



Lunch Menu

From Tuesday to Friday.

Menu proposed verbally only at lunch, for the whole table.

It includes two courses and the dessert.

€ 50,00

(Beverage and service excluded)

Aperitif

Classic Method
Champagne

from € 8,00 to € 13,00
from € 11,00 to € 20,00

Beverages

Mineral Water
Coffee

€ 4,00
€ 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.

Al Capitan della Cittadella: the sea in the heart of Verona.
Welcome.



Tasting Menu

BEYOND THE SHORES

*A seamless journey where sea and land meet
and gracefully unfold on the palate.*

Raw Scampi and Cuttlefish Lard with Spello Rice, Black Cabbage and Almonds

Octopus and the Garden with a Hint of Wasabi

My Rock... and Spaghetti

Fried Skate Wings and Jerusalem Artichokes with Rosemary
and a Tomato-based Molluscs Sauce

Baked Shi Drum Fillet with grilled Escarole,
Mushroom-flavored Sauce and Black Truffle

Eva's Rose... dedicated to my sister

€ 110,00

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

Wine pairing

€ 85,00



À la Carte

Each person must order at least two savory dishes.

Starters

The Crudino € 40,00

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

Steamed Shellfish and Crustacean Salad € 40,00

Grilled Calamari with Herb Cream, Corona Beans,
smoked Pepper Mayonnaise € 25,00

Venetian style Spider-Crab € 25,00

Fried Cuttlefish and Prawns on roasted Mashed Potatoes,
Turnip tops and Nduja Mayonnaise € 24,00

Swiss Hake gratin with Herbs, Mussels and smoked Potato Foam € 23,00

Mille-feuille of Polenta and Cod with Romanesco Broccoli, Olives,
Hazelnuts and Octopus' Broth € 24,00

First Courses

Cacciucco (slightly spicy Fish Soup with Tomato) € 31,00

My Rock... and Spaghetti € 34,00

Saffron Risotto with BBQ Gurnard Ragù, Lime and toasted Pistachios
(minimum two people) € 23,00

Garganelli Pasta with Ancona-style Red Mullet Ragù and Mint € 23,00

Mezze Maniche Pasta with Cream of Turnip tops, Shellfish Ragù,
candied Lemon and spicy Oil € 25,00

Green Potato Ravioli with Pepper and Sea Murex Salad
and smoked Herring Emulsion € 24,00



Second Courses

Cappon Magro € 40,00

Whole Fish according to market price

Mixed Grill of Market Fish € 35,00

Grilled Spiny-Lobster Salad and Chicory hearts
on a Celeriac Cream and Olive Reduction € 55,00

Oven-baked Shi Drum Fillet with grilled Escarole,
Cream of Undergrowth soup and Black Truffle € 36,00

Pink Amberjack with Broccoli Rabe, Artichoke and Bottarga,
devilled Sauce and Orange Scent € 36,00

Fried Food

Mixed Fried Market Fish € 30,00

Fried Skate Wings and Jerusalem Artichoke, Rosemary and Shellfish Sauce € 25,00

Cheese Selection € 18,00

Desserts

Mascarpone and Coffee € 10,00

Homemade Honey Ice Cream with Meringue, Lime and a Hint of Violet € 11,00

The Mille-Feuille by Giancarlo Perbellini € 11,00

Ricotta Foam with candied Citron and Morellos € 12,00

Peanut Praline dome and Guanaja heart, Orange Sauce
and crunchy Timut Pepper € 14,00

Eva's Rose... dedicated to my sister € 14,00