



CAPO D'ANZIO

RESTAURANT



COOKED APPETIZERS

THE RAW SEAFOOD BOUTIQUE

FIRST DISHES

SECOND DISHES

DRINKS



Per Info & Prenotazioni 06 9831 553

Corso del Popolo 28-30
Porto di Anzio

Cooked Appetizers

MIX OF CAPO D'ANZIO FISH STARTERS	45
<i>tastes of cooked and raw seafood</i>	
CAPO D'ANZIO STARTERS	25
<i>tastes of 12 dishes (at least two people)</i>	
OCTOPUS WITH TOMATOES AND PECORINO CHEESE	18
<i>with polenta's bread</i>	
PARMIGIANA WITH COURGETTE, SEA BREAM AND LIME	16
BREAD WITH MARINATED ANCHOVIES	18
<i>cooked salade and Apulian burrata (shredded mozzarella)</i>	
OCTOPUS AND POTATOES SALADE	18
MUSSELS SOUTÈ	16
MUSSELS AND CLAMS SOUTÈ	20
FRIED BABY OCTOPUS	18
PORCHETTA-STYLE TUNA WITH PORCINI, MUSHROOMS AND PENNYROYAL MINT	20
SEARED WILD OCTOPUS CATALAN STYLE	20
GRILLED OCTOPUS	20
<i>with truffle mashed potato</i>	
FISH CROCK OF BREADED SALT COD WITH CEREALS	16
<i>with chilly honey</i>	
KING RED SHRIMP TEMPURA	18
<i>with chilly mayo</i>	



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The Raw Seafood Boutique

GREAT MIX OF RAW FISH	35
<i>mix of 18 starters, shellfish, tartare and raw seafood carpaccio</i>	
TASTE OF RAW FISH	25
<i>mix of 9 raw seafood starters</i>	
ICE SHELLFISH PLATEAU	40
<i>mix of tastes: 2 scampi, 4 red shrimps, 4 mazzancolle, 8 white shrimps</i>	
GILLARDEAU OYSTERS - EACH	5
PRAWNS AND RED SHRIMPS - EACH	5
RED TUNA TARTARE WITH DRY TOMATOES	20
<i>capers and eggplant mousse</i>	
RED TUNA TARTARE WITH PISTACHIOS NUTS	20
<i>and apulian burrata (shredded mozzarella)</i>	
CITRUS RED SHRIMPS TARTARE	20
MIX OF FRESH FISH CARPACCIO OF THE DAY	20
<i>croaker fish, fraolini fish, marble fish and sea bream</i>	
JULIENNE SQUID	18
<i>with salad and raisins</i>	
RED TUNA BRESAOLA	18
<i>smoked in salt and sugar</i>	



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First Dishes

ASPARAGUS, LIME AND KING PRAWN RISOTTO	20
TORTELLONE FILLED WITH SEA BASS AND LEMON, SERVED WITH ZUCCHINI FLOWER PESTO, SAFFRON, AND BASIL OIL	22
TAGLIOLINI WITH PECORINO CHEESE, BLACK PEPPER, MINT AND RED PRAWN TARTARE	25
PACCHERI WITH TURBOT FILLET, YELLOW AND RED CHERRY TOMATOES, BASIL AND THYME SCENTED BREAD CRUMBLE	22
SPAGHETTI WITH CLAMS	18
SPAGHETTI WITH CLAMS AND BOTTARGA	22
RICE WITH SHRIMP'S CREAM	16
SPAGHETTI WITH FRESH TOMATOES, BASIL AND PARMESAN	20



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Second Dishes

CACCIATORA TUNA	20
TUNA WITH RUCOLA, TOMATOES PACHINO AND BALSAMIC VINEGAR	20
WINE RHOMBUS	20
POTATO-CRUSTED RHOMBUS	25
MIXED GRILL OF PRAWNS <i>2 scampi, 2 prawns, 1 squid</i>	20
MIXED GRILL OF SHELLFISH <i>2 scampi, 2 prawns, 2 mazzancolle</i>	20
FRIED FISH	18
POTATO-CRUSTED SEABREAM	20
COURGETTE-CRUSTED SEABREAM	20
GRILLED SEABREAM	16
GRILLED SQUID	16
BIG PRAWNS WITH RUM (DIPLOMATICO)	20



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Second Dishes

BRANDY KING PRAWNS	18
FRIED SQUID AND PRAWNS	18
GRILLED SQUID WITH FRESH TOMATO AND GAETA OLIVES	20
CATALAN SHELLFISH <i>2 scampi, 2 red king prawns , 2 mazzancolle</i>	25
FRESH FISH OF THE DAY PER KILO	60

Side Dishes

MIXED SALAD	6	COOKED SALAD	6
BAKED POTATOES	6	GRILLED VEGETABLES	6
FRENCH FRIES	6	RUCOLA SALAD AND FRESH TOMATO	6
CICORIA	6	PACHINO	



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Drinks

WATER	2
COCA COLA / ZERO 0,33 L	3
NATIONAL BEERS	4
COFFEE	2
BITTER	4
LIMONCELLO	4
RUM E WHISKEY	SUBJECT TO AVAILABILITY

BREAD AND SERVICE 2

ALLERGENS

For any information about substances and allergens, it is possible to consult the specific documentation that will be provided, by the service staff

ABOUT PRODUCT QUALITY (FRESH.FROZEN.CONSERVED)
MADE BY KITCHEN. IT IS IMPOSSIBLE TRANSCRIBE THE
PRODUCT QUALITY, BECAUSE IT DEPEND ON THE MARKET
AVAILABILITY.

THE STAFF REMAINS AT YOUR DISPOSAL FOR ANY
CLARIFICATION



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