



I CAPITELLI

Seafood Menu



Starters

Whipped Codfish on pumpkin cream	15
Inzimino of stuffed squids	15
Sea bream tartare with basil mayonnaise	17
Amberjack carpaccio with saffron sauce	17
Tasting of appetizers	35

First Courses

Paccheri with red mullet sauce	17
Tagliolini calamari pinto and bottarga	20
Risotto with red shrimps	25

Main Courses

Codfish au gratin with spices and vegetables pie	20
Baked catch of the day	25
Cacciucco alla Livornese (typical tuscan fish soup)	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.

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

Some products can be occasionally frozen.

Food list is available

