



il tiráηηo
caportigia restaurant

Menü



Euphoria 90

- ~ Double-cooked octopus glazed with teriyaki, stracciatella and pomegranate and rice vinegar dressing 22
④⑥⑦
- ~ Chili pepper mussels cipotle, figs and ricotta cheese 22
⑦⑭
- ~ Agnolotti stuffed with Mazara red shrimp on cream of carrots, caviar, evo and lime 28
①②③④⑦
- ~ Cuttlefish stuffed with nduja pork on smoked citrus broth 24
⑭
- ~ Pre Dessert
- ~ Peach swirl, dark chocolate mousse, coffee powder and mint ice cream 10
③⑦





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Allergens list

List of allergenic ingredients used in thi place and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intollerances”.

The relative number is noted next to the courses that contain this food.

- ① Cereals containing gluten.
- ② Shellfish and shellfish products.
- ③ Eggs and egg products.
- ④ Fish and fish products.
- ⑤ Peanuts and peanut products.
- ⑥ Soy and soy products.
- ⑦ Milk and milk-based products.
- ⑧ Nuts.
- ⑨ Celery and celery products.
- ⑩ Mustard and mustard-based products.
- ⑪ Sesame seeds and sesame seed products.
- ⑫ Sulfur dioxide and sulphites in concentrations higher than 10mg/kg or 10mg/lt.
- ⑬ Lupins and lupine products.
- ⑭ Shellfish and shellfish products.

*We inform our kind customers that the fish meant to be consumed raw was subject to temperature reduction (in accordance with the Reg.CE n. 852/04)

The products marked with a * are frozen: the products quickly reach -18°C, the speed in the cooling does not damage the biological structure of the food.

Freezing is the best preservation method, thanks to the thorough compliance of the cold chain during the entire process that the product undertakes to be intact when on the customer's table

*Customers with allergies or intolerances are invited to speak to the staff for the necessary clarifications (Reg. UE 1169/2011)

