

I Capitelli

Seafood Menu



Starters

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| Creamed Codfish on pumpkin cream | 15 |
| Octopus alla Luciana (tomatoes sauce, capers and olives) | 15 |
| Fresh fish tartare with citrus oil and burrata | 15 |
| Stuffed squid with bread sauce | 15 |
| Typical ligurian stuffed anchovies with tarragon majo | 15 |
| Tasting of appetizers | 35 |

First Courses

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| Gnocchi with Trabaccolara sauce | 15 |
| Linguine with ginger and shrimps | 18 |
| Risotto with Sicilian red shrimps | 25 |
| Fish ravioli with asparagus and cherry tomatoes | 20 |

Main Courses

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| Codfish au gratin | 20 |
| Catch of the day all'acqua pazza | 25 |
| Shrimp baked with lard and zucchini flowers | 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

