

# Capolago Restaurant

## Tasty opening

### FLÛTE OF SPARKLING WINE € 10

*"Prosecco Borgo Molino Extra Dry" DOC*

Paired with **THE APPETIZER OF THE DAY**



## Starters

### SEAFOOD SYMPHONY € 18

Blend of cuttlefish, octopus, prawn, squid, clams, mussels, cherry tomatoes and Taggiasca olives, served warm.

**RECOMMENDED PAIRING: INCROCIO MANZONI BIANCO TERRE DEL COLLEONI D.O.P. "VILLA DOMIZIA"**

**GLASS €4,5 BOTTLE €20**



### SELECTION OF COLD CUTS €16

Served with homemade sweet and sour vegetable mix.



### SALMON TROUT € 17

Smoked, marinated fish eggs and Caprino cheese infused with fragrant herbs.

**RECOMMENDED PAIRING: VALDOBBIADENE PROSECCO EXTRA DRY D.O.C "BORGOMOLINO"**

**GLASS €4,5 BOTTLE €23**



### OCTOPUS € 18

Slow cooked with tender potatoes, fresh parsley, extra virgin olive oil, and served with Carasau bread.



### 63° EGG € 18

Grana Lodigiano cheese Fondue, crispy artichokes, and homemade croutons.



### TUNA CARPACCIO € 18

Served with Misticanza salad, cherry tomatoes, Burrata cheese and basil oil.



## First courses

### PACCHERI € 23 [www.pastificiopiazza.com](http://www.pastificiopiazza.com)

Sea-inspired twist made with Sicilian wheat, seasoned with shellfish bisque, lobster pulp, plump shrimps, cherry tomatoes, and fresh basil.



### FRESH TAGLIOLINI WITH CUTTLEFISH INK € 18

Served with Cuttlefish ragout, with vegetables, and Nebbiolo Wine reduction.

### CAPOLAGO'S HOMEMADE GNOCCHI € 16

Served with tomato trilogy, creamy Burrata cheese and Raspadura Lodigiana cheese.

### **"Buon Ricordo" Dish**

### HOMEMADE TRADITIONAL RAVIOLO € 18

Blend of organic and rice flour dough filled with Perch fish, Ricotta cheese, and aromatic herbs. Pan-seared with garlic, Lake Como olive oil, chili, and parsley, enhanced with "missoltino" and Coregone bottarga.



### FREGOLA €16

Sardinian pasta served in a slightly spicy tomato sauce with tender baby octopus. Topped with fresh tomatoes and basil.

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## Main Courses

### SEARED TUNA € 24

Sesame crusted, served with crispy garden salad, cherry tomatoes and Teriyaki sauce.



### CHAR FISH FILLET € 22

Pan-seared with butter and sage, accompanied by potatoes, vegetables, and flaked almonds.



### FISH SOUP € 24

Finest catch of the day, with clams, an assortment of seafood, tomato, shellfish broth, and crunchy bread.

**RECOMMENDED PAIRING: 085 ROSSO DI VALTELLINA D.O.C. "PLOZZA"**

**GLASS €6 BOTTLE €29**



### GRILLED OCTOPUS € 22

Twice-baked - slow cooked and finished on the grill, served with cannellini bean cream and burrata.



### SOUS VIDE VEAL FILLET € 24

Cooked at low temperature, served with a rich gorgonzola cream, toasted hazelnuts, and crisp Radicchio. Accompanied by herb-infused potatoes.



### SEVEN CHEESE TASTING € 18

Selection of seven local cheeses from trusted artisans. Served with honey, jam, and dried fruits.



## Desserts

### CREME BRULEE € 8

Made with Vanilla, topped with hardened caramelized sugar, and served with raspberry sorbet.



### DON'T CALL IT TIRAMISÙ € 8

Mascarpone cream, layered with whipped cream, egg yolk, and coffee crumbles.



### 100% PISTACHIO € 9

Cannolo shell filled with creamy Pistachio ice cream, caramel, and toasted hazelnut grains.



### FRESH WILD BERRIES € 8

Served in a warm compote, with velvety Fiordilatte ice cream.



### CHEESE TASTING € 10

Selection curated from local producers, complemented by honey, jam, and dried fruits.



### VECCHIA BORMIO SORBET € 7

Made with vanilla ice cream, and typical Braulio Riserva herbal liquor.



### CHOCOLATE DELIGHT € 9

Velvety cocoa and almond mini cake, accompanied by Fiordilatte ice cream and drizzled with arich dark chocolate ganache.



*Cooking in itself is science. It's the cook's job to turn it into art.  
- GUALTIERO MARCHESI -*

## **TO ENHANCE YOUR DINING EXPERIENCE**

**we provide complimentary bread, artisanal breadsticks, and our crispy homemade "Schiacciatina".**

**COVER CHARGE AND SERVICE € 3**

FOR DETAILED INFORMATION ABOUT FOOD FILLINGS, ALLERGENS, POTENTIAL FROZEN INGREDIENTS, AND PRODUCTS, PLEASE REQUEST OUR ALLERGEN LIST AND REVIEW OUR OPERATIONAL PROCEDURES. UPON REQUEST, DISHES MARKED WITH THE AFC LOGO IN THE MENU CAN BE PREPARED GLUTEN-FREE.



ALL GLUTEN-FREE PREPARATIONS WILL BE SERVED IN DEDICATED DISHES WITH A DISTINCTIVE GREEN EDGE.