

STARTERS



Coquilles Saint-Jacques
gratin



Octopus Carpaccio



Beef tartare



Melon & Prosciutto
skewers



Spelled pie with
tomato & mozzarella



Baked mushrooms
stuffed with Gorgonzola

FIRST COURSES



Tagliatelle with
sea urchins



Tagliolini with
Red mullets & Tomatoes



Spaghetti cuttlefish ink
Shrimps & Basil



Penne with swordfish,
mint & aubergines



Risotto alla milanese
with luganega



Tagliolini with white
truffle



Maccheroni Picasso
Gorgonzola & Walnuts



Risotto Frida Kahlo
Gorgonzola & Pears

SECOND COURSES



Bakes Sea Bass
Tomatoes & Potatoes



Grilled Thuna steak
in sesame crust



Grilled King Prawns
with pepper & turmeric



Chateaubriand
beef fillet



Grilled beef fillet
with rosemary



Baked Feta
in foil



Polenta pie
with cheese

SIDE DISHES



“El Greco” Salad



Grilled aubergines &
courgettes



Roasted potatoes



Grilled peppers



Baked stuffed zucchini

DESSERT



Diplomat with custard



Tiramisu



Fruit jam tart



Tart with cream



Gelo di mellone



Seasonal fruit skewers

DRINKS



Bottle of Italian vintage Prosecco



Upon request wines "à la carte"



Caffè Espresso with Moka



Diktamos Tea