



# 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,<br>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 |
| 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                                               | 7  |
| PRAWNS AND RED SHRIMPS EACH                                           | 5  |
| RED TUNA TARTARE WITH PISTACHIOS                                      | 20 |
| <i>and apulian burrata (shredded mozzarella)</i>                      |    |
| CITRUS RED SHRIMPS TARTARE                                            | 25 |
| 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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CHESTNUT RISOTTO, KING PRAWNS,  
WALNUTS AND BLUEBERRIES 22

FETTUCCINE WITH PISTACHIO PESTO,  
RED PRAWNS COOKED AND RAW,  
CONFIT CHERRY TOMATOES 22

PACCHERI WITH LOCAL BABY SQUID,  
CHANTERELLE MUSHROOMS  
AND MINT BREAD CRUMBLE 20

HANDMADE TORTELLI STUFFED  
WITH MEAGRE AND CITRUS, SAUTÉED  
WITH 3 CHERRY TOMATOES AND BASIL 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

## Second Dishes

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|                                                                      |    |
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| CACCIATORA TUNA                                                      | 20 |
| TUNA WITH RUCOLA. TOMATOES PACHINO<br>AND BALSAMIC VINEGAR           | 20 |
| WINE RHOMBUS                                                         | 25 |
| POTATO-CRUSTED TURBOT                                                | 25 |
| MUSHROOM-CRUSTED TURBOT                                              | 30 |
| MIXED GRILL OF PRAWNS<br><i>2 scampi, 2 prawns, 1 squid</i>          | 20 |
| MIXED GRILL OF SHELLFISH<br><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<br>AND GAETA OLIVES                    | 20   |
| GRATINATED SQUID WITH PORCINI MUSHROOMS                                | 28   |
| CATALAN SHELLFISH<br><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

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|                |   |                                  |   |
|----------------|---|----------------------------------|---|
| MIXED SALAD    | 6 | COOKED SALAD                     | 6 |
| BAKED POTATOES | 6 | GRILLED VEGETABLES               | 6 |
| FRENCH FRIES   | 6 | RUCOLA SALAD<br>AND FRESH TOMATO | 6 |
| CICORIA        | 6 | PACHINO                          |   |

# Drinks

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|                         |                                |
|-------------------------|--------------------------------|
| 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> |
| <br>BREAD AND SERVICE   | <br>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.