

Fish Menu

Cold appetizer

Smoked swordfish with toasted bread with extra virgin olive oil

Norway lobster tails steamed with green sauce

Fillet of San Pietro in pink sauce

Warm appetizer

Prawns in crust pastry pie with cauliflower and cockles

Brisè boat with flakes of salt cod and red onion

First courses

Timbale of crepes "Queen of the Sea" with a white ragout of fish

Open raviolo with scallops and lobster sauce

Second courses

Amberjack baked with artichokes, olives stuffed keep and potatoes



Wedding cake



Fruid composed



Coffee and bitters served at the bar