



I CAPITELLI

Seafood Menu



Starters

Creamed Codfish with “Carasau” bread	15
Ligurian style octopus	15
Inzimino of stuffed squids	15
COOKED Tasting of cooked appetizers	25
RAW Tasting of raw fish appetizers (Sea bream tartare, croacker carpaccio, prawns, shrimps and venere rice)	30

First Courses

Fish cannelloni with clams and pesto	15
Linguine “alla Pantasca” (capers, anchovies, wild fennel, tuna)	18
Risotto with red shrimps	25

Main Courses

Codfish au gratin with vegetables flan	20
Catch of the dau with seasonal vegetables	25
Grilled shrimps with crunchy zucchini flowers	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

