



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>	
GENOESE CUTTLEFISH	14
<i>with polenta's bread</i>	
PARMESAN OF ZUCCHINI, CROAKER, LIME AND MINT	14
BREAD WITH MARINATED ANCHOVIES	14
<i>cooked salade and Apulian burrata (shredded mozzarella)</i>	
OCTOPUS AND POTATOES SALADE	16
MUSSELS SOUTÈ WITH TOASTED BREAD	12
MUSSELS AND CLAMS SOUTÈ WITH TOASTED BREAD	16
FRY OF MUSKY OCTOPUS	14
GIRLLED OCOTPUS	16
<i>with truffle mashed potato</i>	
FISH CROCK OF BREADED SALT COD WITH CEREALS	14
<i>with chilly honey</i>	
KING RED SHRIMP TEMPURA	16
<i>with chilly mayo</i>	



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The Raw Seafood Boutique

GREAT MIX OF RAW FISH	30
<i>mix of 18 starters, shellfish, tartare and raw seafood carpaccio</i>	
TASTE OF RAW FISH	20
<i>mix of 9 raw seafood starters</i>	
ICE SHELLFISH PLATEAU	30
<i>mix of tastes: 2 scampi, 4 red shrimps, 4 mazzancolle, 8 white shrimps</i>	
GILLARDEAU OYSTERS - EACH	3
PRAWNS AND RED SHRIMPS - EACH	3
RED TUNA TARTARE WITH DRY TOMATOES	16
<i>capers and eggplant mousse</i>	
RED TUNA TARTARE WITH PISTACHIOS NUTS	16
<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	14
<i>with salad and raisins</i>	
RED TUNA BRESAOLA	14
<i>smoked in salt and sugar</i>	



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First Dishes

CHEESE AND PEPPER RICE WITH TIGER PRAWNS AND PEAR	20
HOMEMADE RAVIOLI WITH EGGPLANT, OCTOPUS AND CALABRIA'S NDUJA	20
PICI (PASTA) WITH RED SHRIMP AND TRUFFLE	22
GNOCCHI WITH CLAMS, SQUID AND MUSHROOMS	20
MALTAGLIATI (PASTA) WITH SEA BASS DRY TOMATOES, OLIVES AND WINEGAR	16
SPAGHETTI WITH CLAMS	18
SPAGHETTI WITH CLAMS AND BOTTARGA	20
RICE WITH SHRIMP'S CREAM	16
SPAGHETTI WITH FRESH TOMATOES, BASIL AND PARMESAN	16



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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>	16
MIXED GRILL OF SHELLFISH <i>2 scampi, 2 prawns, 2 mazzancolle</i>	18
IMPERIAL GRILL <i>2 scampi, 2 prawns, 2 mazzancolle, 1 squid, 1 white fish</i>	30
FRIED FISH	16
POTATO-CRUSTED SEABREAM	20
COURGETTE-CRUSTED SEABREAM	20
GRILLED SEABREAM	16
GRILLED SQUID	14
BIG PRAWNS WITH RUM (DIPLOMATICO)	18



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Second Dishes

BRANDY KING PRAWNS	16
FRIED SQUID AND PRAWNS	16
GRILLED SQUID WITH FRESH TOMATO AND GAETA OLIVES	18
CATALAN SHELLFISH <i>2 scampi, 2 red king prawns , 2 mazzancolle</i>	25
FRESH FISH OF THE DAY PER KILO	50

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	1
BITTER	3
LIMONCELLO	3
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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