

VINO & CUCINA ITALIANA

SAPORI



CAP ST GEORGES

SAPORI MENU

ALLERGENS

1. Celery 2. Gluten 3. Crustacean 4. Eggs 5. Fish 6. Lupin 7. Milk and Dairy
8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide
V. Vegetarian **VG.** Vegan

Please note that most of our creations contain ingredients which may cause allergies (nuts, gluten, etc).
Our staff and Management are at your disposal should you require any clarification as to the products
used for the preparation of our menu

All prices are in euro and include all taxes

SALADS AND APPETIZERS

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BURRATA SALAD V ⁽⁷⁾ Burrata, tomatoes, basil, black olives	20
TUNA TONNATO ^(2,4,5,7,13,14) Sliced fresh tuna loin, tuna sauce, anchovies, sashimi sauce	20
CEVICHE DI SPIGOLA e ARANCIA ^(5,9) Seabass ceviche with citrones	22
RUCOLA SALAD WITH SHRIMPS ^(3,7,9,10) Rucola leaves, marinated shrimps, mustard dressing, almond flakes	20
BEEF TONNATO ^(4,5,7,9) Slices of aromatic beef tenderloin, tuna sauce, capers, anchovies.	28
AUBERGINES ALLA PARMIGIANA V ⁽⁷⁾ Baked aubergines, mozzarella, tomatoes	20
BEEF CARPACCIO ^(7,10) Sliced beef Angus tenderloin, rucola leaves, fetta cream, cherry dry tomatoes and walnuts	28
BRUSCHETTA DI PASTRAMI DI MANZO ^(2, 4, 7, 9) Bruschetta with pastrami and raspberry mayonnaise	18
AVOCADO CRAB BRUSCHETTA ^(2,3,4,5,9,12,13,14) Toasted village bread, avocado, crab, kimchi and salmon caviar	22

SOUPS

MINISTRONE V ^(1,2,4,7,10) Vegetables and porcini ravioli, pesto sauce.	14
GAZPACHO DI ANGURIA e GAMBERI ^(3,7) Watermelon gazpacho with shrimps	16



PASTA & RISOTTO

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SPAGHETTI CARBONARA ^(2.4.7) Cured guanciale, eggs, Pecorino romano.	24
SPAGHETTI POMODORO BURATTA V ^(2.4.7) Tomato sauce, burrata cream, basil, parmesan	24
RIGATONI BOLOGNAISE ^(2.4.7.14) Beef bolognaise, cherry tomatoes, parmesan, basil	26
TORTELLINI RICOTTA SPINACH V ^(2.4.7) Tortellini with ricotta and spinach, parmesan cream, lemon sauce	22
LINGUINI CRAB ^(2.3.4.7.14) Bisque, tomato, crab	28
TAGLIATELLE AL PESTO e ^(2.7.10) STRACCIATELLA V Green tagliatelle, pesto and stracciatella	22
RISOTTO CON CREMA DI ZUCCHINI e GAMBERI ^(2.3.7.14) Rissoto, zucchini cream and shrimps	24
BLACK RISOTTO ^(2.7.8.9.14) Marinated raw scallops, green peas, squid ink rissoto.	26



TRUFFLES

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CARPACCIO DI CAPPESANTE, TARTUFO, CETRIOLI ⁽⁸⁾ Scallop carpaccio, cucumber soup and truffle flakes	28
TRUFFLE TAGLIOLINI ^{V (2,4,7)} Creamy truffle sauce, parmesan espuma, truffle flakes.	28
MUSHROOMS & TRUFFLE RISOTTO ^{V (7,14)} Mushrooms, truffle flakes, parmesan	28
SEABASS WITH FENNEL CREAM & TRUFFLE ^(5,7) Seabass fillet, truffle, fennel, mushrooms.	36
BEEF ROSSINI ^(1,2,7,14) Beef tenderloin, foie grass, truffle toasted bread, beef jus, asparagus.	48
PIZZA STRACCIATELLA & TRUFFLE ^{V (2,7)} Mozzarella, Stracciatella, truffle flakes, parmesan grated.	28

PIZZA & FOCACCIA

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PIZZA MARGHERITA V ^(2,7) Mozzarella, tomatoes, basil.	22
PIZZA FOUR CHEESES V ^(2,7) Provolone, parmesan, mozzarella and Gorgonzola.	22
PIZZA PROSCIUTTO & MUSHROOMS ^(2,7) Mozzarella, prosciutto, portobellini and white mushrooms.	22
PIZZA CALABRIA ^(2,7) Mozzarella, tomatoes, basil, Calabria salami.	22
GORGONZOLA PIZZA WITH PEARS V ^(2,7) Gorgonzola, mozzarella, fresh pears, honey, dry oregano and olive oil	22
PIZZA NAPOLITANA V ^(2,7) Olives, capers, mozzarella, red onion.	22
PIZZA CON POLLO e ITALIANO GUACAMOLE ^(2,4,7,14) Chicken mousse, Stracciatella, cherry tomatoes and Italian guacamole	22
FOCACCIA VG ⁽²⁾ * With rosemary * With garlic olive oil * With tomatoes and red onion	9

VEGAN

CASARECCE ARRABIATA VG ⁽²⁾ Tomatoes, garlic, pepperoncino.	22
GREEN SALAD VG ^(2,12,13,14) Green vegetable salad with avocado and sashimi sauce	22
PIZZA MARGHERITA VG ^(2,7) Tomatoes, vegan cheese, basil.	22
POMODORO CON HUMUS VG ^(12,14) Chickpeas houmous with roasted tomatoes	20



MAIN COURSE

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RIB EYE / 180gr ⁽⁷⁾	42
RIB EYE / 230gr ⁽⁷⁾	46
LAMB BOCCONCINI ^(7,13) Tender lamb loin, smoked aubergine puree, parmesan cream, fresh coriander	34
DUCK BREAST ⁽⁷⁾ Duck breast, spinach, parmesan cream and orange sauce.	32
POLLO BREAST TOMATO PESTO ^(7,10,14) Chicken fillet, sun-dried tomato, pesto and spinach	28
SEABASS AQUA PATSA ^(5,7,14) Seabass fillet, cherry tomatoes, black olives and white wine	34
SALMON, SPINACH AND MANGO ^(5,7) Salmon, fetta, spinach and mango	32
POLPO E PATATE ^(7,8) Octopus with potatoes and zucchini pure	32

SIDE DISHES

GRILLED VEGETABLES VG	6
STEAMED VEGETABLES VG ⁽⁷⁾	6
TERRINE POTATOES V ⁽⁷⁾	6
TRUFFLE AND PARMESAN FRIES V ⁽⁷⁾	7



DESSERTS

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TIRAMISU V ^(2,4,7,10,11)

Savoiardi, Espresso mascarpone cream

12

OKROSKA DI FRUTA E PROSECCO V ⁽¹⁴⁾

Fresh fruit salad with lemon sorbet
and prosecco

12

RICOTTA CHEESE CAKE AND APRIOT PASSION V ^(2,4,7,10)

Crumble apricot, passion confit

12

PISTACHIO PRALINE ON RASPBERRY MOSAIC V ^(2,4,7,10)

Pistachio mouse, Praline, Raspberry

12

RASPBERRY TERRINE AND BASIL CRUMBLE V ^(2,4,7,10)

Raspberry mouse, yoghurt cream,
basil crumble

12

HAZELNUT TARTUFO AND FRESH BERRIES V ^(2,4,7,10)

Tartufo, Hazelnut ice, vanilla ice,
Amarena cherry

12

LIMONCELLO PANNA COTTA V ^(4,7,10)

Limoncello, cream

12

ASSORTED ICE CREAM V (per scoop) ⁽⁷⁾

3.5

