



I CAPITELLI

Seafood Menu



Starters

Creamed codfish on pumpkin purée	17
Meagre carpaccio with citrus fruits, pomegranate and pistachios	17
Stuffed squid with salmorejo sauce and mint	17
Sea bream tartare with curry mayonnaise	17
Ligurian-style octopus	17
Appetizer tasting	35

First Courses

Spaghetti Pantelleria-style	20
Sardinian fregola with seafood and bottarga	22
Red shrimp risotto	25

Main Courses

Oven-baked catch of the day	25
Ligurian-style meagre fillet	25
Livorno-style fish stew	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

