

MONTECCHICAPULETI

Antipasti.

appetizers

Set of tartare (salmon, shrimps, tuna)	180/60	598
Veal with artichokes and capers	165	269
Salmon tartare with avocado and smoked ricotta	280	320
Halibut crudo with vegetables and mixed salad new	225	467
Ceviche. Tuna, salmon, halibut, shrimps and scallops new	285	598
Fresh tuna with guacamole, red caviar, daikon and chili oil	255	320
Beef carpaccio with dried tomatoes in smoked olive oil	130	238
Chicken liver pate. Served with onion marmalade and toasted ciabatta	100/70/40	124
Caprese	240	199
Burata with cherry tomatoes, arugula and pesto sauce	240	365
Mussels, steamed in white wine with Tuscan herbs	350/50/30	299

BRUSCHETTA:

• bruschetta mix (salmon, tuna, halibut and red caviar)	190	360
• with roasted peppers and goat cheese	145	132
• four cheese with pear	170	144
• with salmon, ricotta, basil and cranberries	165	189
• with prosciutto and gorgonzola cheese	145	167

Insalati.

salads

Panzanella salad new	300	227	Salad with smoked eel and avocado	190	340
Salad with tuna, arugula, edamame and avocado	230	299	Salad with warm salmon, vegetables and poached egg new	310	359
Green salad.	290	269	Salad with roasted chicken fillet, vegetables, poached egg and Caesar sauce	300	240
Half an avocado in sesame, zucchini and quinoa			Alla Griglia salad	240	330
Pera Ubriaca salad	170	199	(grilled veal, vegetables, artichokes, arugula)		
(pear in wine-spicy sauce, arugula, prosciutto, three types of cheese, walnut)			Frutti di mare salad	210	440
Salad with shrimps, arugula, avocado, cherry tomatoes and Parmesan	155	299	(fried shrimps, calamary, mussels, mix salad, cherry tomatoes, avocado)		
Vegetable salad with avocado and arugula	265	190			

Pasta fresca.

pasta fresca

Spaghetti Carbonara	340	178	Fish soup with seafood for two	700/120/60	460
Pasta with rabbit meat in cream sauce with mushrooms, Parmesan and truffle oil	350	299	Chicken soup with homemade pasta	320/15	98
Pasta Bolognese	340	220	Minestrone	300/50	120
Spaghetti with seafood (mussels, calamari, shrimp)	430	298	Ligurian fish soup	300/50	290
Tagliatelle with veal, mushrooms and tomato concasse new	270	287	Mushrooms cream soup	250/60	240
Orzo in smoked cream sauce with shrimp	280	265	Cold tomato soup	300	180
Orzo with cuttlefish ink and seafood	295	367	At your choice: with shrimp or ricotta cheese		
Pasta Montecchi Capuleti with shrimp	380	349			
We cook it in a head of cheese upon request					
Lasagna Bolognese	250	178			
Ravioli with veal and truffle paste	230	184			
Ravioli with a rabbit in creamy sauce with spinach, pine nuts and tomatoes	270	285			

Secondi piatti.

main course

Rack of veal with potatoes and spinach	180/160/50	448
Veal steak-tagliata. Served with grilled cauliflower	180/75/30	487
Rabbit meat polpete with spinach new	200	490
Venetian liver with truffle cream and porcini mushrooms	130/190	310
Chicken curry with coconut risotto	140/210	280
Duck leg confit with apples and cherries	110/80/40	297
Baked lamb in ginger-tomato sauce with Tuscan herbs. Served with polenta	420	490
Ossobuco with saffron risotto	250/220	460
Parmigiana di Melanzane	250	197
Eggplant baked with Pilati and Parmesan new		
Fried shrimps with arugula, Parmesan new	230/40	489
Served with white ciabatta		
Baked halibut fillet with spinach, olives, capers, sun-dried tomatoes new	110/130	390
Salmon with spinach orzo and vegetables	110/290	397
Tuna steak with vegetable caponata	125/220	390
Polpette with white fish and shrimps with potato and celery cream	120/140/50	298
Grilled seafood	400/100	1880
(octopus, scallops, shrimps, mussels, calamary)		

Antipasti per il vino.

wine appetizers

Meat antipasti	180/40/25	345
Cheese antipasti	210/200/30	397
Vegetable antipasti	250	220
Ligurian olives	100	90
Baked peppers stuffed with goat cheese	100	140
Sun-dried tomato in smoked olive oil	100	90
Grissini	5 pcs	40
Bread basket	160/30	120

Pizza.

pizza

Quattro formaggi	440	265
Pizza with Gorgonzola and pear	460	240
Pizza Avocado-Feta new	580	280
Carpaccio Pizza new	490	290
Margherita	500	180
Pizza with salmon, ricotta and fennel	540	320
Caesar	550	267
Pepperoni	460	230
Pizza La Cipolla (Milano salami, pepperoni salami, bacon, pickled onions, vegetables)	550	265
Calzone (chicken fillet, mozzarella, prosciutto, rucola)	525	260
Pizzetta with smoked chicken, bacon and mustard sauce	310/10	189
Pizza with ricotta, mozzarella and prosciutto	490	255
Coppa di Parma with mascarpone cheese and arugula	490	280
Neapolitan pizza with anchovies, capers and dried tomatoes	500	275
Focaccia	75	55

Grill menu.

grill menu

Rack of veal	100	220
Chicken fillet	100	98
BBQ Sausages	100	120
Salmon	100	220
Tuna	100	360
Halibut steak	100	170
Octopus	100	780
Scallops	100	480
Shrimp	100	260

Dolci.

десерти

Degustation dessert set Montecchi Capuleti	300	260
Affogato	160/55	195
Vanilla ice cream, espresso and Baileys		
Mango chia coconut milk	185	160
Crema Catalana with seasonal berries new	120	175
Baked cheesecake	170/50/25	170
Tiramisu	170/25	180
Panna cotta with seasonal berries	140	140
PAVLOVA	230	190
Chocolate truffle with pistachio praline new	160	220
Cannoli	3 pcs	165
Chocolate cake with apricot jam	150	140
Ice cream / sorbet at your choice: vanilla / chocolate / mango / strawberry / lemon-basil	50	60

Please inform your server of any food allergies or dietary restrictions.

MONTECCHICAPULETI

Non-alcoholic beverages.

Non-alcoholic beverages

Homemade drinks.

homemade drinks

Lemonades	400 / 1000	90/220
grapefruit-passion fruit		
citrus-peach		
ginger-lime		
fragola		
berry		
mango		
Berry compote	200/1000	30/140
Matcha Orange	240	100

Water.

water

Local water still / sparkling	400	55
Smeraldina still / sparkling	500/1000	120/190
Rocchetta still / sparkling	1000	190
Borjomi	500	90
Coca-Cola (zero) / Fanta / Sprite / Shweppes	250	50
Chinotto San Pellegrino	200	95
Juice in assortment	200	30

Freshly squeezed juices.

fresh juices

Grapefruit	220	120
Lemon	220	140
Orange	220	120
Apple	220	90
Carrot	220	90
Pineapple	220	220
Celery	220	140

Hot drinks.

hot drinks

Espresso	30	55
Caffe corretto (espresso with Amaro Nonino)	40	70
Latte	200	65
Cappuccino	200	65
Raf coffee	200	70
Flat white coffee	200	65
Glyasse	150	75
Cacao	280	65
Mulled wine (classic, cherry, white)	200	130
Selfachino. Cappuccino with a selfie	200	65
Matcha latte (green / blue)	300	85
Capuccino with orange juice	250	80

Tea.

tea

Black / green / herbal / fruit	600	85
Tea with fresh fruit and spices:	600	90
• sea buckthorn with passion fruit		
• raspberry with mint		
• gingery		
Ice tea		
• apple with elderberry	400	90
• fragola	400	90
• citrus	400	90

Beer on tap.

beer on tap

Grimbergen blanche	330/500	100/149
Carlsberg	300/500	70/90

Bottled beer.

bottled beer

Corona	330	95
Warsteiner non alc. (non-alcoholic)	330	125
Grimbergen Double-Ambree	330	120
Huegarden Rosee / Citrus	250	90

Vermouth.

vermouth

Martini Bianco / Rosso / Extra Dry	50	65
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Bitter & liqueur.

bitter & liqueur

Amaro Nonino Quintessentia	50	160
Liquore Bepi Tosolini / Fragola / Mirtilli	50	140
Becherovka	50	80
Campari	50	85
Jagermeister	50	95
Fermet Branca	50	140
Baileys	50	95
Sambuca	50	60
Sortelige	50	120
Amaretto	50	120
Aperol	50	80

Homemade liqueur.

Limoncello. Homemade classic / creamy

Cranberry	50	50
Cherry	50	50

Cognac.

cognac

Hennessy VS	50	190
Hennessy VSOP	50	330
Martell VS	50	190
Martell VSOP	50	300

Brandy.

brandy

St-Rémy VSOP	50	80
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Bourbon.

bourbon

Woodford Reserve	50	160
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Whiskey.

whiskey

Jameson	50	125
Macallan 12 y.o.	50	340
Glenmorangie Original	50	165
Chivas Regal 12 y.o.	50	170
Chivas Regal 18 y.o.	50	330
Jack Daniel's Old No.7	50	125
Jack Daniel's Gentleman Jack	50	135
Jack Daniel's Single Barrel	50	180
Jack Daniel's Tennessee Honey	50	125

Vodka.

vodka

Absolut	50	65
Nemiroff De Luxe	50	50
Grey Goose	50	150
Nemiroff De Luxe Honey with pepper	50	50
Finlandia Vodka / Cranberry / Grapefruit	50	65

Rum.

rum

Captain Morgan white / gold / dark	50	75
Zacapa 23	50	290

Grappa.

grappa

Grappa Libarna di Moscato Barricata	50	140
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Calvados.

calvados

Calvados Selection Chistian Drouin	50	170
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Gin.

gin

Bankes	50	90
Tanqueray N° TEN	50	160

Tequila.

tequila

El Jimador Blanco	50	110
El Jimador Reposado	50	110

House wine.

house wine

Vino bianco	500	220
Vino rosso	500	220

Cocktails.

coctails

ROMEO COCKTAIL (rum, amaretto, triple sec)	110	160
JULIET COCKTAIL (passion fruit puree, lambrusco, limoncello, Aperol)	240	190
WHISKEY SOUR	110	190
PINEAPPLE-MINT SOUR (gin, mint liquer, pineapple juice, lemon juice)	110	180
APEROL SPRITZ	200	190
PASSION APEROL SPRITZ	230	190
NEGRONI	110	170
SGROPPINO	200	180
ESPRESSO MARTINI	90	120
GIN-TONIC	220	140
FIERO & TONIC	200	180
CAMPARI ORANGE	180	160
KIR ROYAL (prosecco, creme de cassis)	180	160
MOJITO (classic, basil, strawberry)	350	160
HUGO (elderberry syrup, mint, prosecco)	180	180
MIMOSA	190	180
BELLINI	180	180
ROSSINI	180	180

Non-alcoholic cocktails.

Non-alcoholic cocktails

MOJITO strawberry / raspberry / basil / pineapple	350	130
MILK SHAKE strawberry / raspberry / chocolate	350	90
SMOOTHIE avocado-apple / banana-strawberry / blueberry / exotic	250	130