

Gourmet Finger Food Aperitivo

Squid, Figs, Lime, and wild Fennel

Smoked Amberjack, Cherries, and white Pepper Crumble

Patanegra Ham

Fried Montanara Pizza with Piennolo Cherry Tomatoes and 48-month Parmesan

Grilled Fiordilatte Cheese with Sfusato Amalfitano Lemon

Summer Soirée Dinner Menu

STARTER

Lobster, white Asparagus and Sfusato Amalfitano Mayo

PASTA COURSES

Vialone nano Rice, Prawns, Lemon, and Dill

Wholemeal Linguine with Redfish Ragout, fresh Mint and Lime

Homemade Scialatielli Pasta, Sea Truffles and sweet green Peppers

Ravioli with Ricotta and Fiordilatte Cheese, Marjoram and “Piennolo” Tomatoes

MAIN COURSES

Catch of the Day in a Razor Clam, purple Potato and Clam Sauce

Grilled Red Snapper with Scapecce style Zucchini

Lamb and Eggplant Parmigiana

Rossini Style Chianina Beef Fillet

DESSERTS

Orange and Chocolate Mousse Millefeuille

Custard and wild Strawberry Millefeuille

Lemon flavored Cream and Black Cherry Baba

Potato Doughnuts

Cost: EUR 400,00 per person (excluding drinks)