

ANTIPASTI

Carpaccio di Manzo 420

Angus Beef Carpaccio, Aged Parmesan and Bitter Leaves
(95 Supplement Half Board/Full Board)

Prosciutto, Caprino e Pesca 420

Parma Ham, Goat's Cheese and Roast Peach Salad

Zuppa di Pomodoro 200

Chilled Tomato Soup with Mozzarella Bocconcini

Panzanella con Carciofi 290

Grill Artichoke and Black Olive Panzanella Salad ✓

PASTA

Penne con Gamberi 380

Penne Rigate, Blue Prawns and Zucchini Marinara

Agnolotti Piemontese 290

Beef Ragu Agnolotti, Tomato and Roast Pepper Salsa

Capelli ai Funghi Porcini 290

Capelli stuffed with Porcini Mushrooms and White Truffle Oil ✓

Tagliolini Neri 290

Black Ink Tagliolini, Smoked Blue Marlin and Cilantro Pesto

RISOTTO

Risotto Estivo 290

Grilled Organic Vegetable Risotto, Gorgonzola Cheese and Rucola ✓
(with Blue Prawns 190 – Sea Scallops 250 - with Lobster ½ tail 350)

CARNE E PESCE

Costolette de Agnello 750

Grilled Lamb Chops, Aubergine Caponata, Rosemary Potatoes

Pollo Grigliato 500

Grilled Free-Range Chicken, Summer Orzo and Bell Pepper Ragout

Dentice Rosso 420

Red Snapper, Baby Spinach, Glazed Carrots, Citrus Gremolata

Filetto di Manzo 990

Roast Beef Fillet, Grana Padano Polenta, Asparagus, Barolo Jus

Aragosta alla Griglia 1500

Grilled Lobster, Mango and Papaya, Mesclun Salad
(350 half / 600 whole Supplement Half Board/Full Board)

DOLCE

Cannolo Siciliano 130

Sicilian Cannolo, Candied Fruit and Cocoa Nibs

Tiramisu Quasi Classico 130

Traditional Tiramisu

Babà a Rum 130

Passion Fruit Babà with Takamaka Rum