

SAMPLE MENU 2023

MY DALMATINO

DAY 1

DINNER

Tuna Tartar

(olive oil, lemon, capers, egg, tomatoes)

Red Porgy File

(fish fond-"fumet de poisson", seasonal vegetables)

Lavender Pannacotta

DAY 2

LUNCH

Scallop Ceviche

Monkfish Medallions

(pancetta, broccoli puree)

Classic Cheesecake

DINNER

Beef Tartare

(olive oil and mustard dressing, grana padano , strawberry sauce)

"PASTICADA"- traditional meal

(beef, red wine, broad beans)

Creme Brulee

DAY 3

LUNCH

Gambero Rosso Carpaccio

(lemongrass oil, orange, peas)

"Gregada" – traditional meal

(fish catch of the day, white wine, potatoes, vegetables)

Gluten Free Chocolate Cake

(vanilla ice cream, nuts)

DINNER

Lamb Tartare

(leg of lamb, onion marmalade, herb butter)

File Mignon

(porcini mushrooms, sweet potato gnocchi)

Cannoli

(ricotta cream, raspberries)

DAY 4

LUNCH

Prawn Risotto

(arugula, grana padano, sun dried tomatoes)

Fish en Papillote

(cod, seasonal vegetables, rosemary, lemon)

Chocolate Souffle

(crème anglaise)

DINNER

Beef Tagliata

(arugula, mustard, basil chilli oil)

Duck Breast

(orange, red rice, fennel, baked pear)

Strawberry Ganache

DAY 5

LUNCH

Tuna Prosciutto

(arugula oil, herb croutons, road beans)

Brodetto (Fish stew)

(fish catch of the day, creamy polenta, tomato sauce)

Hazelnut Cream Brownie

DINNER

Lamb Homemade Macaroni

(pasta, lamb ragu, grana padano)

Chicken Lollipops

(chicken drumstick, kale, potatoes, BBQ sauce)

Tiramisu

DAY 6

LUNCH

Prawn Pate

Gilt-head Bream

(chard, pesto crumble)

Chocolate Cake

DINNER

Arugula and Almond Pesto Linguine

(curd)

Ribeye Steak

(green rice, crispy onion)

Fruit Mousse

DAY 7

LUNCH

"Buzara"- Traditional meal

(shellfish, white wine, garlic, parsley)

Slow Cooked Octopus

(parsnip puree, crispy pancetta)

Lemon Tart

DINNER

Lobster Salad

(tzatziki, avocado, pickled daikon radish)

Swordfish

(black lentils)

Chef's Choice of Dessert