



I Capitelli



Seafood Menu Xmas 2022



Starters

Whipped Codfish on pumpkin cream	15
Octopus alla Luciana (with tomatoes sauce, capers, olives)	15
Fish of the day tartare with citrus fruit mayonnaise	15
Typical Ligurian style stuffed anchovies	15
Stuffed squid	15
Tasting of appetizers	35

First Courses

Trabaccolara-style potato gnocchi	15
Spaghetti alla Pantesca (anchovies, capers, tuna, wild fennel, bottarga)	18
Risotto with red prawns from Mazara	25
Linguine with oysters and champagne	30

Main Courses

Baked Cod fish au gratin	20
Fish of the day with Breton sauce	25
Larded baked prawns and caramelized red Tropea onions	25
Cacciucco alla Livornese (traditional fish stew from Leghorn)	30

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

