



Lunch Menu

Menu proposed verbally only at lunch, for the whole table.
It includes 2 courses and the dessert.

€ 50,00

(Beverage and service excluded)

Aperitif

Classic Method	from € 8,00 to € 13,00
Champagne	from € 11,00 to € 20,00

Beverages

Mineral Water	€ 4,00
Coffee	€ 4,00

..... Cover Charge € 7,00

Our products contain, or may contain food, traces of them, adjuvants that are included in the list of substances considered “allergenes”, or come from raw materials or semi finished defrost.

If interested, we invite you to inquire about the restaurant staff.



Flavors of freshly caught fish, quality raw materials and light Mediterranean scents, introduce original dishes with clean taste and refined pairings.

The sea in the heart of Verona:
welcome to Al Capitan della Cittadella.



Tasting Menu

“20th ANNIVERSARY”

2005 ⚡ 2025

Not the steps you make, nor the shoes you wear.
In the Journey of Life your footprints are the only thing that really matters:
so make mistakes, take the chance and follow your gut.

Bouquet of Raw Fish

A Different Kind of Spider-Crab Salad

Warm Spaghetti with Oyster Relish, Raw Amberjack and Caviar

Small Fried Shrimp and Squid with White Polenta and BBQ Sauce

Roasted Shi Drum fillet with Asparagus, Beetroot Pesto and its Sauce

Lavender Cheesecake, Apple and Lemon Jam, Salted Caramel Sauce

€ 110,00

The menu is offered exclusively for the whole table.
(Beverages and service excluded)

With the tasting menu we offer a wine pairing
which accompanies each course.

€ 85,00



À la Carte

(each person must order at least two savory dishes)

Starters

The Crudino	€ 39,00
Raw Marinated Scampi (each Kg)	€ 80,00
Raw Red Prawns (each Kg)	€ 110,00
Oyster Kind Special n. 3 (each)	€ 6,00
Oyster Kind Special n. 2 (each)	€ 7,00
The Shellfish Salad	€ 40,00
Roasted Tuna Cubes with White Celery Cream, Asparagus and Mustard Dressing	€ 25,00
Venetian Style Spider-Crab	€ 24,00
Batavian Endive and Mullet Salad with White Sauce, Olives and Spicy Salami Mayonnaise (Nduja)	€ 22,00
Roasted Cuttlefish with Smashed Potatoes and Leek, Dried Crusco Pepper	€ 22,00
Bruschetta and Creamed Cod with Spring Salad and Crab Reduction	€ 22,00

First Courses

Cacciucco (Slightly Spicy Fish Soup with Tomato)	€ 30,00
My Rock and... Spaghetti	€ 34,00
Risotto with Black Cuttlefish Ragout, Curry Crumble and Orange Scent (minimum for two people)	€ 23,00
Tubetti Pasta creamed with Wild Sprouts, Mussels, Potatoes and Coal Oil	€ 22,00
Tonnarelli Whole Wheat Pasta with Shellfish Ragout, Mint Pesto and Pecorino Cheese	€ 26,00
Ravioli filled with Ricotta Cheese and Bitter Herbs, warm Smoked Mackerel ragout, Pine Nuts and Oregano	€ 24,00



Second Courses

Cappon Magro	€ 39,00
Whole Fish	According to market price
Mixed Grill of Market Fish	€ 33,00
Composition of Blue Lobster and Flying Squid	€ 50,00
Roasted Shi Drum fillet with Asparagus, Beetroot Pesto and its Sauce	€ 32,00
Steamed Dentex in Green Sauce, with Anchovies, Hemp Oil and Sweet Garlic Potato Foam	€ 32,00

Fried Food

Mixed Fried Market Fish	€ 28,00
Fried Sea Bream and Prawns with Sage and Wasabi Mayonnaise	€ 25,00
Our Selection of Cheese	€ 18,00

Desserts

Homemade Gelato	€ 11,00
Mascarpone and Coffee	€ 10,00
The Mille-Feuille by Giancarlo Perbellini	€ 11,00
Lavender Cheesecake, Apple and Lemon Jam, Salted Caramel Sauce	€ 12,00
Truffle... Almost Drowned	€ 12,00
Tenerina Cake (soft chocolate cake) with White Chocolate Mousse, Raspberry and Rose Sauce	€ 12,00