

Easter Sunday Buffet Lunch
1st April 2018

Hors d'Oeuvres

Tartar of Fresh Tuna, King Prawns in Finger Food
Clams Farcie with Herbed Breadcrumbs and Peppered Cheese 'Au Gratin'
Involtini of Smoked Salmon with Cream Cheese Filante
Fantasy Salad of Mediterranean Fresh Clams and Seafood
Kebabs of King Prawns and Lobster with Orange Peel and Cocktail Sauce
Marinated Local Bread with Tomato Confit and Calamari Julienne with
Balsamic Flavour
Scampi with Almond 'Au Gratin'
Carpaccio of Fresh Seabass, Tuna and Grouper flavoured with Dill and
Croutons
Veraci Mussels with White Wine
Croutons with Fresh Codfish Pate' and Pistachios
Medallions of Aubergines with Mozzarella Filante
Olives and Pickled Vegetables flavoured with Origano
Marinated Fillet of Beef Carpaccio with Pumpkin Seeds and Parmesan
Flakes
Potatoes Bocconcini with Sesame and Ricotta
Puff Pastry Quiche with Artichokes
Delicacy of Easter Salad with Eggs, Potatoes and Local Cheese
Terrine of Guinea Fowl, Smoked Ham and Mushrooms
Barchettes of Aubergines and Courgettes 'Au Gratin'
Salad of Chicken, Pimentoes and Cocktail Onions flavoured with Delicacy
Dressing
Cuts of Veal with Tuna and Caper Sauce
Casserole of Octopus with Olive Oil, Black Olives and Onions
Oriental Salad of Pasta and Basmati Rice
Bufala Mozzarella with Parma Ham
Gli Arancini di Riso Dorati
Arancini Rice Deep Fried
Baked Fresh Ricottine Cheese with Caramelized Paprika
Fried Mozzarelline with Anchovies and Breadcrumbs
Vegetable Kebabs
Pizza and Focaccia with Cream Cheese and Smoked Ham
Variety of Fresh Salad and Season Vegetables
Fantasy of Italian Salamis
Traditional Neapolitan Delicacy



Starters

Creamy Asparagus Soup with Ginger and Smoked Ricotta
Fresh Pasta served with Artichokes, Pumpkin, Meatballs and Scamorza
Cheese
Creamy Risotto with Lobster, Zaffron and Dill
Ravioli with Veal Piemontese Ragout and Fresh Vegetable Brunoise
flavoured with Rosemary
Lasagna with Basil Pesto, Fresh Tomatoes, Mozzarella and Pecorino Cheese

Main Dishes

Pork Shank flavoured with Beer and Artichokes
Fillet of Sea Bass served with Capers, Citrus and Raisons
Veal Knuckle flavoured with Aged Wine
Roasted Easter Lamb
Tagliata of Guinea Fowl served with Smoked Ham and Camembert
Skewers of Salmon and Julienne of Calamari with Curry and Bread
Roasted Potatoes flavoured with Mustard
Fresh Spinach and Carrots 'Livornese'
Peas and Artichokes Pie

Easter Specialities

Uolo Pasquale della Tradizionale
Torta di Mandorle
Cassata in Forma alla Siciliana
Coppe di Mousse Assortite
Torta Zabaglione e Canditi
Foresta Nera al Cioccolato Dark

Coffee

Adults | €35.00

Children (0-6 years) | Complimentary

Children (7 - 12 years) | €18.00

