

Aria di Fine Estate

Starters

Asiago Pudding, Smoked Eggplant, Bacon, Rosemary Cracker	€ 10,00
Corn Cannoli, Fried Green Peppers, Confit Cherry Tomatoes, Scamorza Cheese, Taggiasca Olives	€ 9,00
Sauris Ham, Chickpea Focaccia, Stracchino Cheese and Figs	€ 14,00
Mixed Cold Cuts	€ 10,00
Fried Shell Pasta, Pumpkin Foam, Fried Porcini Mushrooms	€ 14,00
Cuttlefish Tagliatella, Finferli Mushrooms, Marinated Zucchini	€ 14,00
Octopus, Roasted Potato Cream, Snap Peas, Sweet and Sour Red Pepper Sauce	€ 14,00

Fresh Pasta

Cappellacci Pasta, Porcini Mushrooms, Black Pepper Pecorino Cheese, Guanciale	€ 14,00
Roasted Gnocchi W/ Red and Yellow Cherry Tomato Sauce, Buffalo Cheese Cream	€ 12,00
Fettuccine Pasta, Pheasant Ragù, Grappa and Pink Grape Reduction	€ 12,00
Seafood Lasagna, Zucchini Cream, Burrata Cheese Coulis	€ 14,00
Whole Wheat Spaghetti, Sea Bass Carpaccio, Soy Reduction, Basil-Infused Tomato Julienne	€ 16,00

The Risotto

(2 Portions Minimum)

Risotto W/ Finferli Mushrooms, Black Truffle, Crispy Parmesan	€ 14,00
Risotto W/ Prawns, Dried Tomato Crispy, Citrus Fragrance	€ 14,00

Meat

Always Served with Side Dish

Patanegra Loin, Fig and Grape Chutney		€ 24,00
Lamb Ribs		€ 24,00
Veal Loin Chop		€ 19,00
Sliced Angus Steak		€ 19,00
Beef Tenderloin gr. 220 (Grilled, Green Pepper)		€ 24,00
American Prime Black Angus Picanha (Served on Hot Plate)	per hg	€ 7,50
Grilled Ribeye Steak	per hg	€ 5,00
Fiorentina Prussiana	per hg	€ 5,50
Steak Tartara gr. 240		€ 26,00

Shellfish Catalana With Crunchy
Vegetables € 30,00

Fish

Fish of the Day (Turbot, Sea Bass, Sea Bream)

Homemade Desserts and Biscuits € 6,00

Cover and Table Service € 3,00

*** Some Fish Product Could Be Frozen on Board