

VINO & CUCINA ITALIANA

SAPORI



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.

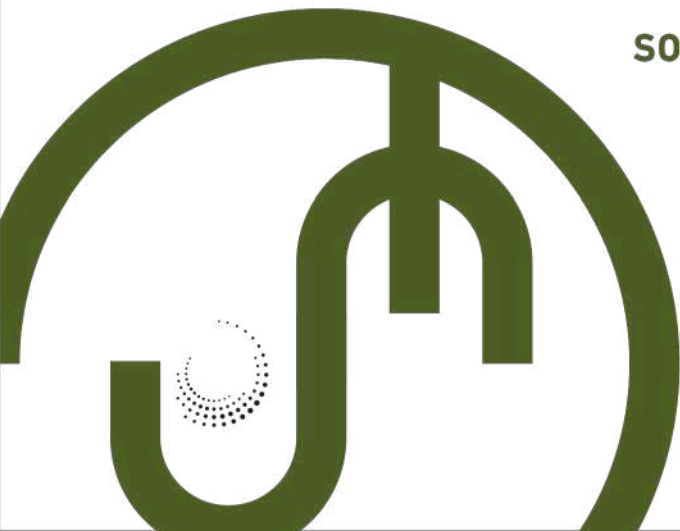
At Cap St Georges Hotel & Resort, we are committed to responsible and sustainable sourcing.
We do not offer any endangered, protected, or prohibited species in any of our menus

SALADS AND APPETIZERS

	€
BURRATA SALAD V ^(7,10) Burrata, cherry tomatoes, basil, black olives	20
TUNA TONNATO ^(2,4,5,7,13,14) Sliced fresh tuna loin, tuna sauce, anchovies, sashimi sauce	20
TORTA DI ZUCCA CON FONDUTA DI PECORINO E PROSCIUTTO DI PARMA ^(2,4,7,10,14) Pumpkin cake with pecorino fondue and prosciutto di parma	20
RUCOLA SALAD WITH SHRIMPS ^(3,7,9,10) Rucola leaves, marinated shrimps, mustard dressing, almond flakes	20
BEEF TONNATO ^(4,5,7,9,14) Slices of aromatic beef tenderloin, tuna sauce, capers, anchovies.	28
AUBERGINES ALLA PARMIGIANA V ^(1,7) Baked aubergines, mozzarella, tomatoes	20
BEEF CARPACCIO ^(7,10) Sliced beef Angus tenderloin, rucola leaves, fetta cream, cherry dry tomatoes and walnuts	28
ARANCINI QUATRO FROMAGGI V ^(2,4,7) Crispy rice ball with four cheese and pecorino cream	18
AVOCADO CRAB BRUSCHETTA ^(2,3,4,5,9,12,13,14) Toasted village bread, avocado, crab, kimchi and salmon caviar	22
TRENTINO CHICKEN SALAD ^(2,4,7) Salad with chicken balls and fennel tzatziki	20

SOUPS

MINISTRONE V ^(1,2,4,7,10) Vegetables and porcini ravioli, pesto sauce.	14
ZUPPA DI ZUCCA CON CARRI D'AGNELLO ^(2,7,10) Pumpkin soup with rack of lamb	16





PASTA & RISOTTO

€

SPAGHETTI CARBONARA ^(2.4.7) Cured guanciale, eggs, Pecorino romano.	24
SPAGHETTI POMODORO BURATTA V ^(2.4.7) Tomato sauce, burrata cream, basil, parmesan	24
RIGATONI BOLOGNAISE ^(2.4.7.14) Beef bolognaise, cherry tomatoes, parmesan, basil	26
TORTELLINI PARMIGIANA & SCAMORZA V ^(2.4.7) Creamy tortellini with parmesan and smoked scamorza	24
LINGUINI CRAB ^(2.3.4.7.14) Bisque, tomato, crab	28
TAGLIATELLE CACIO E PEPE CON PISTACCHIO V ^(2.4.7.10) Creamy peppery tagliatelle with crushed pistachios	22
RAVIOLI DI GAMBERO AL NERO CON GRANCHIO REALE ^(2.7.8.9.14) Black shrimp ravioli with king crab	26
TAGLIOLINI AL PECORINO, MIELE E POLLINE V ^(1.2.3.4.7.8.14) Tagliolini with pollen pecorino and honey	22
RISOTTO ROSA CON CAPRINO E BRANZINO ^(1.5.7.14) Beetroot risotto with caprino cheese and seabass	24



TRUFFLES

€

CARPACCIO DI CAPPESANTE, TARTUFO, CETRIOLI ⁽⁸⁾ Scallop carpaccio, cucumber soup and truffle flakes	28
TRUFFLE TAGLIOLINI V ^(2,4,7) Creamy truffle sauce, parmesan espuma, truffle flakes.	28
MUSHROOMS & TRUFFLE RISOTTO V ^(7,14) Mushrooms, truffle flakes, parmesan	32
SEABASS WITH FENNEL CREAM & TRUFFLE ^(5,7) Seabass fillet, truffle, fennel, mushrooms.	36
BEEF ROSSINI ^(1,2,7,14) Beef tenderloin, foie grass, truffle toasted bread, beef jus, asparagus.	52
PIZZA STRACCIATELLA & TRUFFLE V ^(2,7) Mozzarella, Stracciatella, truffle flakes, parmesan grated.	28



PIZZA & FOCACCIA

€

PIZZA MARGHERITA V ^(2,7) Mozzarella, tomatoes, basil.	22
PIZZA FOUR CHEESES V ^(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 WITH SALSICCIA AND FUNGHI ^(2,7,14) Pumpkin base pizza with pork sausage and mushrooms	22
PIZZA FRITTA ALLA NAPOLETANA ^(2,7,10) Neapolitan fried pizza with airy dough filled with goat cheese scamorza and calabria salami	22
PIZZA PESTO AND POMODORI DATTERINI V ^(2,7,10) Fresh aromatic pizza with pesto fresh mozzarella cheese and cherry tomatoes	22
FOCACCIA VG ⁽²⁾ * With rosemary * With garlic olive oil * With tomatoes and red onion	9

VEGAN

CASARECCE ARRABIATA VG ⁽²⁾ Tomatoes, garlic, pepperoncino.	22
GREEN SALAD VG ^(2,12,13,14) Green vegetable salad with avocado and sashimi sauce	22
PIZZA MARGHERITA VG ^(2,7) Tomatoes, vegan cheese, basil.	22

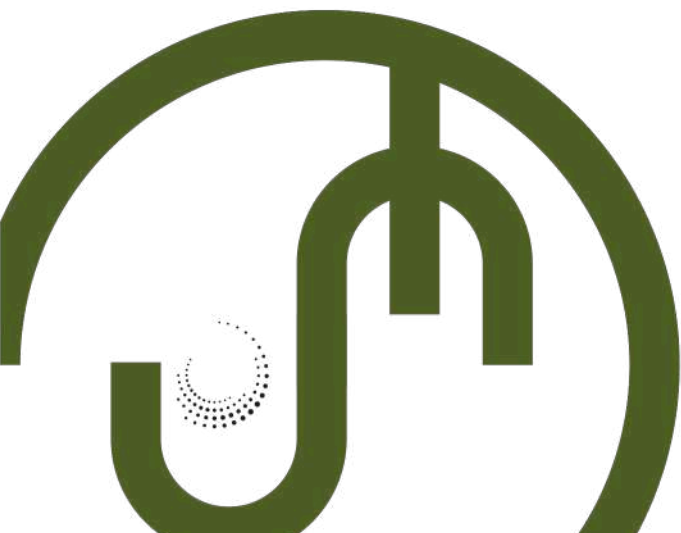


MAIN COURSE

	€
RIB EYE / 180gr ⁽⁷⁾	44
RIB EYE / 250gr ⁽⁷⁾	52
LAMB OSSO BUCO PORTO CERVO ^(1.2.7.14) Lamb shank osso bucco style with pureed potatoes	42
PETTO D'ANATRA CON SALSA ALLA MELAGRANA ^(1.2.7.14) Duck breast with pomegranate sauce and roasted leeks	38
POLLO BREAST TOMATO PESTO ^(7.10.14) Chicken fillet, sun-dried tomato, pesto and spinach	28
SEABASS AQUA PATSA ^(5.7.14) Seabass fillet, cherry tomatoes, black olives and white wine	34
SALMON, SPINACH AND MANGO ^(5.7) Salmon, fetta, spinach and mango	32
ENTRECOTE ALLA VENEZIANA ^(1.4.7.14) Entrecote steak with prosecco sabayon	44

SIDE DISHES

GRILLED VEGETABLES VG	6
STEAMED VEGETABLES VG ⁽⁷⁾	6
TERRINE POTATOES V ⁽⁷⁾	6
TRUFFLE AND PARMESAN FRIES V ⁽⁷⁾	7



DESSERTS

€

HONEY CAKE V ^(2.7.10) Honey cake layers, yoghurt cream, honeycomb	14
RASPBERRY CHARLOTTE V ^(2.7) Raspberry mouse, yoghurt cream, basil crumble	14
PISTACHIO PRALINE V ^(2.10) Pistachio mousse, praline, forest berries	14
TIRAMISU V ^(2.7) Savoiardi, espresso, mascarpone cream	14
AZTEC CHOCOLATE CAKE V ^(2.4.7) Coffee ganache, fresh berries	14
RAFAELLO TART V ^(2.4.7.10) Crunchy coconut tart, malibu coconut mousse	14

