



Menu per Carnevale / Carnival meal Menu

Primo marzo 2026, ore 12:30.

(3 course menu)

ANTIPASTI / STARTER

Bruschetta caponata (Veg)

Toasted ciabatta with mixed vegetables and goat cheese cooked in a sicilian style

Frittura di gamberi e calamari

Deep fried squid and prawns served with mixed leaves, tartar sauce and a wedge of lemon

Caprino in sfoglia (Veg)

Puff pastry parcels filled with goat cheese and red onions marmalade finished with drizzle of warm honey

MAIN

Scaloppina alla sorrentina

Escalope of pork cooked with onions, white wine tomato and basil sauce and finished with mozzarella then oven baked

Risotto Arlecchino (Veg)

Creamy risotto with saffron, peppers, spinach, peas, onion and parsley

Salmone al forno

Baked salmon served on bed of sautéed potatoes and tender steam broccoli finished with white wine and parsley sauce

Pollo Cacciatora

Chicken breast cooked in garlic, chilli, sun dried tomatoes, mushrooms and finished in a red wine and tomato sauce

DESSERT

Tiramisu

Apple crumble cake

Served with a caramel sauce

Chiacchiere con crema al cioccolato

Mardi gras fritters. A crispy treat eaten throughout Italy during the Carnival season

**Pregasi avvisare eventuali restrizioni alimentari*

**Please advise any dietary requirements*