

## Grand Easter Sunday Buffet Lunch

21<sup>st</sup> April 2019

### *Gli Antipasti | Hors d'Oeuvres*

Tartar of Fresh Tuna and King Prawns with Lime Sauce  
Clams farcie with Herbed Breadcrumbs and Peppered Cheese au Gratin  
Involtini of Smoked Salmon with Cream Cheese Filante  
Mediterranean Fantasy Salad of Fresh Clams and Seafood  
Kebabs of King Prawns and Lobster with Orange Peel and Cocktail Sauce  
Panzanella with Maltese Bread and Tomato Confit  
Calamari Julienne with Balsamic Flavour  
Imperial Scampi with Almonds au Gratin  
Carpaccio of Fresh Seabass, Tuna and Grouper flavoured with Dill and Croutons  
Veraci Clams with White Wine  
Crouton with Fresh Codfish Pate' and Pistachios  
Medallions of Aubergine with Stringy Mozzarella  
Olives and Pickled Vegetables flavoured with Oregano  
Marinated Fillet of Beef Carpaccio with Pumpkin Seeds and Parmesan Flakes  
Potato Bocconcini with Sesame and Ricotta  
Artichoke Quiche in Crust  
Easter Salad Delicacy with Eggs, Potatoes and Local Cheese  
Terrine of Guinea Fowl, Smoked Ham and Mushrooms  
Barchettes of Aubergine and Courgettes au Gratin  
Chicken Salad with Seasoned Peppers and Cocktail Onions  
Cuts of Veal with Tuna and Caper Sauce  
Greek-Style Braised Octopus  
Oriental Salad of Pasta and Basmati Rice  
Bufala Mozzarella with Parma Ham  
Deep-Fried Rice Arancini  
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  
Variety of Italian Salami  
Traditional Neapolitan Delicacy

### *I Primi | Starters*

Soup of Vegetables in Season, Broad Beans, Artichokes and Pecorino Cheese  
Crepe farcie with Asparagus, Cheese and Walnuts Fondue au Gratin  
Creamy Risotto Carnaroli with Crab Meat, Prawns, Fine Herbs and Pumpkin Seeds Oil  
Fresh Easter Lasagna with Meat Ragout and Parmesan au Gratin  
Fresh Fettucine with Scampi, Lobster Bisque and Seafood

### *I Secondi | Main Dishes* *Chef's Carvery*

Saddle of Beef in Pastry with Cognac Sauce  
Flamed Red Snapper served with Caviar, Vegetables and Prosecco Salsa  
Tagliata of Guinea Fowl served with Smoked Ham and Camembert  
Fresh Local Lamb flavoured with Wild Local Herbs  
King Prawns wrapped in Fresh Salmon with Asparagus Sauce  
Fillet of Wild Boar Marinated in 'Lord Chambray' Beer

Roasted Potatoes with Sesame  
Braised Season Vegetables  
Vegetarian Puff Pastry Pie





## Le Delizie Pasquali | Easter Specialities

Almond Marzipan Dough Delicacy  
Cup with Tiramisu Mousse and Archermes  
Easter Delicacy with Fresh Ricotta, Candied Peel and Pistachio  
Cherry and Chantilly Strudel  
Limoncello and Meringue Delicacy  
Setteveli with Tri-Chocolate Ganache – White, Milk and Fondent  
Homemade Easter Eggs

### Prices

Adults | € 35.00

Children (0-6 years) | Complimentary

Children (7-12 years) | € 18.00

*(Prices do not include Beverages consumed.)*

