





SAMPLE DINNER N° I

Fresh figs filled with goat cream cheese

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Parsley risotto with prosciutto chips and roasted pine nuts

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Aged rump steak tagliata served on baby arugula and potato gratin

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Creamy Colle Slaw

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Lemon Semifreddo





SAMPLE DINNER Nº II

Crispy garlic bread with marinated anchovies and capers tapenade

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Velouté carrot soup with sea bass

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Turbot al forno with olives and seasonal vegetables

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Baby salad with apple and red beet

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Greek yogurt mousse with cherry coulisse





SAMPLE DINNER Nº III

Ricotta gnudi in orange-tomato sauce with fresh basil

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Sauteed shrimps on baby lettuce with cantaloupe and chilli

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Sea bream fillet grilled with zucchini puree and roasted cherry tomatoes

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White chocolate mousse



SAMPLE DINNER N° IV

Pappa di pomodoro rich tomato soup

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Caprese Stuffed Portobello Mushrooms

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Beef steak with sauteed vegetables and rice mantecato

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Chocolate cake with vanilla cream and fresh berries





SAMPLE DINNER N° V

Mussels a la Bianco

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Aubergines with garlic, parsley and feta

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Grilled octopus with olives and selection of vegetables

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Raspberry and cottage cheese crumble





SAMPLE DINNER N° VI

Garlic Shrimps with fresh herbs

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Tabbouleh

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Spice-rubbed seared tuna steak with kohlrabi and potato ragù

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Wild cherry sorbet with mint