

Dinner on the Pier

Fish Menu

Starter

Raw selection

Northeastern atlantic ocean scampi (Scotland)

Purple prawn from Mazara del Vallo (Sicily)

“Gillardeau” Special Oyster (size no. 04)

“Tradition Royal Calvisius” white sturgeon caviar from Calvisano
with warm crostini, butter, potato blinis and sour cream

Or

Marinated amberjack carpaccio

strawberry gazpacho, cucumber pearls and lacto-fermented fregola

Or

Yellowfin tuna tartare guacamole and herring caviar

First course

Chilled spaghetti with pistachio pesto, citrus scallop carpaccio and
cantabrian anchovies

Or

“From the pot to the plate” carnaroli risotto with small fish and shellfish,
served at the table

Main course

Warm shellfish salad

with cooked and raw vegetables and Olivariva Cuvée n°1 oil

Or

Seabass bruschetta

with vegetable ratatouille and smoked mozzarella sauce

Dessert of your choice from

Wild berry meringue cake

Lavender and blueberry crème brûlée

Traditional rose cake with soft amaretto cream

Three-chocolate semifreddo

Dinner *Meat Menu* on the Pier

Starter

Fassona beef tartare “à la Niçoise”

Or

Veal eye of round “vitello tonnato” with shiitake mushrooms,
capers and roasted cherry tomato

First course

Potato gnocchetti with farmyard white meat ragout,
Parmigiano Reggiano fondue and black truffle

Or

Ravioli stuffed with “amatriciana”, pecorino romano sauce
and crispy guanciale chips

Main course

Garronese veneta “fiorentina cut”
aged 20 days

Dessert of your choice from

Wild berry meringue cake
Lavender and blueberry crème brûlée
Traditional rose cake with soft amaretto cream
Three-chocolate semifreddo

Dinner on the Pier

Vegetarian Menu

Starter

Garden vegetable dish

First course

Courgette mezze maniche with basil pesto,
taleggio sauce and toasted pine nuts

Main course

Roasted aubergine with cherry tomatoes, basil,
burrata and grana padano sauce

Dessert of your choice from

Wild berry meringue cake

Lavender and blueberry crème brûlée

Traditional rose cake with soft amaretto cream

Three-chocolate semifreddo