



FISH summer menu

1st June – 15th September

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Raw scampi in lemon dressing
with chunky fresh tomatoes
Thin slices of sea bass fillet
flavoured with capers and olives "taggiasca"

Pickled anchovies with pink peppercorns
Octopus salad
Scallops au gratin with ginger and carrots sauce

First courses

Delicate seafood risotto

Crêpe filled with zucchini, saffron and soft cheese

Second course

Seabream fillet in salt crust
with vegetables ratatouille
and rosemary roast potatoes

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

This menu includes red and white wines
from the Veneto region

* The suggested menu is subject to change
and all selections are subject to availability.

MEAT summer menu

1st June – 15th September

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Apulian "Burrata" with Montagnana d.o.p. ham
and melon pearls

Thin slices of beef drizzled
with balsamic vinegar of Modena
and small "Parmigiana"
(baked aubergine with tomatoes and mozzarella)

First courses

Strozzapreti with meat sauce

Crêpe filled with zucchini, saffron and soft cheese

Second course

Bacon wrapped turkey roulade
with vegetables ratatouille
and rosemary roast potatoes

Angus "tagliata" (steaks)
on a bed of fresh rucola salad
and pachino tomatoes

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

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from the Veneto region

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VEGETARIAN summer menu

1st June – 15th September

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Apulian "Burrata"
with sweet-and-sour pearl onions and capers

Small "Parmigiana"
(baked aubergine with tomato sauce
and parmesan cheese) with grilled vegetables

First courses

Delicate artichokes risotto

Crêpe filled with zucchini, saffron and soft cheese

Second course

Herbs omelette filled with ricotta
and cheeses assiette
with vegetables ratatouille
and rosemary roast potatoes

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

This menu includes red and white wines
from the Veneto region

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Children menu

Aperitif

Juices
Small pizzas and salted snacks

Hors d'oeuvre

Bruschetta Mediterranean style

First course

Meat lasagna

Second course

Breaded veal cutlet with chips

Dessert

Seasonal fresh fruit
Tiramisù

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