



SUMMER MENU

Buffet appetizer

At the table: to choose 1 entrée, 2 first courses, 1 \ 2 second courses

Entrée

Gazpacho

Burratina served on a bed of lettuce and botargo

Salad with "tuna del Chianti" and cherry tomatoes

Tartare with hazelnut oil with quail eggs

First

Venus rice salad with melon, shrimp and salmon roe

Cylinder of barley with aromatic herbs and quail

Red hearts with buffalo mozzarella, tomato and basil cream of burrata cheese and diced eggplant

Tortelli with rocket and pecorino cheese with pomarolina

Sea bass ravioli and citrus on fish stock and zucchini

Second

Pork loin marinated with citrus fruits and thyme with fresh salad and flowering

Disk roast rabbit with grilled eggplant with oregano and sun-dried tomatoes

Chicken Salad Academy

Cod 's salad with chickpeas and cherry tomatoes

Swordfish carpaccio with melon, avocado and lime

Coffee and pastry

Cake or dessert to define

Open bar