

Menù a la carte2013

APPETIZERS

Grilled octopus with sundried tomatoes, served with a potatoes sauce

Marinated anchovies with Neapolitan frisella bread and rocket sauce

Timbale of provolone del monaco cheese with seasonal vegetables, tomato salad and pine nuts

Citrus-marinated tuna carpaccio served with raw vegetables

FIRST COURSES

Lentils soup, with pork ribs confit

Home-made ravioli filled with goat cheese served with cherry tomatoes and basil

Red orange risotto served with steamed and raw red prawns

Home-made scialatielli pasta with clams, zucchini flowers and baked tomatoes

Spaghetti with zucchini and provolone del monaco cheese

SECOND COURSES

“Black and white” mixed fried fish with crunchy courgettes and soy mayonnaise

Grilled bluefin tuna fish from Ponza served with radicchio and cous cous

Catch of the day fresh local fish which can be baked in a salt crust, grilled or poached

Meat:

Fillet of beef “au gratin” in a crust of herbs with eggplant and news potatoes

Lamb in two different versions: grilled and fried served with timbale of potatoes and chicory

DESSERT

Warm pistachio tart with citrus sauce

Hazelnut semifreddo with warm chocolate sauce

Millefeuille coffee with whipped cream

Classic tiramisù made according to the "Chiaia" recipe