

VINO & CUCINA ITALIANA

SAPORI



CAP ST GEORGES



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



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

V3 07/2026

SALADS AND APPETIZERS

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BURRATA SALAD V ^(7,10) Burrata, cherry tomatoes, basil, black olives	20
RUCOLA SALAD WITH SHRIMP ^(3, 7, 9, 10) Rucola leaves, marinated shrimps, mustard dressing, almond flakes	20
GREEN SALAD VG ^(2, 12, 13, 14) Green vegetable salad with avocado, and sashimi sauce	22
TUNA TONNATO ^(2,4,5,7,13,14) Sliced fresh tuna loin, tuna sauce, anchovies, sashimi sauce	20
BEEF TONNATO ^(4, 5, 7, 9, 14) Sliced of aromatic beef tenderloin, tuna sauce, capers, anchovies	28
BEEF CARPACCIO ^(7, 10) Sliced beef angus tenderloin, rucola leaves, fetta cream, dry cherry tomatoes and walnuts	28
AUBERGINES ALLA SICILIANA Crispy eggplant, seasonal tomatoes and fermented tomato sauce	20
AVOCADO CRAB BRUSCHETTA ^(2, 3, 4, 5, 9, 12, 13, 14) Toasted ciabatta bread, avocado, crab, kimchi and salmon caviar	22

SOUP

MINISTRONE V ^(1,2,4,7,10) Vegetables and porcini ravioli, pesto sauce	14
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PASTA & RISOTTO

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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 BOLOGNESE ^(2,4,7,14) Beef bolognese, cherry tomatoes, parmesan, basil	26
LINGUINE CRAB ^(2,3,4,7,14) Bisque, tomato, King crab leg	48
RAVIOLI DI GAMBERO EL NERO CON GRANCHIO REALE V ^(2,4,7,8,9,14) Black shrimp ravioli with red shrimps	28
PENNE ARRABBIATA VG ⁽²⁾ Tomatoes, garlic, pepperoncino	22
RISOTTO RADICCHIO V Risotto with radicchio from Treviso, Amarone del valpolicella and parmesan ice cream	24



TRUFFLES

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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
SEA BASS WITH FENNEL CREAM & TRUFFLE ^(5,7) Seabass fillet, truffle, fennel, mushrooms	36
BEEF ROSSINI ^(1,2,7,14) Beef tenderloin, foie gras, truffle toasted bread, broccolini, enoki mushrooms and beef jus	52
PIZZA STRACCIATELLA & TRUFFLE V ^(2,7) Mozzarella, stracciatella, truffle flakes, parmesan grated	28

PIZZA & FOCACCIA

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PIZZA MARGHERITA V ^(2, 7) Mozzarella, tomatoes, basil	22
PIZZA FOUR CHEESE V ^(2, 7) Provolone, parmesan, mozzarella, gorgonzola	24
PIZZA PROSCIUTTO AND MUSHROOMS ^(2, 7) Mozzarella, prosciutto, Porto bellini and button mushrooms	24
PIZZA CALABRIA ^(2, 7) Mozzarella, tomatoes, basil, Calabria salami	24
PIZZA BUFALINA V Bufalo mozzarella, seasonal tomatoes and taiglaches olives	24
PIZZA POPEYE V Spinach, ricotta, mozzarella, smoked scamorza, and pecorino cheese	22
FOCACCIA VG ⁽²⁾ * With rosemary * With garlic olive oil * With tomatoes and red onion	9



MAIN COURSE

BEEF RIB EYE / 250gr ⁽⁷⁾ Glazed baby vegetables / baby potatoes with parmesan and truffle	52
LAMB OSSO BUCO PORTO CERVO ^(1.2.7.14) Lamb shank osso buco style with parmesan risotto and orange sambuca sauce	46
PETTO D'ANATRA FERRAGOSTO ^(1.2.7.14) Duck breast Lambrusco cherry sauce	38
POLLO BREAST SALSA ROSA ^(7.14) Chicken fillet, pink tomato sauce, spinach and parmigiano	28
GREEN SEA BASS ^(5.7.14) Seabass fillet, leche de Tigre, roast baby gem and asparagus	34
SALMON, SPINACH AND MANGO ^(5.7) Baked salmon coconut cream, spinach and mango	34

SIDE DISHES

GRILLED VEGETABLES VG	8
STEAMED VEGETABLES VG ⁽⁷⁾	8
MUSHED POTATOES V ⁽⁷⁾	8
TRUFFLE AND PARMESAN FRIES V ⁽⁷⁾	9

DESSERTS

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HONEY CAKE V ^(2.7.10)

Honey cake layers, yoghurt cream, honeycomb

14

RASPBERRY CHARLOTTE V ^(2.7)

Raspberry mousse, 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

RAFFAELLO TART V ^(2.4.7.10)

Crunchy coconut tart, malibu coconut mousse

14

ICE CREAM SCOOP ⁽⁷⁾

3.5

