

## HORS D'OEUVRES

Poached organic egg with asparagus hummus, barley, black truffle and parmesan

Beetroot carpaccio, avocado pesto, Nocellara D.O.P olives and goat cheese

Roasted octopus with buffalo stracciatella and marinated eggplants

Chicken breast terrine, tuna and capers sauce with sweet and sour bell peppers

## FIRST COURSES

Vialone Nano risotto with creamed green peas, stracchino and licorice

Paccheri carbonara style with slightly smoked vegetables in season

Spaghettone with garlic, olive oil, chili, lobster and tarallo crumbs

Spelt flour Tagliatelle with duck ragout and candied bergamot

## SECOND COURSES

Stone bass with white bean veloutè, friggiteli and bottarga

Snapper with aubergine panzanella, datterini tomato sauce and wild fennel

Lamb chops with dried fruit sauce and potato mille-feuille

Grilled filet of beef, wild mushroom velouté, Swiss chard with anchovy sauce and pistachio

Assorted Italian cheese platter

## DESSERTS

Luke warm chocolate tartlet with hazelnuts and saffron scented ice-cream

Tiramisù with green Matcha tea, white chocolate and pistachio

Crispy mille-feuille with ricotta cream and nougat ice-cream

Apricot crumble, rosemary and almond ice-water

Ice-cream and sorbets