I CAPITELLI

Seafood Menu

Starters

Creamed codfish on pumpkin cream	17
Ligurian-style octopus	17
Stuffed squid with salmorejo sauce and mint	17
Sea bream tartare with citrus mayonnaise	20
Meagre carpaccio with citrus fruits, pomegranate and pistachios	20
Selection of seafood starters	35

First Courses

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

Main Courses

Fresh Catch Fillet alla Ligure	25
Roasted meagre fillet	30
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