

Italian Week Menu

BM 168 + +Starters

Figs Carpaccio

with Prosciutto Parma, Parmesan Flakes and Watercress

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Risotto Arancini

Served with Arabiatta Sauce

Main Courses

Homemade Tortellini

Stuffed with Mix Cold Cuts in Creamy Gorgonzola Sauce

Pan-Seared Sea Bream

with Eggplant Caponata and Pesto Genovese

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Sous-Vide Duck Breast

Served with Pumpkin Purée and Sweet & Sour Sauce

Roasted Lamb Roll

with Glazed Vegetables and Thume Sauce

Dessert

"Torta Della Nonna"

Custard Tart with Italian Pastry Cream, Topped with Roasted Almonds