



THREE-STEP MENU

Starters

ROMAN STYLE CALAMARI

BAKED OYSTERS IN CHAMPAGNE SAUCE

SPINACH FRITTERS

MOZZARELLA STICK

Main

PULLED PORK

in a mild mustard cream sauce with caramelized onion, served with Spanish potatoes

DICED CURRY CHICKEN

sautéed with zucchini, eggplant and onion in a mild curry sauce

CHAMPAGNE SOLE

stuffed with prawns accompanied by spinach sautéed with olive oil and garlic

SPAGUETTI NERI

(kneaded with squid ink) with filetto sauce, garlic and shrimps

ASPARAGUS RISOTTO

saffron carnaroli rice with asparagus and shrimp

MASCARPONE RAVIOLI

with fontina cheese and blue cheese, with a soft cream of artichokes and black olives

Desserts

CATALAN CRÈME

BRÛLÉE PROFITEROL

TIRAMISU DE LA NONNA

with chantilly cream, cream ice cream
and hot chocolate topping

MILLEFEUILLE WITH CUSTARD AND RED FRUITS

FOREST FRUITS WITH CREAM ICE CREAM

