

LA VERANDA

VINO

Principessa Gavia, Gavi, Piedmont, Italy, 2007

Valpolicella Classico Superiore, Zenato, Verona, Italy, 2006

ANTIPASTI

Delicious selection from the buffet

ZUPPA

Brodino al tartufo

Truffle flavored consommé with foie gras ravioli

Shouraba Il Addis

Syrian lentil soup

PASTA

Rigatoni alla Siciliana

Short pasta with Italian sausages and tomato sauce

Gnocchi al Burro e Salvia

Homemade potato gnocchi with butter and fresh sage

Risotto con porcini

Risotto with Porcini mushrooms

SECONDI

Psari Savori

Pan-Fried Mediterranean Sea Bass in vinegar sauce

Gambas al Ajillo

Sautéed shrimp with lemon, garlic, paprika and sherry wine

Bouillabaisse Marseillaise

Assorted fish stew served with Sauce Rouille and garlic bread

Tagliata di Manzo Salsa alla Aceto Balsamico e Parmigiano

Grilled tournedos of beef, wild rocket salad, balsamic glaze, tomatoes and parmesan shavings

Costilletas de Cordero con Salsa de Jerez

Grilled lamb chops with Spanish sherry sauce

Ossobuco Cremolata

Braised veal shanks with tomatoes and fresh herbs

Assorted Mediterranean Shish Kebabs

Marinated chicken, beef, swordfish and shrimp brochettes accompanied by tzatziki dip, spiced garlic and roasted tomato sauce

Vegetable Lasagne

Baked bell peppers, eggplant, zucchini and pasta sheets layered together and served with a rich tomato sauce

DOLCI

Crema Fritta

Fried vanilla custard slice with fruity cherry sauce

Panna Cotta

Strawberry-Vin Santo sauce

Poires au Vin Rouge

Poached pears in cinnamon flavored red wine

Tiramisu

Sponge Lady Fingers with espresso, Amaretto liqueur and mascarpone cheese

Baklava

Filo dough filled with walnuts and coated with honey

Macedonia di Frutta di Stagione

Seasonal fruit salad

Assortment of Cheeses