



# C A P E L L O

*A timeless refuge in Provence facing  
Saint-Tropez & the Mediterranean*



# COCKTAILS

Infused and prepared  
in house by us

## APEROL SPRITZ

Aperol, Organic Prosecco  
Roubine bio, Perrier splash  
15cl

**10**

## PITCHI PITCHO

Ibiza's hierbas & limonade 6cl

**9.50**

## VEN AQUI CHO CHO

Vodka, orange juice,  
cranberry juice, peach syrup,  
grenadine syrup 4cl

**10**

## PATCHOUTCHA

Vodka, vanilla syrup,  
passion fruit juice, splash of  
Organic Prosecco

Roubine 4cl

**10**

## TEQUILA SUNRISE

Tequila 6cl, orange juice,  
grenadine syrup

**10**

## SWEDISH HOUSE MAFIA

Ibiza's hierbas shot

**5**

## STARTERS & SALADS

### PROVENÇAL TOMATO TARTARE 15

**BURRATA SALAD** Burrata, fresh cherry tomatoes, homemade pesto, fresh basil, Ibiza's fleur de sel **16<sup>.50</sup>**

### MELON WITH PARMA HAM 17

**PRIMAVERA** Fresh wild rocket, whole burrata, fresh cherry tomatoes, homemade pesto, Parma ham aged 24 months **17<sup>.50</sup>**

**MAMA STRACCIA** 250 gr of creamy stracciatella di burrata, homemade pesto, served with a homemade focaccia **18<sup>.50</sup>**

## PIZZETTA

**FOCCACIA** Homemade persillade, olive oil, herbs of Provence, Camargue fleur de sel **9<sup>.90</sup>**

**ROSEMARY** Fior di latte mozzarella, romero, evo olive oil, oregano **9<sup>.90</sup>**

**SANTA** Our homemade garlic bread made with fior di latte mozzarella homemade persillade with parsley and garlic, Camargue fleur de sel **9<sup>.90</sup>**

**PIZZALADIÈRE** Caramelized onions, boquerones marinated anchovies, Italian sundried tomatoes, creamy stracciatella di burrata, fresh french wild rocket, evo olive oil, pine trees pinions, Camargue fleur de sel **13<sup>.50</sup>**

## LES HALLES – FARMERS MARKET – BOCATA

**BOCATA** Homemade bread with open burrata, homemade pesto, cherry tomatoes, parma ham, fresh basil **15**

**PECCE** Homemade bread with open burrata, truffled white ham, mushrooms, chives **18**

**CHARCUTERIE SLATE** selection at the market **25**

## PLATS

### AUBERGINE PARMIGIANA 20

### LASAGNES 22

## TOMATO PIZZA – with homemade tomato sauce

**MARGERITA** Fior di latte mozzarella, fresh basil, evo olive oil **15**

**NAPOLETANA** Boquerones marinated anchovies, sicilian capers, evo olive oil, fresh basil, oregano, marinated black olives **15<sup>50</sup>**

**NAPOLETANA CHEESE** Fior di latte mozzarella, boquerones marinated anchovies, sicilian capers, evo olive oil, fresh basil, oregano, marinated black olives **16**

**VERDE** Fior di latte mozzarella, grilled aubergines, caramelized onions, fresh mushrooms, fresh bell peppers, homemade persillade **17**

**POMODORI** Fior di latte mozzarella, fresh cherry tomatoes, fresh french wild rocket, homemade pesto, DOP grana padano **17**

**REALE** Fior di latte mozzarella, fresh mushrooms, italian cotto ham, oregano, marinated black olives **18**

**PARMIGIANA** Fior di latte mozzarella, grilled aubergines, DOP grana padano, caramelized onions, evo olive oil **18**

**CALZONE** Fior di latte mozzarella, egg, fresh mushrooms, italian cotto ham, oregano **18<sup>50</sup>**

**4 FORMAGGI** Fior di latte mozzarella, DOP gorgonzola, DOP goat cheese, DOP grana padano, oregano, marinated black olives **18<sup>50</sup>**

**PICANTE** Fior di latte mozzarella, spicy Calabrian 'nduja sausage, Calabrian spianata spicy salami, DOP gorgonzola, caramelized onions **19**

**PARMA** Fior di latte mozzarella, Parma cured ham, fresh french wild rocket, DOP grana padano **19**

**STRACCIATELLA** Fior di latte mozzarella, creamy stracciatella di burrata, Parma cured ham, homemade pesto **19<sup>90</sup>**

**TALAMANCA** Fior di latte mozzarella, italian sundried tomatoes, creamy stracciatella di burrata, fresh french wild rocket, italian red pesto, DOP grana padano, oregano **20<sup>90</sup>**

**CALI** Fior di latte mozzarella, fresh mushrooms, fresh creamy burrata, homemade pesto, fresh cherry tomatoes, fresh french wild rocket, marinated black olives **21**

## CREME PIZZA

**CAPRETA** Fior di latte mozzarella, AOP goat cheese, organic blossom honey, fresh french wild rocket, oregano **17**

**REGINA BIANCA** Fior di latte mozzarella, fresh mushrooms, italian cotto ham, oregano, marinated black olives **18**

**CARBONARA** Virgin cream sauce, fior di latte mozzarella, larder bacon, caramelized onions, DOP grana padano, egg, oregano **18.50**

**SAVOIA** Fior di latte mozzarella, AOP reblochon cheese, larder bacon, grilled potatoes, caramelized onions, oregano **18.50**

**FUGAZZI** Ricotta cream, fior di latte mozzarella, gorgonzola DOP, grana Padano DOP, apricot jam, olive oil, fresh basil, sliced almonds **20.90**

## THE SPECIALS

**ANITA** Homemade bolognese sauce, Fior di latte mozzarella, DOP grana padano, caramelized onions **18.50**

**STELLA** Fior di latte mozzarella, DOP gorgonzola, William pears, organic blossom honey, walnuts, fresh basil, oregano **18.50**

**DONATELLA** Fior di latte mozzarella, truffle italian mortadella, fresh creamy burrata, fresh basil, oregano **19**

**BURRATA DI PARMA** Fior di latte mozzarella, fresh creamy burrata, Parma cured ham, balsamic glaze, fresh basil, Ibiza's fleur de sel, oregano **22**

**LOULOU ROSSA** Fresh creamy burrata, boquerones marinated anchovies, italian sundried tomatoes, caramelized onions, homemade pesto, balsamic glaze, pine trees pinions, marinated black olives **23**

## THE SPECIALS – with homemade black truffle tartufata cream

**SUBLIMA** Fior di latte mozzarella, italian cotto ham, creamy stracciatella di burrata, white truffle oil, DOP grana padano **23**

**CAPELLO** Fior di latte mozzarella, truffle italian mortadella, creamy stracciatella di burrata, fresh french wild rocket, evo olive oil **23**

**TRUFFLE REALE** Fior di latte mozzarella, fresh mushrooms, truffle italian cotto ham, oregano, marinated black olives **21**

**TRUFFLE CALZONE** Fior di latte mozzarella, egg, fresh mushrooms, truffle italian cotto ham, oregano **21**

## **DOLCI - DESSERTS**

### **NOCCIOLATA PIZZETTA 5**

*organic nocciolata, icing sugar*

### **TIRAMISU HOMEMADE 9**

*Traditional, Salted butter caramel or Belgian Speculoos*

### **ICE CREAM 5**

### **FROZEN LEMON MERINGUE PIE 9**

#### **Additional informations**

Product traceability

All our deli meats and meats are certified of controlled origin.

Origin

Cotto Ham : Venezia, Italy  
Truffle Cotto Ham : Italy & France  
Cured Ham : Parma, Italy  
Spianata sausage : Calabria, Italy  
N'Duja sausage : Calabria, Italy  
Truffle mortadella : Italy

All our cheese are certified of controlled origin

The list of allergens is available on request or on [capelloxcapello.com](http://capelloxcapello.com)

# C A P E L L O

28 bis Boulevard des Hortensias, 83120 Sainte-Maxime-Sur-Mer  
+33 (0)6 64 55 87 51 / [alex@capelloxcapello.com](mailto:alex@capelloxcapello.com)

[capelloxcapello.com](http://capelloxcapello.com)