

## THE CHEF'S SPECIALITIES

### HORS D'OEUVRE DISHES: FROM THE SEA

- Shrimp cocktail with pink sauce
- Tuna and mango tartare
- Swordfish skewers wrapped with bacon
- Octopus steamed cooked on sight
- Boiled salmon with mayo
- Seared tuna with caramelized onions
- Vegetable cream with roasted ponza squid
- Fish crudité: red prawn....
- Fried sea food: small red prawn, squid, small anchovies

### HORS D'OEUVRE DISHES: FROM THE LAND

- Eggplant parmigiana
- Potato millefeuille
- Spinach flan with cheese fondue
- Caponata of vegetables with toasted almonds and raisins
- Cheese corner: cherries of buffalo mozzarella, swivel stuffed buffalo, buffalo ricotta, various cheeses and burrata.
- The fried ground: zucchini flowers, vegetables donuts and mixed italian style

### FIRST COURSE DISHES: FROM THE SEA

- Handmade scialatielli served with clams fried zucchini and mild caciocavallo cheese
- Handmade potatoes gnocchi with red prawn cooked and raw cannellini beans and shrimp bisque
- Seafood risotto (locally caught)
- Calamarata (squid-shaped pasta) with amberjack fish dry tomatoes and capers
- Handmade scialatielli served with amberjack, cherry tomato confit and green chillies
- Cuttlefish ink handmade gnocchi with squid pecorino and basil

### FIRST COURSE DISHES: FROM THE LAND

- Handmade potatoes gnocchi with fried aubergines, cherry tomatoes mozzarella cheese and basil
- Courgette flower and smoked provola cheese risotto
- Calamarata (squid-shaped pasta) with onion sauce and roman pecorino cheese
- Handmade scialatielli with fried zucchini courgette flower and mild caciocavallo cheese

### MAIN COURSE DISHES: FROM THE SEA

- Seared albacore Tuna with soy on cream potatoes and caramelized onion
- Seared amberjack on steamed carrots and zucchini with chopped pistachios
- Swordfish fillet with a brunoise of eggplant capers pine nuts on a cream of peas and mint
- Seared albacore tuna with rocket and tomatoes
- Seared amberjack on steamed zucchini with flakes of toasted almonds
- Swordfish fillet wrapped in smoked bacon with a brunoise of rosemary potato and orange sauce

### MAIN COURSE DISHES: FROM THE LAND

- 10-spice marinated entrecote served with a Barolo sauce and a rosemary seasoned potato side dish
- Beef tagliata served with rocket and Grana Padano cheese slivers
- Beef fillet seasoned with green pepper and served with an aubergine parmigiana sfornato
- Hazelnut crusted lamb chops served with an orange sauce and a yellow pumpkin soufflé side dish
- Duck breast cooked in a sweet wine sauce served with a potato and leek side dish

### DISHES AVAILABLE AT AN ADDITIONAL COST

- Oyster bar - Steamed lobster served with coral and lemon sauce - Steamed or raw scampi - Astice risotto "carnaroli" - Handmade scialatielli served with red lobster and cherry tomatoes
- Grilled red shrimp served with a potato and asparagus soufflé side dish - Scampi with potatoes au gratin served with a glazed, diced vegetable side dish.

*These are only a few of the many dishes that you will find; here you can customise every dish according to your own personal taste.*