

antipasti

FOCACCIA TOSCANA / 7 🌱

Housemade rosemary olive oil focaccia

OLIVE MISTE CALDE / 10 🌱

Warm marinated Cerignola olives

CROCHETTE DI PATATE E PECORINO / 16

Potato and pecorino cheese croquettes, n'duja mayo

RICOTTA AL PISTACCHIO / 18

Whipped ricotta, pistachio, Frisino EVOO

CARPACCIO DI MANZO / 24

Thin sliced beef, truffle emulsion, shallots, bread crumbs, wild arugula, parmigiano

CARCIOFI / 20

Crispy artichokes, tonnato sauce, parsley parmigiano bread crumbs

POLPETTE / 22

Veal meatballs, tomato sauce, whipped ricotta, basil

FRITTO DI CALAMARI / 24

Crispy calamari, lemon aioli

BURRATA E BARBABIETOLE / 29 🌱

Burrata, winter beets, mixed nut dressing, basil

SALUMI E FORMAGGI / 32

Selection of Italian cured meats and cheeses

POLIPO ALLA GRIGLIA / 36 or 66

Half/whole grilled Moroccan octopus, watercress pesto, fingerling potato, olives

insalate

VERDE / 17 🌱

Radicchio treviso, baby gem, carrot purée, pickled carrots, citrus vinaigrette

CESARE / 17

Baby romaine, pancetta, parmigiano, anchovies, bread crumbs

CAVOLETTI / 19 🌱

Shaved brussel sprouts, pickled red onion, almonds, pecorino, Red wine vinaigrette

RUCOLA / 20 🌱

Organic arugula, clementines, parmigiano, citrus vinaigrette

ADD A PROTEIN TO ANY INSALATA/CONTORNI (LUNCH ONLY)

chicken / 20 | fish of the day / MP

paste

SENZA GLUTINE make any pasta gluten free +5

MEZZI BIGOLI E RAPINI / 23

Sauteed rapini, chili, basil, anchovies

SPAGHETTONE CACIO E PEPE / 24 🌱

DOP pecorino crotonese, black pepper

RISOTTO ALLO ZAFFERANO / 24 🌱

Carnaroli rice, saffron, shallots, white wine, grana padano

TAGLIATELLE BOLOGNESE / 26

Traditional veal ragu, parmigiano reggiano, basil

PACCHERI SALCICCIA E PEPERONE / 26

Red pepper pesto, pork sausage, pecorino

PAPPARDELLE AI FUNGHI / 32 🌱

Porcini emulsion, wild mushrooms, thyme, fresh shaved truffle, parmigiano reggiano

pizze

LA SNELLA (The Skinny) make any pizza gluten free +5

MARGHERITA / 20 🌱

Tomato, fior di latte, basil

NAVONA / 22 🌱

Tomato, fior di latte, roasted peppers, black olives, mushrooms, artichokes

MELINA / 23

Tomato, goat cheese, arugula, prosciutto

PEPPERONI / 24

Tomato, fior di latte, mozzarella, pepperoni

CARDINALE / 24

Tomato, fior di latte, black olives, soppressata

DANTE / 25

Fior di latte, walnuts, honey, prosciutto, gorgonzola, pear

DIAVOLINA / 25

Tomato, fior di latte, mozzarella, n'duja, soppressata, honey

TROPEA / 25

Tomato, pork sausage, red onions, red peppers, mozzarella, fior di latte

MELANZANE / 25 🌱

Pesto trapanese, fried eggplant, buffalo mozzarella, basil

PIEMONTE / 26 🌱

Fior di latte, truffle crema, mixed mushrooms, fontina cheese, chives

BURRATA / 29 🌱

Tomato, fresh burrata, basil

secondi

PARMIGIANA DI MELANZANE / 30

Layered fried eggplant, tomato passata, mozzarella

PESCE SPADA / 44

Pistacchio bread crumb, cherry tomato insalatina, celery, caper, red onion

BRANZINO / 42

Pan seared mediterranean seabass, braised rapini, parsnip

SCALOPPINE DI VITELLO / 46

Veal scaloppini, capers & anchovy bagna cauda, grilled artichoke, salsa verde

OSSO BUCO / 48

Braised beef shanks, saffron risotto

contorni

PATATE ARROSTO / 12 🌱

Heirloom potatoes, parmigiano reggiano

BROCCOLINI / 14 🌱

Charred broccolini, salmoriglio, lemon

CAVOLFIORRE / 16 🌱

Romanesco, celeriac, almonds, salsa verde

menu degustazione 79

Chef's tasting menu, 7 dishes served family style

Sunday to Wednesday - 8:30pm

Thursday to Saturday - 9:30pm

*minimum 2 people

🌱 Vegetarian

*Please let us know if you have any allergies

CAPO

aperitivo

MONDAY TO FRIDAY 3 TO 6

HALF PRICE ON WINES
EVERY MONDAY & TUESDAY

CAPO

EXECUTIVE CHEF
GABRIELE DI MARCO

CHEF DE CUISINE
DENIS JACOB GEORGE