



CAPO D'ANZIO
RESTAURANT



COOKED APPETIZERS

THE RAW SEAFOOD BOUTIQUE

FIRST DISHES

SECOND DISHES

DRINKS



For info & reservations: 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>	
PARMIGIANA WITH COURGETTE, DRUM FISH AND LIME	16
BREAD WITH MARINATED ANCHOVIES	18
<i>cooked salade and Apulian burata (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 DI BACCALÀ PANATO AI CEREALI	16
<i>with chilly honey</i>	
KING RED SHRIMP TEMPURA	18
<i>with chilly mayo</i>	



The Raw Seafood Boutique

GREAT MIX OF RAW FISH	35
<i>tasting of all our daily cruditàs</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</i>	
"LOCAL" SUSHI NIGIRI 6 pieces	18
<i>striped seabream, red shrimp, bluefin tuna</i>	
GILLARDEAU OYSTERS EACH	5
PRAWNS AND RED SHRIMPS EACH	5
RED TUNA TARTARE WITH PISTACHIOS	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

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

CACCIATORA TUNA	20
TUNA WITH RUCOLA. TOMATOES PACHINO AND BALSAMIC VINEGAR	20
WINE RHOMBUS	25
POTATO-CRUSTED TURBOT	25
MUSHROOM-CRUSTED TURBOT	30
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

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 <i>2 scampi, 2 red king prawns, 2 mazzancolle</i>	30
CATALAN-STYLE LOBSTER	s.q.
FRESH FISH OF THE DAY PER KILO	100

Side Dishes

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



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Drinks

WATER	2
COCA COLA / ZERO 0,33 L	3
NATIONAL BEERS	4
COFFEE	2
BITTER	4
LIMONCELLO	4
RUM AND WHISKEY	<i>subject to availability</i>
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 TO TRANSCRIBE
THE PRODUCT QUALITY, BECAUSE IT DEPENDS
ON THE MARKET AVAILABILITY.
THE STAFF REMAINS AT YOUR DISPOSAL
FOR ANY CLARIFICATION.



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