



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



# 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	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	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>	



## *First Dishes*

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PACCHERI WITH OCTOPUS AND PECORINO CHEESE	22
RICE WITH LEMON CREAM AND TIGER PROWNS	22
PICI WITH SQUID, SMALL PEPPERONI AND BOTTARGA	22
LOBSTER RAVIOLI	30
SPAGHETTI WITH CLAMS	18
SPAGHETTI WITH CLAMS AND BOTTARGA	20
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	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

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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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