Seasonal Menu

VINO & CUCINA ITALIANA
SAPORI

SUMMER GAZPACHO (2, 3, 14) — 22
Tomato gazpacho with watermelon, burrata and red shrimp

PROSCIUTTO & MELON (14) — 22
Prosciutto, melon, figs, peach and orange zest

BUFFALO MOZZARELLA & PEACH SALAD (7, 10) — 20
Mozzarella, grilled peach, mixed greens, walnuts and honey

WATERMELON CARPACCIO V (7,14) — 20
Watermelon, Feta cheese, cucumber, red onion and basil

MAZARA DEL VALLO, RED SHRIMP, CRUDO (3) — 30
Red shrimp, crudo with ginger oil

ZUCCHINI FLOWERS ROMAN STYLE V (2,5,7) — 20
Stuffed zucchini flowers with mozzarella and anchovies

SPAGHETTI ALLA TRAPANESE (2,4,5,7) — 26
Spaghetti with Sicilian sardines, yogurt and fresh herbs

TAGLIOLINI ESTATE (2,3,4,7) — 32
Tagliolini with zucchini cream, zucchini flower and red shrimp tartare

PIZZA POSITANO (2,7) — 22
Pizza with prosciutto ham, stracciatella and grilled peach

CAP ST GEORGES

VINO & CUCINA ITALIANA

SAPORI

ALLERGENS

1. Celery 2. Gluten 3. Crustacean 4.Eggs 5.Fish 6.Lupin 7.Milk and Dairy
8.Mollusc 9.Mustard 10. Nuts 11.Peanuts 12. Sesame 13. Soya 14. Sulphur Dioxide
V. Vegetarian VG. Vegan
Spicy

Please note that most of our creations contain ingredients which may cause allergies (nuts, gluten, etc).
Our staff and Management are at your disposal should you require any clarification as to the products used for the preparation of our menu.

At Cap St Georges Hotel & Resort, we are committed to responsible and sustainable sourcing. We do not offer any endangered, protected, or prohibited species in any of our menus