



ὁ τῖράηηο

caportigia restaurant

Tasting menu
2024



Eram € 100

- ~ Tuna tartare, cucumber extract, green apple and fennel, with burrata and black summer truffle
- ~ Octopus Sous Vide, Bourbon vanilla celeriac carpaccio, demi-glace of speck and herbs
- ~ Spaghettone alla chitarra, smoked red shrimp, almond and tomato h20, crusco bell pepper
- ~ Squid ink-crusted shrimp, mint peas and honey ginger carrot
- ~ Creamy strawberry, crispy meringue, basil and lime dressing white chocolate ice cream and chilli

4 7 9 1 2

