

VINO & CUCINA ITALIANA

SAPORI



CAP ST GEORGES

SAPORI MENU

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

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.

All prices are in Euro and include VAT

SALADS AND APPETIZERS

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BURRATA SALAD ⁽⁷⁾ Burrata, tomatoes, basil, black olives	18
KING PRAWNS ^(3,7) Mango and stracciatella	28
PATÈ DI FEGATINI DI POLLO ^(4,12,13,14) Chicken liver, glazed wine, walnuts, bread	22
RUCOLA SALAD WITH SHRIMPS ^(3,7,9,10) Rucola leaves, marinated shrimps, mustard dressing, almond flakes	20
SALMON CARPACCIO ⁽⁵⁾ Sliced salmon, rosemary, avocado mousse, green apple	22
INSALATA RUSSA CON SALMONE E BARBABIETOLA ⁽⁵⁾ Salmon gravlax, beetroot, potatoes, mayonnaise	18
BEEF TONNATO ^(4,5,7,9) Slices of aromatic beef tenderloin, tuna sauce, capers, anchovies.	30
AUBERGINES ALLA PARMIGIANA ⁽⁷⁾ Baked aubergines, mozzarella, tomatoes	20

SOUPS

MINISTRONE ^(1,2,4,7,10) Vegetables and porcini ravioli, pesto sauce.	14
PUMPKIN PRAWN SOUP ^(3,7) Pumpkin, prawns, burrata.	16

PASTA & RISOTTO

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SPAGHETTI CARBONARA ^(2,4,7) Cured guanciale, eggs, Pecorino romano.	24
LINGUINE ADRIATICO ^(1,2,3,4,7,8,14) Mussels, scallops, shrimps, fennel cream.	28
LOBSTER & CRAB RAVIOLI ^(2,3,4,5,7) Tomato lobster creamy sauce, red caviar.	28
SPAGHETTI POMODORI ^(2,3,4,7,14) Burrata, parmesan, cherry tomatoes, basil.	24
BLACK RISOTTO ^(2,7,8,9,14) Marinated raw scallops, green peas.	28
TAGLIATELLE WITH KING PRAWNS ^(1,2,4,5,7) Oranges Lobster sauce.	28
POMODORO RISOTTO ^(1,7,14) Tomatoes, Stracciatella, basil.	20
RIGATONI AMATRICIANA ^(2,4,7,14) Cured guanciale, red onion, pecorino romano, tomatoes.	22



TRUFFLES

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BEEF TARTARE ^(4,5,7,9) Poached egg, mushrooms, parmesan cream, truffle.	28
PARMESAN CRISPY BALL ^(4,5,7,9) Beef tartare, truffle.	28
TRUFFLE TAGLIOLINI ^(2,4,7) Tagliolini, creamy truffle sauce, parmesan espuma.	28
MUSHROOMS & TRUFFLE RISOTTO ^(7,14) Mushrooms, truffle, parmesan	28
SEABASS WITH FENNEL CREAM & TRUFFLE ^(5,7) Seabass fillet, truffle, fennel, mushrooms.	38
BEEF ROSSINI ^(1,2,7,14) Beef tenderloin, foie grass, truffle toasted bread, beef jus, asparagus.	46
PIZZA STRACCIATELLA & TRUFFLE ^(2,7) Mozzarella, Stracciatella, truffle, parmesan grated.	26

PIZZA & FOCACCIA

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PIZZA MARGHERITA ^(2.7) Mozzarella, tomatoes, basil.	22
PIZZA FOUR CHEESES ^(2.7) Provolone, parmesan, mozzarella and Gorgonzola.	22
PIZZA PROSCIUTTO & MUSHROOMS ^(2.7) Mozzarella, prosciutto, portobellini and white mushrooms.	22
PIZZA CALABRIA ^(2.7) Mozzarella, tomatoes, basil, Calabria salami.	22
PUMPKIN PIZZA ^(2.7) Pumpkin, potatoes, wine sausage, guanciale, gorgonzola.	22
PIZZA NAPOLITANA ^(2.7) Olives, capers, mozzarella, red onion.	22
FOCACCIA ⁽²⁾ * With rosemary * With garlic olive oil * With tomatoes and red onion	8



MAIN COURSE

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RIB EYE / 180gr ⁽⁷⁾	46
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POLLO BREAST TOMATO SALSA AND SPINACH ⁽⁷⁾ Chicken, cherry tomato, spinach, mango dressing.	28
DUCK BREAST ⁽⁷⁾ Duck breast, spinach, parmesan cream and orange sauce.	32
CILIAN SEABASS ^(5.7) Baked cilian seabass pepper cream and pepper fillet.	46
SALMON ^(5.7.12.13) Pan-seared salmon fillet, green peas cream, Sicilian sauce, sesame seeds.	28
LAMB BOCCONCINI ^(7.13) Tender lamb loin, smoked aubergine puree, parmesan cream, fresh coriander	34
VEAL WITH GREEN PEPPER ^(2.7.14) Veal, green peppercorn sauce, herbed roasted potatoes.	42

VEGAN

CASARECCE ARRABIATA ⁽²⁾ Tomatoes, garlic, pepperoncino.	22
GREEN SALAD ⁽¹⁰⁾ With marinated pumpkins.	18
PIZZA MARGHERITA ^(2.7) Tomatoes, vegan cheese, basil.	22

DESSERTS

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TIRAMISU ^(2.4.7) Mascarpone cheese, savoiardi, espresso.	12
LIMONE ^(2.4.10.7) Chocolate lemon mousse, passion fruit confit.	12
SEMIFREDO CHOCOLATE&PISTACHIO ^(2.4.10.7) Dark chocolate pistachio praline.	12
WHITE CHOCOLATE SOUP ⁽⁷⁾ Madagascar vanilla & berries.	12
VANILLA PANNACOTTA ⁽⁷⁾ Red forest fruit.	12
PROFITEROLE ^(2.4.7.10.11) Gianduja, Amarena cherries.	12
ASSORTED GELATO (Per scoop) ⁽⁷⁾	3.5

