



# THE EVENT OF FERRAGOSTO AUGUST 2023 / TUESDAY

# THE MENU'

### Entree

Tropical salad with steamed lobster morsel

## **Appetizer**

Mediterranean Symphony

With: Octopus, cuttlefish, prawns, seafood, swordfish and marinated anchovies

### First courses

- -Red prawn risotto with salted almond, butter and caviar
- -Ravioli filled with zucchini and sea bass fillet, flavored with lemon on "piennolo" cherry tomato puree

### Second course

Fairy paper sea bag

### Pre - dessert

Lemon and mint sorbet

### Dessert

Ricotta pear cake with chocolate

200 €\*

Per person

- \*Water and cover charge included
- wines not included





