

SET MENU A

STARTER

■ Soup of the Day

■ Tortino di Melanzane alla Parmigiana

Aubergine "parmigiana" with san marzano tomato & Parmesan shavings

■ Risotto con Barbabietola, Fonduta di Parmigiano & noci

Risotto with Red Beet, Parmesan Fondue & walnuts

MAIN COURSE

■ Scaloppa di Vitello al Limone

Veal piccata with lemon

■ Salmone croccante in crosta di Mandorle

Salmon fillet with lemon-almond crust and

■ Suprema di Pollo cotta a bassa temperatura con Salsa ai Funghi

Slow cooked Chicken breast with Mushrooms and gravy sauce

All served with roasted local potatoes and roasted Mediterranean vegetables

DESSERT

■ Traditional Tiramisu

Please let your waiter know your selection for each course.

€55 PER PERSON
FOOD ONLY

SET MENU B

STARTER

■ Soup of the Day

■ Gnocchi Zucca, Burrata & Pistacchio

con pomodoro San Marzano e ricotta salata
Aubergine "Parmigiana" with San Marzano tomato and ricotta salata

■ Paccheri "Alla Norcina"

Paccheri with sausage, cream, and truffle shavings

MAIN COURSE

■ Bocconcini di manzo

Beef "bocconcini" with rocket, cherry tomatoes, balsamic vinegar & parmesan shaving

■ Spigola al sale

con verdure al limone e salsa all'aglio
Seabass fillet in a sea salt crust with a lemon vegetable salad and aioli sauce

■ Cotoletta alla Milanese

Breaded veal cutlet

All served with roasted local potatoes and roasted Mediterranean vegetables

DESSERT

■ Soufflè al Pistacchio

Please let your waiter know your selection for each course.

€65 PER PERSON
FOOD ONLY

Bocconcini di manzo

SET MENU C

Spigola al sale
con verdure al limone e salsa all'aglio

STARTER

■ Soup of the Day

■ Crudo di Gamberi Rossi

con guacamole, pistacchio e mousse di burrata
Raw red prawns with guacamole, pistachio and burrata mousse

■ Tortino di melanzane alla Parmigiana

con pomodoro San Marzano e ricotta salata

Aubergine "Parmigiana" with San Marzano tomato and ricotta salata

■ Paccheri Gamberi & Pistacchio

Paccheri with Prawns & pistachio pesto

MAIN COURSE

■ Rib-eye di Scottona

■ Gamberoni

Honey sesame king Prawns with vegetarian cous-cous

■ Crocchetta di Pollo

Chicken breast filled with Parma ham & cheese, in a pistachio crust

All served with roasted local potatoes and roasted Mediterranean vegetables

DESSERT

■ Our Cannolo scomposto

Please let your waiter know your selection for each course.

€75 PER PERSON
FOOD ONLY