



I CAPITELLI

Seafood Menu



Starters

Creamed Codfish on pumpkin cream 15

COOKED

Stuffed squid, octopus alla Luciana (tomatoes sauce, capers and olives) and anchovy pie 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

Line fish at the Maître Hotel 25

Catch of the day at "acqua pazza" 25

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

