

I Capitelli

Extra Menu



Starters

Potato pie with Parmesan fondue, egg and mushrooms	25
Meat carpaccio (fassona quality) with truffle	25

First Courses

Tagliolini with truffle	25
Potato ravioli with parmesan and truffle	25
Linguine with mushrooms and truffle	25

Main Courses

Pork cheek alla Rossini	40
Beef fillet flambè with mushrooms and truffle	45

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

