



CAPE ASPRO



From the wood-burning oven to handmade pasta and carefully selected ingredients, our menu brings the warmth and soul of Italian dining to your table.



FOOD MENU

# CAPE ASPRO

## SALADS & STARTERS

|  |       |
|--|-------|
| <b>Kale Salad</b> [CR N SD]  | 19.00 |
| Grilled tiger prawns atop a bed of kale, baby rocket, cucumber, pomegranate, roasted hazelnuts, finished with a mandarin balsamic dressing . |       |
| <b>Burrata Salad</b> [D N SD M]  | 28.00 |
| Creamy burrata with arugula, radicchio, rainbow cherry tomatoes, poppy seeds, drizzled with balsamic vinaigrette.                            |       |
| <b>Spinach &amp; Goat Cheese Salad</b> [D N SD]             | 19.00 |
| Baby spinach with goat cheese, pistachios, strawberries, lettuce hearts, dressed with forest berries vinaigrette.                            |       |
| <b>Artichokes &amp; Avocado Salad</b> [N]                   | 19.00 |
| Marinated grilled artichokes, baby rocket, fennel, cherry tomatoes, avocado, pine nuts, with lemon vanilla vinaigrette.                      |       |
| <b>Forest Mushroom Arancini</b> [D N G C SD]   | 16.00 |
| Crispy house-made risotto balls filled with forest mushrooms, served with tomato basil sauce and grated parmesan.                            |       |
| <b>Tuna Akami Tartare</b> [F D N SD]   | 32.00 |
| Bluefin Akami tuna with tomatoes, avocado, capers, radish, and finished with crispy parmesan.  |       |
| <b>Salmon Carpaccio</b> [D N SD]   | 26.00 |
| Thinly sliced salmon marinated in Spetsiota dressing, served with olive tapenade and fresh chives.   |       |

## PASTA & RISOTTO

*Available as starter or main*

S | M




|   |               |
|---|---------------|
| <b>Paccheri with Beef Ragù</b> [D G SD E C]   | 20.00   26.00 |
| Paccheri pasta tossed in traditional beef Bolognese, finished with ricotta and parsley.                                     |               |
| <b>Red Prawn Ravioli</b> [D G E CR SD C]  | 22.00   29.00 |
| Ravioli filled with red prawns, served with confit cherry tomatoes, garlic, basil, ricotta, and light tomato sauce.         |               |
| <b>Mushroom Risotto</b> [D SD]           | 20.00   26.00 |
| Creamy risotto with forest mushrooms, finished with truffle oil, aged parmesan and fine herbs.                              |               |
| <b>Seafood Risotto</b> [SF CR MK D SD]  | 26.00   36.00 |
| Prawns, clams, octopus, and calamari cooked in shellfish stock, finished with aged parmesan and aromatic herb oil.          |               |
| <b>Vegetarian Cannelloni</b> [D G E SD]  | 18.00   24.00 |
| Cannelloni pasta filled with ricotta and spinach, baked in San Marzano tomato sauce, finished with aromatic basil oil.      |               |



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## PIZZA

*From the wood-burning oven*

|  |       |
|--|-------|
| <b>Classic Margherita</b> [D C G]             | 17.00 |
| San Marzano tomato sauce, buffalo mozzarella, fresh basil, extra virgin olive oil, aged parmesan .                             |       |
| <b>Quattro Formaggi</b> [D G C]               | 19.00 |
| San Marzano tomato sauce, smoked scamorza, buffalo mozzarella, Parmigiano Reggiano, gorgonzola .                               |       |
| <b>Prosciutto &amp; Truffle</b> [M C G SD M]   | 21.00 |
| Mozzarella, mushrooms, truffle oil, prosciutto, fresh arugula.   |       |
| <b>Artichokes &amp; Burrata</b> [D C G SD M]  | 19.00 |
| Marinated artichokes, burrata, San Marzano tomato sauce, olives, basil pesto.  |       |
| <b>Diavola</b> [D G SD M]  | 19.00 |
| Calabrian 'nduja, spicy bastoncino sausage, caramelized onions, buffalo mozzarella, semi-dried tomatoes .                      |       |

## MAIN COURSE

|   |       |
|---|-------|
| <b>Cod Fillet</b> [D G F SD C]  | 36.00 |
| Pan-seared cod fillet with green beans, spring onions, tomato-olive crust, finished with Kostis Patilla Estate olive oil. |       |
| <b>Swordfish Steak</b> [F D SD C]   | 34.00 |
| Grilled swordfish steak, aromatic potato purée, wilted spinach, young carrots, citrus caper sauce.                        |       |
| <b>Chicken Fillet</b> [D SD]  | 29.00 |
| Marinated grilled chicken with crushed lemon potatoes, caramelized onion hummus, fresh asparagus, chimichurri sauce.      |       |
| <b>Iberico Pork Chops</b> [D SD C]  | 40.00 |
| Grilled Iberico pork chops with truffle hand-cut potato fries, gruyere cheese, broccolini, young carrots, mushroom sauce. |       |
| <b>Lamb Fillet</b> [D SD M N]   | 42.00 |
| Grilled lamb fillet with Moroccan-spiced vegetable couscous, asparagus, rich lamb jus.                                    |       |
| <b>Veal Ossobuco</b> [D SD M]   | 42.00 |
| Slow-braised veal shank served with saffron risotto.  |       |





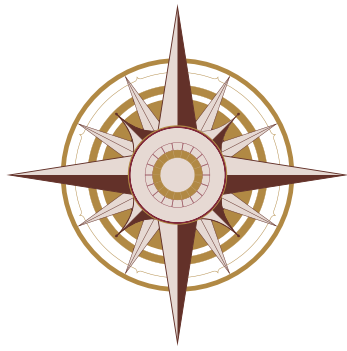
Thank you for being part of our story  
We look forward to welcoming you again



Guests booked on Half Board on Full Board terms are entitled to one starter, one main course and one dessert per person.

All prices include V.A.T. All prices are in Euro.  
Please inform a staff member if you have any food allergies or intolerances.

Fish [F], Gluten [G], Soy [Y], Dairy [D], Sesame [S], Nuts [N], Eggs [E], Mustard [M],  
Mollusks [MK], Sulfur Dioxide [SD], Crustacean [CR], Peanuts [P], Celery [C], Lupin [L], Vegetarian , Vegan 



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