushrooms	25
Pumpkin tortelli with porcini mushrooms	25
Risotto with white truffle	30
Tagliolini with white truffle	25
Mezzelune with parmesan fondue and white truffle	30

Main Courses

Fillet flambè with sautéed porcini mushrooms	40
Fillet flambè with white truffle	50

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

