

Summer Menu



SUMMER GAZPACHO ^(2, 3, 14)	22
Tomato gazpacho with watermelon, burrata and red shrimp	
PROSCIUTTO HAM & MELON ⁽¹⁴⁾	22
Prosciutto, melon, figs, peach and orange zest	
BUFFALO MOZZARELLA SALAD WITH PEACH ^(7, 10)	20
Mozzarella, grilled peach, mixed salad, walnuts and honey	
WATERMELON CARPACCIO V ^(7, 14)	20
Watermelon, feta cheese, cucumber, red onion and basil	
RED SHRIMPS MAZARA DEL VALLO, CRUDO ⁽³⁾	30
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 grill peach	



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



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