



ὼ τἰράηηο

caportigia restaurant

Spring Menu
2024



Starters

~ Tuna tartare, cucumber extract, green apple and fennel, with burrata and black summer truffle € 26

④ ⑦

~ Smoked amberjack with Maldon salt, Piccadilly tomato coulis, black garlic, ricotta and dried capers € 28

④ ⑦

~ Smoked wagyu carpaccio, shrimp coral evo, honey glazed pear and beet juice, yuzu gel € 26

④

~ Veal cooked at 58°, bbq oyster, marinated beet, Bitter gel, orange and anise € 28

~ Barzotto egg, lobster carpaccio, tatsoi and buffalo anchovy colatura € 30

③ ④ ⑦ ②

~ Long-cooked pork belly, braised cabbage, pineapple and licorice dressing, red fruits € 25

~ Sous Vide octopus, bourbon vanilla celeriac carpaccio, bacon and herb demi-glace € 25

④ ⑨





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First Courses

- ~ Carnaroli scampi, yellow tomato, grilled onion and coffee powder € 30
2 7
- ~ Basil agnolotti stuffed with Pata Negra and leeks mantecati with clams and dashi € 26
4 7 2 14 1
- ~ Spaghettone alla chitarra, smoked red shrimp, almond and tomato h20, crusco bell pepper € 30
4 3 1
- ~ Egg tagliolini with fennel anchovies, crispy fava beans, Ragusano and guanciale mousse and roasted tomato powder € 26
3 4 7 2 1

Main Courses

- ~Lobster, crispy guanciale, egg textures and beer-battered asparagus € 42
2 3
 - ~ Lamb CBT, strawberry and katsuobushi salad, parsley evo and creamy bleu d'Auvergne € 30
7
 - ~ Tuna steak marinated in yuzu and grapefruit, daikon in osmosis and green apple gel € 28
4 6
 - ~ Carmagnola gray rabbit stuffed with shrimp and foie gras, smoked citrus swirl and zucchini, basil and almond salad € 30
4
 - ~ Ombrine crusted with squid ink macaroons, mint peas and honey ginger carrot € 28
4 1
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Dessert

(All of our desserts require a
preparation time of 20 minutes)

~ Strawberry crumble, crunchy meringue, basil and lime
dressing white chocolate chili ice cream € 10

3 7

~ Bronte pistachio mousse, coffee crumble, dried celery
and blueberry ice cream € 11

1 3 7

~ Millefoglie ricotta cheese, orange and pomegranate jelly,
black garlic powder and blonde dulcey ice cream € 10

1 3 7

~ Dark chocolate 70%, Guarana with raspberry insert,
bell pepper ice cream € 10

1 3 7





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Food Allergens

In compliance with EU Regulation 1169/2011 of the European Parliament, below is the list of substances or products that cause allergies or intolerances.

The relevant number is noted next to the dishes containing that food.

- ① Cereals containing gluten.
- ② Crustaceans and crustacean products.
- ③ Eggs and egg products.
- ④ Fish and fish products.
- ⑤ Peanuts and products made from peanuts.
- ⑥ Soy and soy products.
- ⑦ Milk and milk products.
- ⑧ Nuts.
- ⑨ Celery and celery products.
- ⑩ Mustard and mustard products.
- ⑪ Sesame seeds and products made from sesame seeds.
- ⑫ Sulphur dioxide and sulphites in concentrations above 10mg/kg or 10mg/lt.
- ⑬ Lupins and lupin products.
- ⑭ Molluscs and mollusc products.

– –*We inform our customers that fish destined to be eaten raw has been treated with rapid blast chilling (according to EC Reg. n.852/04)Products marked with an * are frozen: the products reach a temperature of -18° in a very short time, the rapid cooling does not damage the biological structure of the food. Deep-freezing is the best preservation system, thanks to the scrupulous respect of the cold chain throughout the entire process that the food takes to arrive intact on the consumer's table.

*Guests with intolerances or allergies are invited to refer to the room staff for the necessary explanations (EU Reg. 1169/2011).

