





Welcome to I Capatosta Restaurant-Pizzeria, founded in January 2018 to become a point of reference for the people of La Maddalena.

We offer a wide selection of pizzas, from classic to gourmet, made with fresh and innovative ingredients, carefully prepared by us in line with seasonal availability.

In 2023, we decided to expand our offering and become a full-fledged restaurant-pizzeria, serving classic and wholesome cuisine that respects tradition, while staying true to seasonal values.

Our goal is to offer our customers a unique culinary experience that evokes childhood memories and sparks new sensations.

We want to thank our parents and our loyal customers, who continue to support us every day and appreciate our innovations.

*I Capatosta*



## SEA STARTERS

### *Sautéed Mussels*

(mussels, garlic, parsley, and hot pepper, flambéed with white wine, served with toasted bread)

18,00 €



### *Octopus Carpaccio*

(thinly sliced octopus, served with extra virgin olive oil, balanced salt, soy sauce, and garlic)

20,00 €

### *Octopus Salad*

(slow-cooked octopus seasoned with potatoes, parsley, and extra virgin olive oil)

20,00 €

## LAND STARTERS

### *Angus Tartare*

(fresh Angus cut, flavored with diced peaches, mint and pumpkin seeds. Finished with soy sauce and balanced salt)

20,00 €

### *Trio of Beef Carpaccio*

Three variations of Carpaccio:

- with caramelized onion and spicy harissa sauce
- with arugula and confit cherry tomatoes for a fresh touch
- with chocolate and orange for a unique contrast

24,00 €

### *Montanara di parmigiana*

(crispy fried pizza topped with eggplant parmigiana and fresh basil)

10,00 €

## SEA FIRST COURSES

### *Calamarata with octopus ragù*

(pasta with octopus ragù, leccino olives, fresh parsley, and a hint of hot pepper)

22,00 €



### *Tonnarelle with Seafood*

(fresh pasta tossed with a mix of seafood: squid, shrimp, mussels, cherry tomatoes, garlic, and parsley)

22,00 €

### *Tonnarelle with Shrimp and Zucchini flowers*

(fresh pasta with zucchini cream and seared shrimp, topped with marinated zucchini, confit cherry tomatoes, and creamy stracciatella)

22,00 €

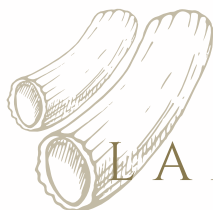




## *Calamarata with Crab Flavour*

(pasta with crab meat, cherry tomatoes, garlic, parsley, and hot pepper)

25,00 €



## LAND FIRST COURSES

### *Ziti Genovese Style*

(ziti pasta with rich Genovese-style ragù made with stewed onions and slow-cooked beef)

19,00 €

### *Sardinian Amatriciana*

(tonnarello pasta with rustic tomato sauce, crispy guanciale, Sardinian pecorino cheese, and myrtle aroma)

18,00 €

## SEA MAIN COURSES

### *Seafood Soup*

(traditional Sardinian dish with fresh fish, mussels, shrimp, octopus, local catch fillet, slowly cooked with tomatoes, garlic, extra virgin olive oil, and Mediterranean herbs)

30,00 €

### *Fillet of Local Catch*

(local fish fillet Mediterranean-style with red and yellow cherry tomatoes, olives, EVO oil, salt and pepper)

25,00 €

### *Grilled Calamari*

(grilled calamari seasoned with EVO oil, fresh lemon, and seasonal vegetables)

20,00 €

### *Grilled Octopus*

(octopus marinated in garlic, parsley, and lemon, grilled and served with seasonal greens)

24,00 €



*Grilled Local Catch* 30,00 €  
(grilled local catch marinated in soy sauce and served with seasonal vegetables)

*Fresch Local Catch* 7,50 €  
100gr

## LAND MAIN COURSES



*Beef Fillet with Myrtle* 26,00 €  
(beef fillet in myrtle demi-glace)

*Angus Tataki* 26,00 €  
(Angus entrecote seared in a toasted sesame crust, served with red onion)

*T-bone Steak* 7,00 €  
100gr  
(choose your grilled T-bone steak, served with house sauces)

*Ribeye Steak* 7,00 €  
100gr  
(choose your grilled Ribeye steak, served with house sauces)



## SIDE DISHES

*Roasted potatoes* 10,00 €

*Grilled Vegetables* 10,00 €  
(grilled eggplant, zucchini, and bell peppers)

*Spring Flavour Salad* 16,00 €  
(lamb's lettuce, beef topside strips, yellow cherry tomatoes, basil pesto, stracciatella cheese)

*Sweet-Savory Summer Salad* 16,00 €  
(lamb's lettuce, diced fresh melon, cured ham, balsamic reduction)

## OUR DOUGHS

### *Classica*

Our traditional dough, light and fluffy, perfect for lovers of authentic pizza.

### *Activaded Charcoal*

A variation enriched with activated charcoal, for a distinctive flavor.

+1,50 €

## STUFFED CRUST PIZZA

### *Margheritona*

13,00 €

(ricotta-stuffed crust, tomato sauce base, fior di latte mozzarella, EVO oil, basil)

### *Parmigiana*

19,00 €

(eggplant parmigiana stuffed-crust, tomato sauce base, cured ham, buffalo mozzarella, EVO oil, basil)

### *Ramata*

20,00 €

(gorgonzola and spicy salami stuffed-crust, fior di latte mozzarella base, roasted heirloom tomatoes, house sauce, EVO oil, basil)

## GOURMET PIZZA

### *Tartare Poker*

27,00 €

double-baked pizza, 4 slices with different beef tartare toppings:

- 1) pure tartare with stracciatella cheese and fried egg yolk;
- 2) tartare with Dijon mustard and caper fruit;
- 3) tartare with chocolate flakes and orange pieces;
- 4) pure tartare with oil and salt.

### *Carbonara*

15,00 €

(double-baked pizza; focaccia, guanciale, egg yolk, pecorino cheese, black pepper)

### *Shila*

20,00 €

(double-baked pizza; focaccia with stracciatella cheese, shrimp tartare, cuttlefish ink mayo, fresh mint, lemon zest)

### *La Corsa*

18,00 €

(double-baked pizza; focaccia with homemade tuna terrine, harissa sauce, caramelized onion)

\*Create your own personalized pizza with the additional ingredients.  
If you have any questions or need advice, feel free to ask the staff.

# PIZZAS

## Caprese

(buffalo mozzarella, sweet green olives, tomatoes, EVO oil, basil)

12,00 €

## Peppers & Anchovies

(peppers, lamb's lettuce, stracciatella, anchovies, EVO oil, basil)

12,00 €

## Diabla

(pepper cream, spicy sausage, lamb's lettuce, buffalo mozzarella, olive paté, EVO oil, basil)

14,00 €

## Nerano

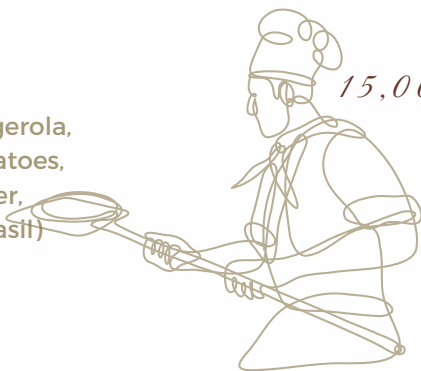
(zucchini cream, fior di latte mozzarella, marinated zucchini, buffalo mozzarella, confit cherry tomatoes, EVO oil, basil)

14,00 €

## Tomato Trio

(smoked provola cheese from Agerola, yellow tomatoes, confit red tomatoes, sun-dried tomatoes, black pepper, oregano, stracciatella, EVO oil, basil)

15,00 €



## Marsala

(fiordilatte mozzarella, smoked provola, marinated horse meat strips, roasted potatoes, EVO oil, basil)

15,00 €

## Burrata

(tomato sauce, fior di latte mozzarella, cured ham, burrata, EVO oil, basil)

15,00 €

## Calabrese

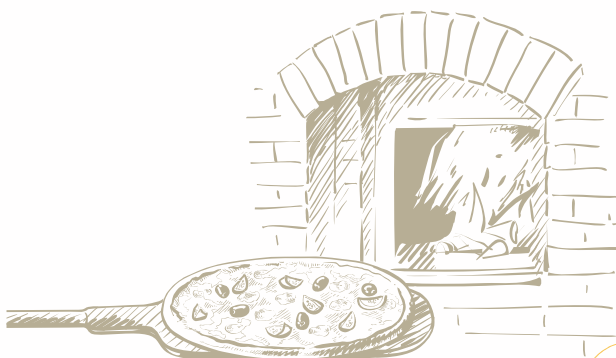
(tomato sauce, fior di latte mozzarella, Roman spianata sausage, sweet and sour onions, confit tomatoes, leccino olives, 'Nduja, EVO oil, basil)

16,00 €

## Regina

(tomato sauce, buffalo mozzarella, EVO oil, basil)

11,00 €





## Capatosta

(yellow tomato sauce, fior di latte mozzarella, brie, buffalo mozzarella, speck, EVO oil, basil)

16,00 €



## Sea Fantasy

(fior di latte mozzarella, caramelized Tropea onion, smoked salmon carpaccio, stracciatella, bell pepper cream, EVO oil, basil)

17,00 €

## Spargi

(fior di latte mozzarella, shrimp, red cherry tomatoes, lettuce, homemade mayo, julienned carrots, EVO oil)

18,00 €

## Puttanesca

(tomato sauce cooked with olives, oregano, capers, anchovies, EVO oil, basil)

11,00 €

## Octopus Ragù

(octopus ragù, leccino olives, parsley, EVO oil)

19,00 €

## DESSERTS

### Tiramisù

(ladyfingers, coffee, mascarpone cheese, cocoa)

7,00 €

### Choco-Crunch Stick

(creamy stracciatella gelato on a stick, with dark chocolate flakes and chocolate topping)

10,00 €

### Coppa del nonno

(home-made coffee-flavored ice cream)

10,00 €

### Panna cotta with berries

10,00 €

### Lemon Sorbet

6,00 €

### Fruit Salad

10,00 €





## DIGESTIFS

*Disaronno*

4,00 €

*Montenegro*

4,00 €

*Tullamore*

10,00 €

*White Grappa*

4,00 €

*Aged Grappa*

4,00 €

*Home-made Myrtle liqueur*

4,00 €

*Home-made Limoncello*

4,00 €



## DRINKS

*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 €



## B E E R S

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

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

<i>Jchnusa</i>	<i>0,50l</i>	<i>7,00 €</i>
<i>Unfiltered</i>		

## CRAFT BEERS DOLMEN



<i>Pils (Dolmen)</i>	<i>0,50 cl</i>	<i>8,00 €</i>
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<i>Ipá (Dolmen)</i>	<i>0,50 cl</i>	<i>8,00 €</i>
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<i>Ale (Dolmen)</i>	<i>0,50 cl</i>	<i>8,00 €</i>
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<i>Blanche (Dolmen)</i>	<i>0,50 cl</i>	<i>8,00 €</i>
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<i>Bock (Dolmen)</i>	<i>0,50 cl</i>	<i>8,00 €</i>
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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

### *Cantina Su'Entu*

*Su'Nico*  
Bovale

37,00 €

### *Cantina Cherchi*

*Cagnulari*

25,00 €

### *Cantina Siddura*

*Erema*  
Cannonau DOC

25,00 €

*Fola*  
Cannonau DOC

40,00 €

## WHITE WINE

### *Cantina Su'Entu*

*Su'Arò*

35,00 €

*Su'Mari*

30,00 €

### *Cantina Tondini*

*Karagnanj*  
Vermentino di Gallura DOCG

35,00 €

### *Cantina Giogantinu*

*Tancarè*  
Bianco frizzante

20,00 €

### *Cantina Siddura*

*Spera*  
Vermentino di Gallura DOCG

27,00 €

*Maia*  
Vermentino di Gallura DOCG

40,00 €

### *Cantina Surrau*

*Sciala*  
Vermentino di Gallura Superiore DOCG

40,00 €

