

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

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 ⁽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
AVOCADO CRAB BRUSCHETTA ^{2,3,4,5,9,12,13,14} Toasted village bread, avocado, crab, kimchi and salmon caviar	22
RUCOLA SALAD WITH SHRIMPS ^(3,7,9,10) Rucola leaves, marinated shrimps, mustard dressing, almond flakes	20
INSALATA IMPERATORE ^(2,4,5,7,9,14) Fresh baby gem leaves, breaded chicken fillet, anchovies sauce, bacon basil parmesan	22
BEEF TONNATO ^(4,5,7,9) Slices of aromatic beef tenderloin, tuna sauce, capers, anchovies.	30
AUBERGINES ALLA PARMIGIANA ⁽⁷⁾ Baked aubergines, mozzarella, tomatoes	20
BEEF CARPACCIO ^(7,10) Sliced beef Angus tenderloin, rucola leaves, fetta cream, cherry dry tomatoes and walnuts	28
CARPACCIO BEETROOT ^(7,10) Gorgonzola cream, cherry tomatoes sun-dried, walnuts	16
CHICKEN LIVER PATE ^(2,7,14) Chicken liver, pan brioche, mango cream	18

SOUPS

MINISTRONE ^(1,2,4,7,10) Vegetables and porcini ravioli, pesto sauce.	14
PUMPKIN PRAWN ^(3,7) Pumpkin, prawn and burrata	14



PASTA & RISOTTO

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SPAGHETTI CARBONARA ^(2.4.7) Cured guanciale, eggs, Pecorino romano.	24
SPAGHETTI POMODORO BURATTA ^(2.4.7) Spaghetti, tomato sauce, burrata cream, basil parmesan	24
RIGATONI BOLOGNAISE ^(2.4.7.14) Rigatoni, cherry tomatoes, parmesan, basil	26
TORTELLINI RICOTTA SPINACH ^(2.4.7) Tortellini with ricotta and spinach, parmesan cream, lemon sauce	22
BLACK RISOTTO ^(2.7.8.9.14) Marinated raw scallops, green peas.	28
VEGETABLE RIZOTTO ^(7.14) Fetta Edamame cream, fresh vegetables	24
LINGUINI CRAB ^(2.3.4.7.14) Bisque, tomato	28
GNOCCHI ALLA SORENTINA ^(2.4.7.14) Tomatoes, olives, mozzarella	24
TAGLIATELLE CACIO E PEPE ^(2.3.4.7) Tagliatelle, prawns, pecorino cream, black pepper	24



TRUFFLES

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TRUFFLE BEEF CARPACCIO ^(7.10) Slice beef angus tenderloin, fresh truffle rocula leaves, fetta cream, cherry dry tomatoes and walnuts	32
PARMESAN CRISPY BALL ^(4.5.7) Tuna tartare, fresh truffle	28
TRUFFLE TAGLIOLINI ^(2.4.7) Tagliolini, creamy truffle sauce, parmesan espuma.	28
MUSHROOMS & TRUFFLE RISOTTO ^(7.14) Mushrooms, truffle, parmesan	28
SEABASS WITH FENNEL CREAM & TRUFFLE ^(5.7) Seabass fillet, truffle, fennel, mushrooms.	38
BEEF ROSSINI ^(1.2.7.14) Beef tenderloin, foie grass, truffle toasted bread, beef jus, asparagus.	46
PIZZA STRACCIATELLA & TRUFFLE ^(2.7) Mozzarella, Stracciatella, truffle, parmesan grated.	26



PIZZA & FOCACCIA

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PIZZA MARGHERITA ^(2,7) Mozzarella, tomatoes, basil.	22
PIZZA FOUR CHEESES ^(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 ^(2,7) Gorgonzola, mozzarella, fresh pears, honey, dry oregano and olive oil	22
PIZZA NAPOLITANA ^(2,7) Olives, capers, mozzarella, red onion.	22
FOCACCIA ⁽²⁾ * With rosemary * With garlic olive oil * With tomatoes and red onion	9

VEGAN

CASARECCE ARRABIATA ⁽²⁾ Tomatoes, garlic, pepperoncino.	22
GREEN SALAD ⁽¹⁰⁾ With marinated pumpkins.	22
PIZZA MARGHERITA ^(2,7) Tomatoes, vegan cheese, basil.	22



MAIN COURSE

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RIB EYE / 180gr ⁽⁷⁾	42
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POLLO BREAST TOMATO PESTO ^(7,10,14) Chicken fillet, sun-dried tomato, pesto and spinach	28
DUCK BREAST ⁽⁷⁾ Duck breast, spinach, parmesan cream and orange sauce.	32
SEABASS AQUA PATSA ^(5,7,14) Seabass fillet with cherry tomatoes, black olives and white wine	32
SALMON ^(5,7,12,13) Pan-seared salmon fillet, green peas cream, Sicilian sauce, sesame seeds.	32
LAMB BOCCONCINI ^(7,13) Tender lamb loin, smoked aubergine puree, parmesan cream, fresh coriander	34
BEEF TAGLIATA ^(7,10) Beef sirloin, rucola pesto, pomodorini sauce, parmesan cream	40

SIDE DISHES

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

DESSERTS

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TIRAMISU <small>(2.4.7.10.11)</small> Savoiardi, Espresso mascarpone cream	12
CASATTA FLAMBE <small>(2.4.7.10.11)</small> Chocolate, vanilla, pomegranate ice cream, meringue	12
MERINGUE AFFOGATTO <small>(2.4.7.10.11)</small> Poached meringue, vanilla soup, coffee crumble	12
RASPBERRY TERRINE <small>(2.4.7.10.11)</small> Raspberry mouse, yoghurt cream, basil crumble	12
GIANDUIOTTO VENEZIANO <small>(2.4.7.10.11)</small> Profiteroles, crunchy praline, hazelnut mouse	12
CHOCOLATE INDULGENCE <small>(2.4.7.10.11)</small> Bitter chocolate tart, tonka bean ice cream	12
ASSORTED GELATO (Per scoop) ⁽⁷⁾	3.5

