



MENU 29 OCTOBER 2024

20:00 LOCATION BANQUET HALL AND TERRACE

MENU 1

WELCOME COCKTAIL

(WEATHER PERMITTING ON THE PANORAMIC TERRACE WITH SEA VIEW)

Welcome aperitif, 1 spritz cocktail and 1 non-alcoholic drink.

Sparkling passerina Poggio Novo

Drinks, water.

Moscioly

Rice suppli with mussels, nori seaweed, pecorino cheese, and paccasassi mayonnaise

Tacos-Ba

Creamed cod, caramelized red onion, chives and extra virgin olive oil

AT THE TABLE

TASTING THE SEA

Winter panzanella with seared prawns

Swordfish marinated with citrus fruits, fennel ice, soy dressing and olive powder

Low-temperature cooked cuttlefish with pea cream, caper crumble, and turnip yolk

Seared tuna, passion fruit and burnt pistachio

Sea bass carpaccio with campari



NAUGHTY SQUID (CALAMARETTO VIZIOSO)

Squid with aromatic herbs, lightly smoked potato cream and Rosso Conero reduction

SEAFOOD STUFFED GNOCCO (GNOCCO RIPENIO DI MARE)

Potato gnocchi filled with redfish, prawns and julienned vegetables

MAREMARE

Swordfish Parmesan cake

MORSELS OF MONKFISH

With guanciale and fennel

ROASTED PRAWNS

With Catalan vegetables

DELIGHT

Gelato

Fior di latte and vanilla ice cream with caramelized apple strudel, raisins and fig sauce

Drinks

Water

Bianchetto del Metauro wine - Umani Ronchi

Pecorino wine - Poggio Novo

Coffee and house liqueurs