



Lunch Menu

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

€ 50,00

(Beverage and service excluded)

Aperitif

Classic Method	from € 8,00 to € 13,00
Champagne	from € 11,00 to € 20,00

Beverages

Mineral Water	€ 4,00
Coffee	€ 4,00

..... Cover Charge **€ 7,00**

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

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



Flavors of freshly caught fish, quality raw materials and light Mediterranean scents, introduce original dishes with clean taste and refined pairings.

The sea in the heart of Verona:
welcome to Al Capitan della Cittadella.



Tasting Menu

“DI - ENNE - A”

It is the five-course menu by which we mean seafood cuisine in its best proposal.

The Crudino

Burnt Wheat and Stracchino Ravioli with Mussel and Tarragon Stew

Slice of Shi Drum with Crazy Water Broth and Nicoise Salad

Fried Hake and Chickpea Wafers with Smoked Pepper Mayonnaise

Yogurt Mousse in a Glass, Hazelnuts and Strawberries

€ 95,00

The menu is offered exclusively for the whole table.
(Beverages and service excluded)

With the tasting menu we offer a wine pairing
which accompanies the five courses.

€ 70,00



À la Carte

(each person must order at least two savory dishes)

Starters

The Crudino	€ 39,00
Raw Marinated Scampi (each Kg)	€ 80,00
Raw Red Prawns (each Kg)	€ 110,00
Oyster Kind Special n. 3 (each)	€ 6,00
Oyster Kind Special n. 2 (each)	€ 7,00

Catalan Style Shellfish Salad	€ 39,00
Genovese Style Sea Steam and Shellfish Béarnaise Foam	€ 27,00
Our Smoked Tuna Belly with Squid and Porcini Mushrooms	€ 25,00
Venetian Style Spider-Crab	€ 23,00
Between Raw and Cooked Amberjack	€ 23,00
Fried Anchovies in Panzanella Salad	€ 21,00

First Courses

My Rock and... Spaghetti	€ 32,00
Cacciucco (Slightly Spicy Fish Soup with Tomato)	€ 27,00
Spelt Pasta with Monkfish Ragout, Fennel, Rosemary and Bottarga	€ 23,00
Octopus Risotto with Tomato, Marjoram and Katsuobushi (minimum for two people)	€ 22,00
Burnt Wheat and Stracchino Ravioli with Mussel and Tarragon Stew	€ 22,00
Potato and Sesame Dumpling with Shrimps, Oyster Leaf and Black Cuttlefish Sauce	€ 22,00



Second Courses

Cappon Magro	€ 38,00
Whole Fish	According to market price
Mixed Grill of Market Fish	€ 33,00
Slice of Shi Drum with Crazy Water Broth and Nicoise Salad	€ 30,00
Miller's Style Roasted Grouper with Curry Carrots and Wild Mushrooms	€ 30,00
Monkfish Stew and Black Truffle Fish Seasoning	€ 28,00

Fried Food

Mixed Fried Market Fish	€ 27,00
Fried Hake and Chickpea Wafers with Smoked Pepper Mayonnaise	€ 25,00
Our Selection of Cheeses	€ 17,00

Desserts

Homemade Gelato	€ 11,00
Mascarpone and Coffee	€ 10,00
The Mille-Feuille by Giancarlo Perbellini	€ 11,00
Ricotta Foam with Candied Citron and Morellos	€ 12,00
Like an Inverted Sacher Torte	€ 13,00
Yogurt Mousse in a Glass, Hazelnuts and Strawberries	€ 12,00