



# *Sinfonico*

## **Antipasti**

Polpo verace arrosto e patate

Maialino, senape e scarola

## **Primo**

Riso, gambero rosso e crusco

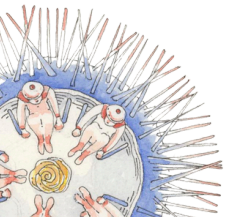
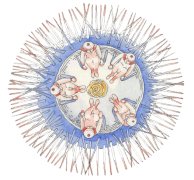
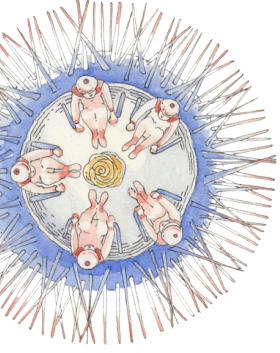
## **Secondi**

Ricciola, asparagi e salsa olandese

Agnello scottadito

## **Dolce**

Bavarese ai tre cioccolati





# *Accordi*

## **Antipasti**

Carpaccio di pescato, olio e limone

Merluzzo dorato alla mediterranea

## **Primo**

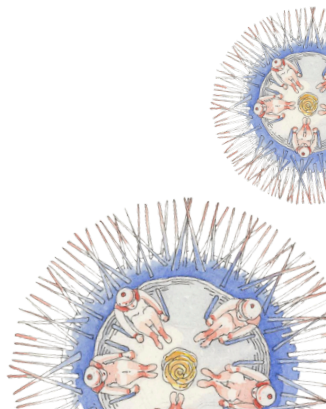
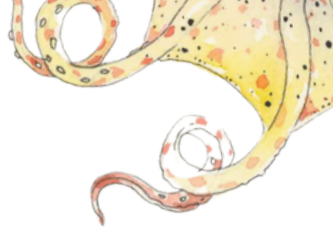
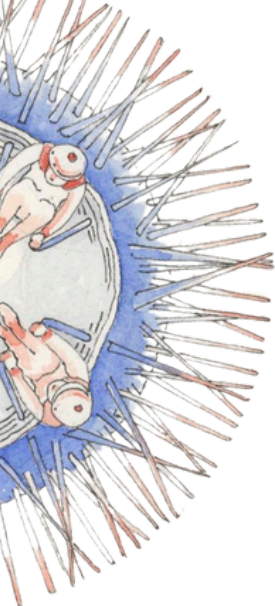
Tubetto allo scorfano

## **Secondo**

Calamaro in acquasale

## **Dolce**

Tiramisù

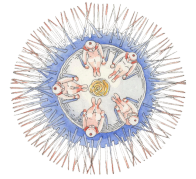




# *Sinfonico*

## **Appetizers**

Roasted octopus and potatoes  
Little pork, mustard and scarola



## **First course**

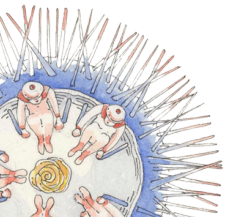
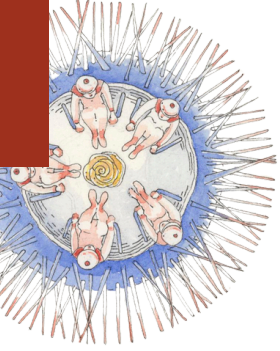
Rice, red shrimps and crusco

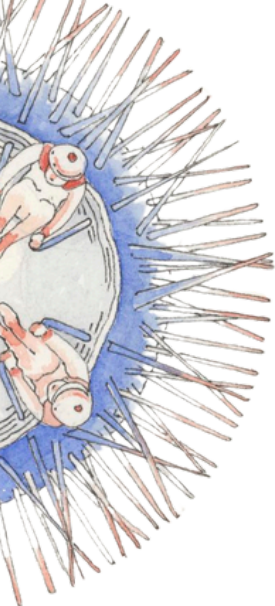
## **Main courses**

Amberjack, asparagus and hollandaise sauce  
Lamb chops

## **Dessert**

Three chocolate bavarian cream





# *Accordi*

## **Appetizers**

Carpaccio of fish, oil and lemon

Mediterranean golden cod

## **First course**

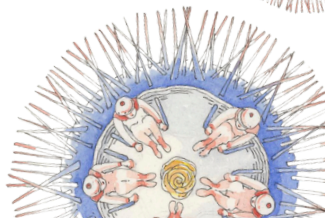
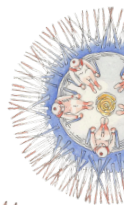
Tubetto pasta with sea scorpion fish

## **Main course**

Squid in salt water

## **Dessert**

Tiramisù



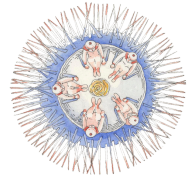


# *Symphonique*

## **Entrée**

Poulpe rôti et pommes de terre

Cochon, moutarde et scarole



## **Premier plat**

Riz, crevettes et poivrons rouges

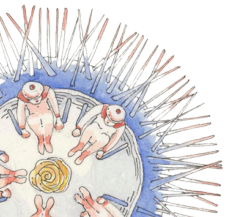
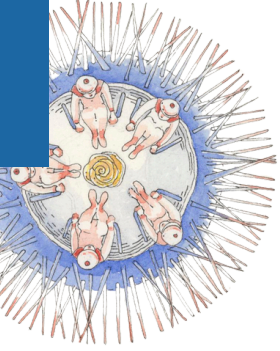
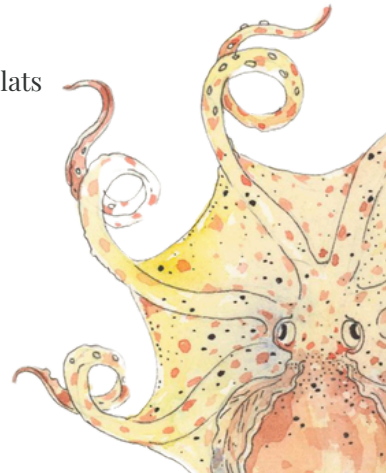
## **Plat principal**

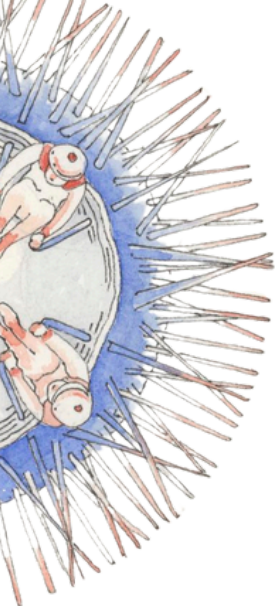
Liche, asperges et sauce hollandaise

Côtelettes d'agneau

## **Dessert**

Crème bavaroise aux trois chocolats





# *Accords*

## **Entrée**

Carpaccio de poisson, huile et citron

Cabillaud doré, sauce de tomates, capres et olive

## **Premier plat**

Tubetto, ragout de rascasse et persi

## **Plat principal**

Calmar à l'eau salée

## **Dessert**

Tiramisù

