

The Glass Room

RESTAURANT

MENU DEGUSTAZIONE

APPETIZER

Filo Pastry parcels filled with
smoked Cheese and Artichoke in a spicy Tomato sauce
suggested wine: Prosecco Ca' Bolani

STARTER

Tuna and Herbs wrapped with Monk Fish
and Black Ink drizzled with Orange dressing.
suggested wine: Ciro' Librandi

MIDDLE COURSE

Tagliolini Pasta in a Truffle sauce and
Topped with Speck

Linguini Pasta with fresh Scallops and
Langoustine
Suggested wine: Sauvignon Cà Bolani

MAIN COURSE

English rack of Lamb coated in exotic mix Seeds,
Anchovies sauce and served on a bed of
Pok-Choi and roast mix Peppers.
Suggested wine: Salice Salentino Il Secondo

Yellow Fin Tuna loin coated with Sesamo Seeds on a bed of
Mango, Avocado, Tomato salad and
Balsamic Vinegar reduction.
Suggested wine: Campo Maltese Rapitala'

DESSERT

Chocolate fondant served with mint Ice cream
Suggested wine: Vin Santo Geografico

Chef Dino Amista'

Price for 5 courses and 5 glasses of wine £60.00