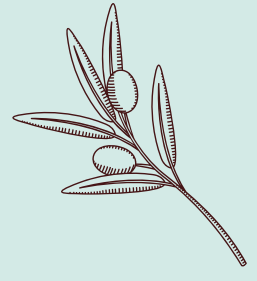


The background is a light teal color with several large, abstract, curved shapes in a slightly darker shade of teal. These shapes are positioned in the top right, bottom right, and left side of the page, creating a modern, organic feel.

SCAPPI



ZUPPE / SOUPS / ÇORBALAR

Minestrone All' Aroma Di Agrumi (K) (V) (VG)

Narenciye aromalı sebzelı çorba, soğan, havuç, kereviz, rezene, limon, portakal, patates, kabak, Cannellini fasulyesi, ıspanak
Citrus flavored minestrone, onion, carrot, celery, fennel, lemon, orange, potato, zucchini, Cannellini beans, spinach

ANTIPASTI / STARTERS / BAŞLANGIÇLAR

Carpaccio Di Pesce Spada (F)

Marine edilmiş kılıçbalığı, mantar, roka, rezene, pembe Madagaskar biberi, avocado
Marinated swordfish and mushrooms, rocket, fennel, pink Madagascar peppercorns, avocado

Polpo In Umido (Ms)

Safranlı kuskus üzerinde kiraz domates ile sotelenmiş ahtapot, arpacık soğan, yeşil zeytin ve maydanoz
Sautéed octopus with cherry tomato, baby onion, green olives and parsley on saffron couscous

Vitello Tonnato (F)

Dana nuar, ton balığı sosu, kapari, taze baharat salatası, kırmızı soğan turşusu
Beef veal, tuna sauce, capers, fresh herbs salad, pickled red onion

Soute Di Cozze Alla Pugliese (So) (A) (CR) (G)

Beyaz şarapla sotelenmiş kum midyesi, kiraz domates, sarımsak, maydanoz, soğan ve kızarmış ekme
Vongole sautéed with white wine, cherry tomato, garlic, parsley, onions and toasted bread

Crackers Al Sesamo (G) (Ssm) (D) (N)

Susamlı kraker, Ricotta peyniri, kırmızı biber, fesleğen pesto, siyah zeytin kreması
Sesame crackers, Ricotta cheese, red peppers, basil pesto, black olive cream

Burrata Con Pomodorini (D)

Burrata, konfit edilmiş kiraz domates, kakuleli domates suyu, mevsim yeşillikleri
Burrata, confit cherry tomato, tomato juice with cardamom, seasonal greens

INSALATONE / SALADS / SALATALAR

Zucchine E Formaggio Di Capra (D) (G) (N)

Kabak, panelenmiş ve kızartılmış keçi peyniri, bebek ıspanak, kavrulmuş fındık, frenk soğanı
Zucchini, paneed and fried goat cheese, baby spinach, roasted hazelnut, chives

Quinoa Spinaci Novelli (D)

Kinoa, körpe ıspanak, avokado, kırmızı turp, brokoli, bezelye, kaju, taze kişniş
Quinoa, baby spinach, avocado, red radish, broccoli, peas, cashew nuts, fresh coriander

Insalata Di Mare (CR) (Ms) (F) (K) (G)

Kalamar, karides, levrek, havuç, kereviz, maydanoz, limon, kapari, ktır ekme
Squid, shrimp, sea bass, carrot, celery, parsley, lemon, capers, crusty bread

PASTE FRESCHE E RISOTTO / FRESH PASTA AND RISOTTO / TAZE MAKARNA VE RISOTTO

Tagliatelle All' Aragosta (G) (E) (D) (CR)

Tagliatelli, tereyağı istakoz, kiraz domates, istakoz kemikleri sosu
Tagliatelle, lobster cooked in butter, cherry tomato, lobster bones sauce

Ravioli Ricotta E Spinaci (D) (G) (So) (A) (E)

Ricotta peynirli ve ıspanaklı ravioli, kırmızı biber sos, adaçayı ve beyaz şarap sosu
Ravioli with Ricotta cheese and spinach, red pepper sauce, sage and White wine sauce

Linguine Ai Frutti Di Mare (G) (Ms) (CR) (F)

Linguine makarnası, kiraz domates, kalamar, kum midyesi, karides, deniz yosunu, maydanoz
Linguine, cherry tomato, squid, vongole, prawns, seaweed, parsley

Lasagna (E) (G) (D)

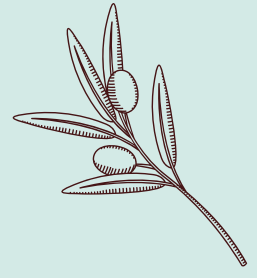
Yumurtalı lazanya, bolonez sos, beşamel sos, Parmesan peyniri, mantar sosu ve fesleğen yağı
Egg lasagna, bolognese sauce, béchamel sauce, Parmesan cheese, mushroom sauce and basil oil

Cacio E Pepe (G) (D)

Spagetti, Pecorino peyniri, Madagaskar yeşil biber, Parmesan peyniri
Spaghetti, Pecorino cheese, Madagascar green pepper, Parmesan cheese

Risotto Alla Milanese (D)

Fırınlanmış dana iliği eşliğinde Parmesan kremalı ve safranlı risotto
Saffron risotto, creamed with marrow and Parmesan, accompanied with baked marrow



PIZZE / PIZZAS / PIZZA

Margherita (G) (D)

Domates sosu, Parmesan peyniri, Mozzarella peyniri, fesleğen
Tomato sauce, Parmesan cheese, Mozzarella cheese, Basil

Capricciosa (G) (D)

Domates sosu, Parmesan peyniri, Mozzarella peyniri, dana fūme, enginar, mantar, kapari, ançuez
Tomato sauce, Parmesan cheese, Mozzarella cheese, beef fumé, artichoke, mushroom, capari, anchovy

4 Formaggi (G) (D)

Mozzarella peyniri, Scamorza isli peynir, Gorgonzola peyniri, Asiago peyniri, Parmesan peyniri
Mozzarella cheese, Scamorza smoked cheese, Gorgonzola cheese, Asiago cheese, Parmesan cheese

Vegetariana (G) (D) (VG)

Domates sos, Mozzarella peyniri, közlenmiş patlıcan, ızgara kabak, közlenmiş biber, mantar
Tomato sauce, Mozzarella cheese, grilled aubergines, grilled courgettes, roasted peppers, mushrooms

Tonno E Cipolla (G) (D) (F)

Mozzarella peyniri, domates sos, ton balığı, soğan, kapari, roka
Mozzarella cheese, tomato sauce, tuna, onion, capers, arugula

Gorgonzola Pere E Noci (G) (D) (N)

Mozzarella peyniri, Gorgonzola peyniri, armut, ceviz
Mozzarella cheese, Gorgonzola cheese, pear, walnuts

Porcini E Bresaola (G) (D)

Domates sos, Mozzarella peyniri, Porçini mantarı, Bresaola, roka, Parmesan peyniri
Tomato sauce, Mozzarella cheese, Porcini mushrooms, Bresaola, arugula, Parmesan cheese

Di Mare (G) (D) (Ms) (CR)

Domates sos, Mozzarella peyniri, kalamar, karides, kum midyesi, kapari
Tomato sauce, Mozzarella cheese, calamari, prawns, vongole, capers

CARNE-PESCE-POLLO / BEEF-FISH-CHICKEN / ET-BALIK- TAVUK

Scallopine Ai Funghi (D) (G)

Dana biftek, yaban mantarları yahnisi, kremalı mantar sos
Beef steak, wild mushroom stew, creamy mushroom sauce

Filetto Al Pepe (A) (M) (D)

Konyak ile harmanlanmış fileto, Madagaskar yeşil biber ve hardal kreması, ıspanak ve fırınlanmış patates
Beef fillet blended with cognac, Madagascar green pepper and mustard cream, spinach and baked potatoes

Agnello Alla Pugliese (L) (D) (M)

Fırınlanmış kuzu sırtı, kuru bakla püresi, soğan, siyah zeytin, sotelenmiş radika
Baked lamb loin, broad bean puree, onion, black olives, sautéed radicchio

Ossobucco Con Purè Di Patate (D) (G)

Kendi sosunda pişmiş Ossobucco, Mozzarella peynirli patates püresi, Porçini mantarı yahnisi
Ossobucco cooked in its own sauce, potato puree with Mozzarella cheese, Porcini mushroom stew

Branzino Alla Ivo (F) (N) (So) (G)

Levrek, Sicilya Caponata ve portakal sos
Sea bass, Sicilian caponata and orange sauce

Straccetti Al Limone (G) (D)

Limon soslu tavuk göğsü, sotelenmiş Porçini mantarı ve peynirli Polenta
Chicken breast with lemon sauce, sautéed Porcini mushrooms and Polenta with cheese

I DOLCI / DESSERT / TATLI

Tiramisù Dello Chef (D) (A) (E) (N) (G)

Şefin Tiramisù'su
Chef's Tiramisu

Panna Cotta (G) (D) (N) (E)

Panna Cotta, orman meyveleri püresi, limon kırı
Panna Cotta, forest fruits puree, lemon crumble

Crostata Al Limone (G) (D) (N) (E)

Limon tart, badem sponge, limon kreması, İtalyan meringü
Lemon tart, almond sponge, lemon cream, Italian meringue

Trilogia Del Cioccolato (G) (D) (N) (E)

Beyaz, sütlü ve koyu çikolata mouse, çikolata sos
White, milk and dark chocolate mouse, chocolate sauce

Gelato (N) (Pn) (Ssm) (G) (E) (S)

Çikolata, Vanilya, Karamel
Chocolate, Vanilla, Caramel

Piatto Di Frutta (N)

Mevsim meyveleri tabağı
Seasonal fruit platter

Piatto Di Formaggi (D) (G) (N) (So)

İtalyan peynirleri tabağı
Italian cheese platter

SCAPPI

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