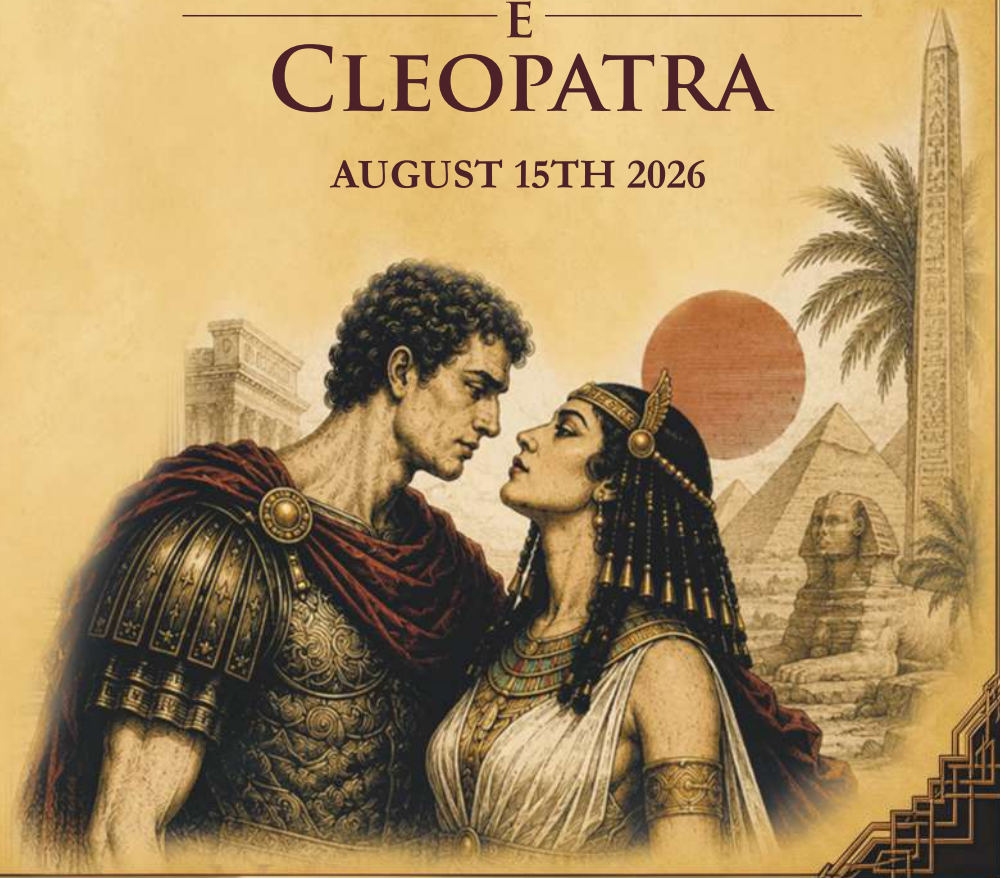




GRAN TEATRO DELLA REGINA ISABELLA
STAGIONE ESTIVA MMXXVI

MARCANTONIO — E — CLEOPATRA

AUGUST 15TH 2026



FERRAGOSTO GALA EVENING

*A Journey Through the Finest Flavours of Sea and Land
An exceptional culinary experience curated by our chefs, where every creation
is prepared with care and precision, offering our guests a journey of flavour,
quality and spectacle.*

ACT I

WELCOME APERITIVO

*An elegant tasting experience celebrating the most authentic flavours
and finest gastronomic treasures.*

Siberian Classic Caviar, served with handmade blinis and crème fraîche

House-smoked salmon, Cantabrian anchovies and Normandy butter

Fassona Piemontese beef steak tartare and marbled beef shabu-shabu

Grand raw seafood selection, featuring the freshest fish prepared sashimi-style,
prawns, langoustines and a refined selection of sushi rolls

Gillardeau oysters, opened à la minute and served with freshly ground
black pepper and lemon

24-month San Daniele DOP Prosciutto, Jamón Serrano Reserva 595
and a selection of buffalo blue cheeses



ACT II

DINNER

A gourmet buffet inspired by the aromas and flavours of the Mediterranean summer.

From the Sea

Grilled Tyrrhenian lobster with a Catalan-style salad of seasonal vegetables

Traditional paella with local catch, shellfish and vegetables from our garden

Cuoppo, a traditional Italian cone of fried calamari, local goby prawns and whitebait,
seasoned with sea salt and pepper

From the Land

Bronze-drawn pasta with three varieties of tomato,
presented in different textures and finished in the traditional Scarpariello style

Grand selection of American BBQ specialties, grilled over the fire and prepared
with slow cooking and signature marinades, served with chimichurri sauce

The Flavours of Our Region

Selection of seasonal zero-kilometre vegetables from our own garden,
interpreted through a variety of preparations

The Cheesemaker's Corner, a journey through the finest cheeses of Campania,
including mozzarella, traditional dairy specialties and a selection of regional cheeses

Selection of artisanal cured meats from Campania,
celebrating the region's rich charcuterie tradition

ACT III

AFTER DINNER

Grand Dessert Buffet

*A sumptuous buffet of Italian and international artisanal pastries,
featuring a refined selection of traditional desserts, fine pastry creations
and petits fours, designed to bring an evening of flavour, elegance and conviviality
to a delightful close.*

BUON FERRAGOSTO AND ENJOY THE EVENING