

MENÙ

POOLSIDE APERITIF

Bread and Tomato 2.0
Podolica beef tartare, spicy mayo, pepper herb
Carrot croquette, curry sauce
Creamed cod with roasted peppers
Mixed greens flower

THE SHARED TABLE

Fermented zucchini, scampi, iodized water

Tortellini stuffed with Santoro mortadella, Podolica caciocavallo fondue, wild fennel oil

Veal, wild mustard, almond, coffee
Lemon and basil meringue cake

WINE PAIRINGS

Carefully selected by our sommelier:

Spumante Metodo Classico Pas Dosé – d'Araprì
Valle d'Itria IGT Bianco "Iniziali" – Domini San Calare
Pantun Red "BUCCIAROSA"
Moscato di Trani Passito "Liberty" – Estasi

PRICE 120 EURO PER PERSON, WINE PAIRINGS INCLUDED

