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	**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.

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

Tasting Menu

BEYOND THE SHORES

A journey that speaks of sea and land touching to leave a mark of elegance on the palate.

Composition of raw Seafood and Caviar

Cuttlefish variation with Lemon Potato Cream and Basil Green Beans

Sardinian Fregola Pasta creamed with Corno Peppers and raw Shellfish

Fried Catch Of The Day with Courgettes and Yuzu Mayonnaise

Monkfish with Tuna sauce, Squid and sage-flavored Shellfish sauce

Eva's Rose... dedicated to my sister

€ 110,00

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

With the tasting menu we propose a wine pairing to each course.
€ 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 Crustaceans in Catalana Style salad	**€ 42,00**
Venetian style Spider-Crab	**€ 25,00**
Cuttlefish variation with Lemon Potato Cream and Basil Green Beans	**€ 23,00**
Smoked roasted Octopus with its own Stew and Crispy Celery	**€ 24,00**
Roasted Mackerel with Burrata Soup and seasonal Salad	**€ 23,00**
Tuna & Company	**€ 27,00**

First Courses

Cacciucco (slightly spicy fish soup with tomato)	**€ 31,00**
My Rock and... Spaghetti	**€ 34,00**
Risotto with Garlic, Oil, Chilli and Sea Bass with Mullet Bottarga (minimum two people)	**€ 24,00**
Aubergine-filled Ravioli with Snapper Ragù, a memory of Parmigiana	**€ 23,00**
Fresh Gigli Pasta with Cuttlefish, Peas and Basil pesto	**€ 24,00**
Sardinian Fregola Pasta creamed with Corno Peppers and raw Shellfish	**€ 26,00**

Second Courses

Cappon Magro	**€ 40,00**
Whole Fish	**according to market price**
Mixed Grill of Market Fish	**€ 35,00**
Pink Swordfish Steak with BBQ Carrot, Watercress Bouquet, Katsuobushi and Clam sauce	**€ 32,00**
Monkfish with Tuna sauce, Squid and sage-flavored Shellfish sauce	**€ 32,00**
Snapper Fillet with melted Leek, Oyster and Mussel Gremolata, Rocket Salad	**€ 36,00**

Fried Food

Mixed Fried Market Fish	**€ 30,00**
Fried Catch Of The Day with Courgettes and Yuzu Mayonnaise	**€ 28,00**
Cheese Selection	**€ 18,00**

Desserts

Mascarpone and Coffee	**€ 10,00**
Homemade Hazelnut Ice Cream with Borsci sauce	**€ 11,00**
The Mille-Feuille by Giancarlo Perbellini	**€ 11,00**
Ricotta Foam with candied Citron and Morellos	**€ 12,00**
Yogurt and Rosemary mousse with a Fig center, caramelized Almonds and Chocolate with Rum sauce	**€ 14,00**
Eva's Rose... dedicated to my sister	**€ 14,00**