



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

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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>	



# The Raw Seafood Boutique

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<b>GREAT MIX OF RAW FISH</b> <i>tasting of all our daily Cruditàs</i>	35
<b>TASTE OF RAW FISH</b> <i>mix of 9 raw seafood starters</i>	25
<b>ICE SHELLFISH PLATEAU</b> <i>mix of tastes: 2 scampi, 4 red shrimps, 4 mazzancolle, 8 white shrimps</i>	40
<b>GILLARDEAU OYSTERS - EACH</b>	5
<b>PRAWNS AND RED SHRIMPS - EACH</b>	5
<b>RED TUNA TARTARE WITH PISTACHIOS</b> <i>and apulian burrata (shredded mozzarella)</i>	20
<b>RED TUNA TARTARE</b> <i>polenta wafer with fresh porcini mushrooms and wild mint</i>	22
<b>CITRUS RED SHRIMPS TARTARE</b>	20
<b>MIX OF FRESH FISH CARPACCIO OF THE DAY</b> <i>croaker fish, fraolini fish, marble fish and sea bream</i>	20
<b>JULIENNE SQUID</b> <i>with salad and raisins</i>	18
<b>RED TUNA BRESAOLA</b> <i>smoked in salt and sugar</i>	18



## *First Dishes*

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TONNARELLI WITH BLACK GARLIC, OIL, CHILI PEPPER,  
RED SHRIMP TARTARE AND BOTTARGA 22

RAVIOLI FILLED WITH SPIDER CRAB AND SAUTÉED  
AGRETTI (MONK'S BEARD) WITH THREE TYPES OF  
CHERRY TOMATOES 22

SARDINIAN FREGOLA WITH SEAFOOD 22

HOMEMADE GNOCCHETTI WITH BROCCOLI,  
SEA BREAM AND TOASTED ALMONDS 20

SPAGHETTI WITH FRESH CLAMS 18

SPAGHETTI WITH FRESH CLAMS AND MULLET  
BOTTARGA 22

RICE WITH SHRIMP'S CREAM 18

SPAGHETTI WITH FRESH TOMATOES, BASIL  
AND PARMESAN 20



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## Second Dishes

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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



## Second Dishes

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BRANDY KING PRAWNS	20
FRIED SQUID AND PRAWNS	18
GRILLED SQUID WITH FRESH TOMATO AND GAETA OLIVES	20
GRATINATED SQUID WITH PORCINI MUSHROOMS	28
CATALAN SHELLFISH	30
<i>2 scampi, 2 red king prawns, 2 mazzancolle</i>	
FRESH FISH OF THE DAY PER KILO	70

## Side Dishes

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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

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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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