



Welcome to I Capatosta.

Since 2018, we have been passionately pursuing a simple idea: offering pizzas and homemade fried specialties with authentic flavor, prepared with carefully selected ingredients, refined doughs, and a constant focus on quality and innovation.

Our pizzas are born from the meeting of tradition and creativity, with attention to seasonality and genuine ingredients, prepared as much as possible in-house. Our fried specialties also keep a homemade soul, created to let you rediscover the taste of food made with care.

Behind all this is a predominantly female team, bringing energy, passion, and dedication into every dough, with the aim of offering you a simple, thoughtful, and ever-evolving experience.

Thank you to everyone who continues to choose us and support our growth every day.

I Capatosta

STARTERS

Parmigiana Montanare 8,00 €
(small fried pizza doughs with eggplant parmigiana)

KF-Chi? 9,00 €
(chicken bites with sweet & sour sauce and Crispy sauce)

*Chips with cheddar sauce
and crispy guanciale* 7,00 €



Stick fries with marinara sauce 6,00 €

Stuffed potato croquettes 8,00 €

- ham and stracciatella
- guanciale and Pecorino cream

Meatball Pyramid 10,00 €
(fried meatballs)



SALADS

L'insolita 14,00 €
(purple cabbage, shaved fennel, orange, and toasted walnuts)

Un passo indietro 16,00 €
(rocket salad, shrimp, olives, radish, boiled potato, and lemon)

Profumi di primavera 15,00 €
(marinated beef strips, zucchini flowers, lamb's lettuce,
stracciatella cheese, yellow tomatoes, and pumpkin seeds)

CLASSIC PIZZAS

Regina

(tomato sauce, mozzarella, buffalo mozzarella, basil)

9,00 €

Napoli

(tomato sauce, mozzarella, capers, anchovies, basil)

7,00 €

Vegetariana

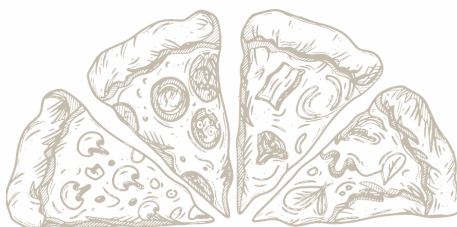
(tomato sauce, mozzarella, grilled zucchini, grilled aubergines, grilled peppers, basil)

10,00 €

4 Formaggi

(tomato sauce, mozzarella, brie cheese, gorgonzola cheese, parmesan, basil, EVO oil)

10,00 €



HOUSE PIZZAS

Scapece

(focaccia base, scapece zucchini, buffalo ricotta, fried zucchini, zucchini flowers, and mint)

14,00 €

Caesar Salad

(focaccia base, shredded chicken, lamb's lettuce, crispy guanciale, mayonnaise, confit cherry tomatoes)

12,00 €

Tacos

(white base, homemade fresh sausage, peppers, sweet&sour onion)

14,00 €

Classica Vegana

(zucchini cream base, peppers, sweet&sour onion, confit cherry tomatoes, olives)

13,00 €

Amatrice

(pepper cream base, Amatrice guanciale, spring onion julienne, fresh spring onion)

12,00 €

Crispy

(white base, minced meat, cheddar, guanciale, Crispy sauce)

14,00 €

Chicken Wrap

(panuozzo with rocket salad, sweet&sour sauce, Crispy sauce, chicken bites, and cherry tomatoes)

14,00 €

Mediterranea

(yellow cherry tomatoes, lamb's lettuce, yogurt sauce, beef strips)

14,00 €

Royal

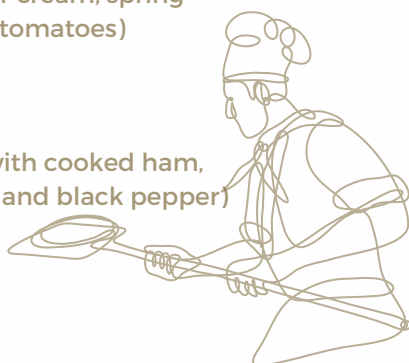
(white base, salmon, sour cream, spring onion, and confit cherry tomatoes)

16,00 €

Baciata

(double dough stuffed with cooked ham, smoked provola cheese, and black pepper)

15,00 €



Capatosta

(yellow datterino tomato sauce, mozzarella, buffalo mozzarella, brie, speck)

10,00 €

Calabrese

(tomato sauce, mozzarella, spicy salami, sweet&sour onion, olives, confit cherry tomatoes, 'nduja)

13,00 €

Burrata

(tomato sauce, mozzarella, cured ham, burrata, basil)

12,00 €

Camelia

(pepper cream, burrata, anchovies)

14,00 €

Favola

(white base, mortadella, stracciata cheese, pistachio pesto)

13,00 €

La Speziata

(chicken curry sauce base, red onion, yogurt sauce, and fresh mint)

14,00 €

La Messicana

(spicy ragù, black beans, cheddar, caramelized onion, jalapenos)

16,00 €

Pulled Pork

(pulled pork, smoked scamorza cheese, sweet&sour onion, coriander, spicy oil)

17,00 €

STUFFED CRUST PIZZA



Bordo di melanzane alla parmigiana

(eggplant parmigiana stuffed crust, tomato sauce, buffalo mozzarella, cured ham)

16,00 €

Crocché

(mashed potato crust, mozzarella, cooked ham, stracciatella, potato croquettes)

15,00 €

Margheritona

(ricotta stuffed crust, tomato sauce, mozzarella, basil)

12,00 €

La Sfiziosa

(gorgonzola stuffed crust, purple cabbage cream, speck strips, walnuts)

15,00 €

GOURMET PIZZAS

Tartare

Fried pizza base finished in the oven, beef tartare in 4 flavors:

- 1) stracciatella, zucchini flowers, scapece zucchini;
- 2) Dijon mustard and caper berry;
- 3) dark chocolate and orange;
- 4) Harissa sauce, chives, and spring onion julienne.

20,00 €

Carpaccio

(fried pizza base finished in the oven, beef carpaccio, mushroom petals, Cannonau wine reduction)

20,00 €

Calzone classico fritto

(stuffed calzone with dry sausage, tomato sauce, ricotta, black pepper, and basil)

10,00 €

Carbonara

(fried pizza base finished in the oven, pecorino cream, crispy guanciale, carbonara cream, pecorino cheese)

14,00 €

Profumo d'estate

(fried pizza base finished in the oven, smoked salmon, radish, yogurt sauce, lemon zest)

17,00 €

Soffio di mare

(fried pizza base finished in the oven, shrimp, spicy honey, orange, stracciatella cheese, and pink pepper)

18,00 €

DESSERTS

Tiramisù

(ladyfingers, mascarpone, pasteurized eggs, coffee, cocoa)

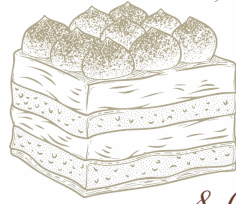
7,00 €

Homemade Ice-cream

(milk, vanilla, pasteurized eggs)

*Wild berries, chocolate, salted caramel

9,00 €



Panna cotta

*Wild berries, chocolate, salted caramel

8,00 €

Lemon Sorbet

6,00 €

Cheesecake

(mascarpone, pasteurized eggs, digestive biscuit base)

*Wild berries, chocolate, salted caramel

9,00 €

DIGESTIFS

Disaronno

4,00 €

Montenegro

4,00 €

Tullamore

10,00 €

White grappa

4,00 €

Barrel-aged grappa

4,00 €

Homemade Myrtle liqueur

4,00 €

Homemade Limoncello

4,00 €



BEVANDE

Water (still/sparkling) 0,75l 3,00 €

Coca Cola 3,50 €

Coca Cola Zero 3,50 €

Fanta 3,50 €

Sprite 3,50 €



Iced tea lemon/peach 3,50 €

BOTTLED BEERS

Ichnusa 0,66cl 6,00 €

Ichnusa non filtrata 0,50cl 7,00 €

Ichnusa Radler 0,33cl 4,00 €

Tuborg 0,33cl 4,00 €

Heineken analcolica 00 4,00 €
0,33cl

DRAFT BEERS

<i>Ichnusa</i>	0,20	3,00 €
	0,40	6,00 €
	1,00l	12,00 €

<i>Heineken</i>	0,20	3,00 €
	0,40	6,00 €
	1,00l	12,00 €

CRAFT BEERS DOLMEN



Pils (Dolmen) 0,50 cl 8,00 €

Ipa (Dolmen) 0,50 cl 8,00 €

Ale (Dolmen) 0,50 cl 8,00 €

Blanche (Dolmen) 0,50 cl 8,00 €

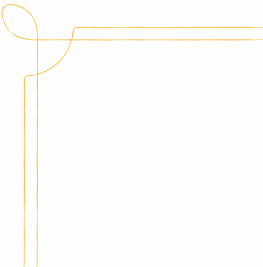
Bock (Dolmen) 0,50 cl 8,00 €

Dolmen was founded in 2005 in Sardinia. Since then, it has been brewing its beers in a small town in the north of the island, in a lab that is both modern and artisanal.

It faithfully follows ancient brewing traditions, pays attention to every detail, and seeks the emotion of a simple and authentic flavor, by choosing the finest ingredients and processing methods.

All of its beers are truly honest: unfiltered, unpasteurized, and refermented in the bottle or in kegs.

It's a choice rooted in authenticity: the goal is to convey the aromas, flavors, and sensations of the Sardinian land.



RED WINE LIST

Siddura Winery

Erema 25,00 €

Cannonau DOC

Fola 40,00 €

Cannonau DOC

Cherchi Winery

Cagnulari 25,00 €

Murrai Winery

Alenu 30,00 €

Rosso IGP Colli del Limbara

Castiglia Winery

Nino 70 45,00 €

Cannonau DOC

WHITE WINE LIST

Siddura Winery

Spera 27,00 €

Vermentino di Gallura DOCG

Su'Entu Winery

Su'Aro 35,00 €

Marmilla bianco IGT

Castiglia Winery

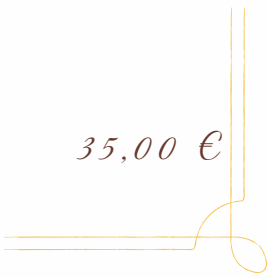
Myali 25,00 €

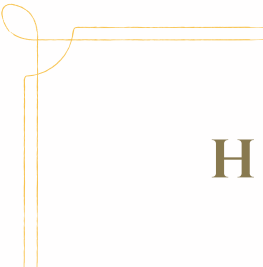
Vermentino di Gallura DOCG

Tenute Faladas

Kenalia 35,00 €

Vermentino di Gallura DOCG





HOUSE WINES

Glass of Red Wine 5,00 €

Red Wine 0,50cl 9,00 €

Red Wine 1lt 18,00 €

Glass of White Wine 5,00 €

White Wine 0,50cl 9,00 €

White Wine 1lt 18,00 €

