

MENU GOURMET DINNER
CHEF ALESSANDRO BREDA
Friday 25th October

Smoked Potatoes cream, raw yellowtail marinated with citrus fruit, burn vegetables
Ribolla Gialla Plus Spumante Brut

Red shrimps, figs and prickly pears, Feta cream
Friulano "Vini Orsone" 2017

Risotto creamed with acid butter, onion and anchovies, pumpkin powder
Vespa Bianco 2016

Seabass fillet with amatriciana sauce and black cabbage
Vespa Bianco 2016

Mascarpone mousse, mango and passion fruit
Moscato