



al Capitan



Lunch Menù

Menù proposed verbally only at lunch, for the whole table.
It includes 2 courses and the dessert.

€ 38.00

(Drinks not included)

Aperitif

Prosecco	€ 4.00
Classic Method	€ 6.00
Champagne	€ 11.00

Beverages

Mineral Water	€ 3.00
Coffee	€ 3.00

..... Cover Charge **€ 3.00**

Our products, or may contain food, traces of theme, adjuvants that are included
in the list of substances considered “allergens”, or come from raw materials or semi finished defrost.

If interested, we invite you to inquire about the restaurant staff.



Menu Year Zero

Five-course menu where the raw and cooked follow one another in different keys and temperatures. The menu is offered exclusively for the whole table.

€ 58.00

(Drinks not included)

Selection of Raw Fish

(Selection of four different specialties of raw fish and shellfish differently seasoned)

Fried Anchovies in Summer Panzanella Salad

Warm Spaghetti on Oyster Velvet and smoked Grey Mullet

Raw and Cooked Amberjack on Vegetable Pie in Caponata Style and Marjoram

Cup of Ricotta Foam with candied Citron and Morellos

Starters

The Crudino (six Raw Fish and Shellfish selection)	€ 35.00
Raw marinated Scampi (each Kg)	€ 65.00
Raw Red Prawns (each Kg)	€ 110.00
Oyster Kind Special n° 3 (each)	€ 5.00
Oyster Kind Special n° 2 (each)	€ 6.00
Catalan style Shellfish Salad	€ 35.00
Venetian style Spider-Crab	€ 19.00
Fried Anchovies in Summer Panzanella Salad	€ 17.00
Creamed Cod with Broccoli, chopped Tomato and Black Rice Wafer	€ 16.00
Smoked Belly Salad and baby Squid with green Beans	€ 16.00
Boiled Cuttlefish with mashed Potatoes with Anchovies, Courgettes and Capers	€ 17.00



First Courses

Cacciucco (slightly spicy Fish Soup with Tomato)	€ 25.00
Risotto with Fish Ragout and Fennel Oil (minimum 2 people)	€ 18.00
Warm Spaghetti on Oyster Velvet and smoked Grey Mullet	€ 20.00
Calamarata Pasta with spicy Shellfish Ragout and Lemon peel	€ 17.00
Long Fusilli with Stewed black Cuttlefish and Peas	€ 17.00

Second Courses

Cappon Magro (set of steamed Vegetables, Fish and Shellfish)	€ 35.00
Whole Fish	according to market price
Mixed Grill of Fish and Shellfish	€ 25.00
Grilled Grouper and Clams with Curry Carrot Puree and acidified Butter	€ 25.00
Raw and cooked Amberjack on Vegetable Pie in Caponata style and Marjoram	€ 24.00
Mixed Fried Market Fish	€ 25.00
Fried Ray Wings with Potato Chips with Rosemary and Mayonnaise	€ 20.00

Desserts

Mixed Fruit Sorbets	€ 8.00
Homemade Tiramisù	€ 8.00
Cup of Ricotta Foam with candied Citron and Morellos	€ 9.00
Chocolate and Pistachio Tart with Raspberry Sauce	€ 10.00
Passion Fruit Cheese Cake with Strawberry Fruit Salad	€ 9.00
The Mille-feuille by Giancarlo Perbellini	€ 8.00



Tutti i prodotti ittici serviti crudi sono stati sottoposti a bonifica sanitaria,
previo congelamento, come previsto dal REG CE 853/2004.
Tutti i prodotti provengono da materie prime o semilavorati surgelati o congelati, quindi “decongelati”.

Elenco degli Allergeni

Gli ingredienti evidenziati con la lettera X rientrano nella lista delle sostanze considerate “allergeni” riportati nell'allegato II del Reg. CE n. 1169/2011 “Sostanze o prodotti che provocano allergie o intolleranze”														
ALIMENTO	CEREALI CONTENENTI GLUTINE *	CROSTACEI E PRODOTTI A BASE DI CROSTACEI	PESCE E PRODOTTI A BASE DI PESCE	MOLLUSCHI E PRODOTTI A BASE DI MOLLUSCHI	UOVA E PRODOTTI A BASE DI UOVA	LATTE E PRODOTTI A BASE DI LATTE (incluso lattosio)	FRUTTA A GUSCIO **	ARACHIDI E PRODOTTI A BASE DI ARACHIDI	SOIA E PRODOTTI A BASE DI SOIA	SEDANO E PRODOTTI A BASE DI SEDANO	SENAPE E PRODOTTI A BASE DI SENAPE	SEMI DI SESAMO E PRODOTTI A BASE DI SEMI DI SESAMO	ANIDRIDE SOLFOROSA E SOLFITI ***	LUPINI E PRODOTTI A BASE DI LUPINI
ALIMENTO														
CRUDINO		X	X	X			X		X	X	X			
GAMBERI ROSSI CRUDI		X							X	X	X			
SCAMPI CRUDI		X							X		X			
OSTRICHE CRUDE	X			X		X								
CATALANA		X								X	X			
GRANSEOLA		X	X		X							X		
ALICI FRITTE	X		X			X					X			
BACCALA'			X			X					X			
VENTRESCA	X		X		X					X	X			
SEPPIOLINE			X	X		X					X			
CACCIUCCO	X	X	X	X						X				
RISOTTO			X			X				X				
SPAGHETTI	X		X	X						X	X			
CALAMARATA	X		X	X						X				
FUSILLI	X		X	X						X				
CAPPON MAGRO	X	X	X	X	X					X	X			
PESCI INTERI			X							X	X			
GRIGLIATA	X	X	X	X										
MORONE			X	X		X								
RICCIOLA			X								X			
FRITTURA	X	X	X	X	X									
ALI DI RAZZA	X		X		X									
SORBETTI					X									
MASCARPONE CAFFE'	X				X	X								
COPPA DI RICOTTA					X	X								
TARTELLETTA PISTACCHIO	X				X	X	X	X						
CHEESE CAKE	X				X	X	X	X						
MILLEFOGLIE	X				X	X	X	X						
GELATO					X	X	X	X						
*	Contengono Glutine	grano – segale – orzo – avena – farro – kamut (specificare il nome del cereale/cereali)				**	Mandarle – nocciole – noci – noci di agaciu – noci di pecan – noci del brasilie – pistacchi – noci macadamia o del queens (specificare il nome del frutto/frutti)					collaborazione con Todeschini Dott. Domenico Medico Veterinario Via Sabotino 37 - VR tel. 3402247888		
***	Vino - Aceto di vino – Gamberi e altri crostacei – altri alimenti				*	Decongelato	N.B.	Per altre informazioni chiedere al personale in servizio						



www.alcapitan.it