



# I CAPITELLI

## *Seafood Menu*



## Starters

Creamed Codfish on pumpkin cream 15

### COOKED

Stuffed squid, octopus alla Luciana (tomatoes sauce, capers and olives) and sautéed anchovies 25

### RAW

Sea bream tartare, amberjack tartare, prawn carpaccio 30

## First Courses

Gnocchi with Trabaccolara sauce 15

Risotto with red shrimps 25

Linguine with clams and bottarga 25

## Main Courses

Codfish all'Algherese 20

Slice of dolphin fish at the Maître Hotel 25

Catch of the day at “acqua pazza” 25

Cacciucco alla Livornese (traditional fish stew from Leghorn) 30

Raw prawns 25

# 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.

Product purchased fresh and subjected to heat treatment for sanitary remediation purposes.

Some products can be occasionally frozen.

Food list is available

