VINO & CUCINA ITALIANA

SAPORI

CAP ST GEORGES

VINO & CUCINA ITALIANA

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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

V3 07/2026

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SALADS AND APPETIZERS

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BURRATA SALAD V (7,10) — 20
Burrata, cherry tomatoes, basil, black olives

RUCOLA SALAD WITH SHRIMP (3, 7, 9, 10) — 20
Rucola leaves, marinated shrimp, mustard dressing, almond flakes

GREEN SALAD VG (2, 12, 13, 14) — 22
Green vegetable salad with avocado, and sashimi sauce

TUNA TONNATO (2,4,5,7,13,14) — 20
Sliced fresh tuna loin, tuna sauce, anchovies, sashimi sauce

BEEF TONNATO (4, 5, 7, 9, 14) — 28
Sliced of aromatic beef tenderloin, tuna sauce, capers, anchovies

BEEF CARPACCIO (7, 10) — 28
Sliced angus beef tenderloin, rucola leaves, feta cream, dry cherry tomatoes and walnuts

AUBERGINES ALLA SICILIANA (1) — 20
Crispy aubergines, seasonal tomatoes and fermented tomato sauce

AVOCADO CRAB BRUSCHETTA (2, 3, 4, 5, 9, 12, 13, 14) — 22
Toasted ciabatta bread, avocado, crab, kimchi and salmon caviar

SOUP

MINESTRONE V (1,2,4,7,10) — 14
Vegetables and porcini ravioli, pesto sauce

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PASTA & RISOTTO

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SPAGHETTI CARBONARA (2,4,7) Cured guanciale, eggs, Pecorino Romano	24
SPAGHETTI POMODORO BURRATA V (2,4,7) Tomato sauce, burrata cream, basil, Parmesan	24
RIGATONI BOLOGNESE (2,4,7,14) Beef bolognese, cherry tomatoes, Parmesan, basil	26
KING CRAB LINGUINE (2,3,4,7,14) Bisque, tomato, King crab	48
RAVIOLI DI GAMBERI AL NERO CON GRANCHIO REALE V (2,4,7,8,9,14) Black shrimp ravioli with King crab	28
PENNE ARRABBIATA VG (2) Tomatoes, garlic, pepperoncino	22
RISOTTO RADICCHIO V Risotto with radicchio from Treviso, Amarone dela Valpolicella and Parmesan ice cream	24

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TRUFFLES

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TRUFFLE TAGLIOLINI V (2,4,7) Creamy truffle sauce, Parmesan espuma, truffle flakes	28
MUSHROOM & TRUFFLE RISOTTO V (7,14) Mushroom, truffle flakes, Parmesan	32
SEA BASS WITH FENNEL CREAM & TRUFFLE (5,7) Sea bass fillet, truffle, fennel, mushroom	36
BEEF ROSSINI (1,2,7,14) Beef tenderloin, foie gras, truffle toasted bread, broccolini, enoki mushroom and beef jus	52
PIZZA STRACCIATELLA & TRUFFLE V (2,7) Mozzarella, Stracciatella, truffle flakes, Parmesan	28

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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 MUSHROOM (2, 7) Mozzarella, prosciutto, Portobellini and button mushroom	24
PIZZA CALABRIA (2, 7) Mozzarella, tomatoes, basil, Calabria salami	24
PIZZA BUFALINA V Bufalo Mozzarella, seasonal tomatoes and Taggiasche 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

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MAIN COURSE

RIB-EYE STEAK / 250gr (7) — 52
Glazed baby vegetables / baby potatoes

LAMB OSSO BUCO PORTO CERVO (1,2,7,14) — 46
Lamb shank osso buco style with Parmesan risotto and orange Sambuca sauce

PETTO D'ANATRA FERRAGOSTO (1,2,7,14) — 38
Duck breast Lambrusco cherry sauce

POLLO BREAST SALSA ROSA (7,14) — 28
Chicken fillet, pink tomato sauce, spinach

GREEN SEA BASS (5,7,14) — 34
Sea bass fillet, leche de Tigre, roast baby gem and asparagus

SALMON (5,7) — 34
Baked salmon with coconut cream, spinach and mango

SIDE DISHES

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

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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
GELATO SCOOP (7)	3.5

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