

MENU

ITALIAN MENU IDEAS

ANTIPASTI:

FRESHLY BAKED ROSEMARY FOCACCIA
SERVED WITH OLIVES

CROSTINI WITH PROSCIUTTO, FIGS & MINT

OCTOPUS POTATO & BLACK OLIVE SALAD

ARANCINI WITH TOMATO SALSA

PRIMI - FIRST COURSE:

LASAGNE OR TAGLIATELLE BOLOGNESE

SPAGHETTI CON GAMBERETTI E RUCOLA

MIX SEAFOOD LINGUINE
IN TOMATO & FENNEL SEED SAUCE

SECONDI – MAINS:

SLOW COOKED WILD BOAR WITH POLENTA

GRILLED BEEF STEAK MARINATED IN ITALIAN HERBS

CHAR GRILLED COURGETTES, AUBERGINES & PEPPERS
SERVED WITH GARLIC AND PARSLEY PASTE

BEEF CARPACCIO
WITH SHAVED PARMESAN & MUSTARD, ALMOND DRESSING

GRILLED FRESH TUNA IN SAVOURY BREADCRUMBS

DOLCE-DESSERT

TIRAMISU'

PANNACOTTA

APPLE CAKE WITH RASINS AND CINNAMON