

Cappuccini Resort
CUCINA SAN FRANCESCO



Chef and his brigade propose you...

SEASON MENU

APERITIF WITH FRANCIACORTA *7
APERITIF WITH CHAMPAGNE *17



STARTERS

Our veal cooked in pink
with the bubbly tuna sauce

*

Pappa al pomodoro, fiordilatte tartare
and taggiasca olive crumble

*

Raw pizzaiola scampi

*

Alcoholic salad of Granseola
and horseradish mayonnaise

*

Roasted eggplant, sesame paste,
rosemary and basil

*

The vegetables from our garden filled
with zucchini and mint cream

*

Season your dishes with the mother
vinegar of the Cappuccini Reserve 67 years • 7





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FIRST DISHES

**Burnt wheat Tagliatelle, dried fruit pesto and wild fennel,
beat of tomato camone and powder of olive seeds**

*

**Risotto creamed with red beet juice, scallop and
oil with sea urchins (min 2 pers)**

*

**Cold spaghetti in emulsion of basil, jam tomato confit
and anchovies from the Cantabrico Sea**

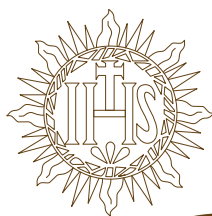
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Potato gnocchi with marine plankton, mussels and Roquefort

*

Gragnano Rigatone "Pulled Pork"





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SECOND DISHES

Codfish, marinated zucchini,
Franciacorta sauce and caper leaves

*

Iberian pork with acorn,
roast black salsify and teriyaki sauce

*

Roasted lemon-flavored squid, black
sauce and cardoncelli mushrooms

*

Equine sirloin, foie gras, Tropea spring onion
and Bordeaux sauce

*

Milanese boletus mushroom,
parsley chlorophyll and sweet garlic

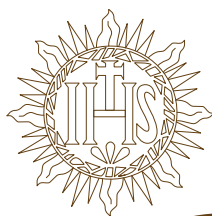
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Selection of cheeses with jams and honey,
warm pan brioches

Small tasting 5 pcs • 15

Complete tasting 8 pcs • 20





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MEET IN SWEETNESS

Cappuccini light tiramisu

*

Blackberries and tarragon soup, caramel ice cream
and matcha tea crunchy

*

Reverse millefoglie, chocolate and raspberry

*

Lemon semifreddo, licorice meringue,
almond water and helichrysum flowers

*

Eggnog with Franciacorta
and red fruits

*

Selection of cheeses with jams and honey,
warm pan brioches
Small tasting 5 pcs • 15
Complete tasting 8 pcs • 20





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TASTING MENU
FOR ALL TABLEMATES
BY 9.30 PM

**Pappa al pomodoro, fiordilatte tartare
and taggiasca olive crumble**

*

Raw pizzaiola scampi

*

**Potato gnocchi with marine plankton,
mussels and Roquefort**

*

Gragnano Rigatone "Pulled Pork"

*

**Roasted lemon-flavored squid,
black sauce and cardoncelli mushrooms**

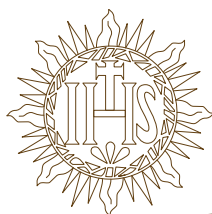
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**Iberian pork with acorn,
roast black salsify and teriyaki sauce**

*

**Lemon semifreddo, licorice meringue,
almond water and helichrysum flowers**





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MAKE THE BEST OF THINGS
To start no later than 1pm and no later than 9pm

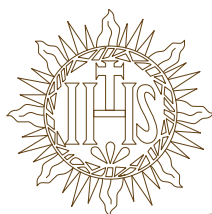
A menu of 9 portals selected by the Chef.

Love for simplicity and good things,
Passion for natural and local,
Strong link with the territory and seasonality,
Harmony and personality

...Just some of the ingredients.

Let us surprise you!





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TRADITIONAL MENU
FOR ALL TABLEMATES

Our veal cooked in pink with the bubbly tuna sauce

*

Franciacorta risotto, Sarawak pepper and small meat

*

Tender veal, carrot puree and licorice jus

*

Cappuccini Tiramisù

