

Capolago Restaurant

Tasty opening

FLÛTE OF SPARKLING WINE

"Prosecco Borgo Molino Extra Dry" DOC
Paired with **THE APPETIZER OF THE DAY**



Starters

SEA BASS CHEVICE € 18

Served on Datterino tomato coulis. Accompanied by caramelized Tropea onions and garnished with pea shoots.

RECOMMENDED PAIRING: INCROCIO MANZONI BIANCO TERRE DEL COLLEONI D.O.P. "VILLA DOMIZIA"
GLASS €4,5 BOTTLE €20



SCALLOPS €18

Served with a crispy Guanciale crust, on a cream of peppers.



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



VENISON CARPACCIO € 18

Marinated in Allspice, accompanied by Pioppini mushrooms and a crisp Misticanza Salad.



KATAIFI PASTA WITH 63° EGG € 16

Served with Taleggio Cheese fondue, and summer truffle shavings.

ARTISANAL MEAT PLATTER € 16

Selection of cured meats paired with sweet and sour vegetable giardiniera.



First courses

BUTTONS € 24

Fresh pasta filled with Buffalo mozzarella, fresh basil, Mazara red shrimps and their bisque.

SPIRAL RAVIOLI € 22

Filled with rabbit ragout, with tuna consommé and Katsuobushi.

BEET RISOTTO € 16

Served with spring onion goat cheese mousse.

CARBONARA PACCHERI €18

Enhanced by seared octopus and a spicy kick of nduja.



"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 with sautéed clams, cherry tomatoes and bottarga.

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Main Courses

SEARED TURBOT FILLET € 24

Served on a bed of creamed potatoes with crispy polenta, and thyme-infused artichokes.



CHAR FISH FILLET € 22

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



MULLET FILLET € 24

Paired with shiitake mushrooms and creamed potatoes, with a subtle hint of vanilla.

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

GLASS €6 BOTTLE €29



SOUS VIDE VEAL FILLET € 26

Cooked at low temperature, served with Porcini mushrooms, crispy polenta, and foie gras.



LAMB CHOPS € 22

Paired with braised artichokes and creamed potatoes.



SEVEN CHEESE TASTING € 18

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



Desserts

TOBACCO PANNA COTTA € 8

Served with licorice cream and coffee shortbread.

DON'T CALL IT TIRAMISÙ € 8

Mascarpone cream, with a Nutella heart.



MANGO TARTLET € 8

Featuring shortbread crust filled with mango mousse, topped with Italian meringue.

CHOCOLATE SEMIFREDDO € 8

Served with raspberry gel and topped with violets.



FRESH WILD BERRIES € 8

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



ARTISANAL ICE-CREAM € 6

Mixed flavors



ARTISANAL SORBET € 6

Mixed flavors




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.