



Starter

Sea-Bass Platter (Craw- marinated- smoked)

Octopus Grilled with apple caponata

Quail Confit, Roast Pear & Fried Polenta

Fassone Carpaccio & Tartare Beef

Parmesan Cheese Soufflè served with slice of Parma HAM or cured sheep

Porcini Mushrooms & Millefeuille of Panelle



Pasta

Tortelloni home-made with mascarpone & walnut and herbs sauce

Linguine monkfish & panfried scalops wrapped in pancetta

Risotto with Bagoss cheese & lard

Ravioli guinea fowl, saffron fondue and liquorice powder

Potatoes cream and cauliflower with red mullet fillet



Main Courses

Sea-Bass and prawns rose flavoured with lemon grass

Mussels and Datterino Soup with Basil Dressing

Pork Belly slow roasted with sausages and thyme potatoes

Lamb “grass-fed” braised with roast veg

Beef entrecote salted with herbs

Fassone beef T-Bone

Cheese and Home-made Marmalade Platter