

Ferragosto Gala

DOLCE VITA RESTAURANT

Hand-cut Norcia-style cold cuts, sweet Gorgonzola
Carta musica and Home-made breadsticks (1, 7)

Calvisius caviar, blinis and crème fraîche (1, 4, 7)

Gillardeau oysters (14)

House-smoked salmon with brioche bread
and Normandy butter (1, 4, 7)

Cantabrian anchovies and marinated anchovies
with crackers and whipped butter (1, 4, 7)

Raw seafood between Mediterranean and Oriental styles (2, 4, 6, 14)

POOLSIDE AND SPORTING RESTAURANT

Mixed fried seafood and land (1, 5, 7, 14)

Acquerello risotto, creamed in a
Parmigiano Reggiano reserve wheel,
prosecco, toasted peppercorns and summer black truffle (7, 12)

Steamed baby spiny lobsters with cocktail sauce
and mayonnaise (2, 3, 5)

Two-tone fresh pasta ravioli alla Nerano
with Provolone del Monaco Igp fondue (1, 3, 7)

Ischian-style rabbit hanging hanging
Provolone del Monaco cheese (6, 7, 8, 10, 12)

Grilled octopus and cuttlefish skewer
with chimichurri sauce (4, 14)

Cheesemonger's selection of fresh and aged cheeses (7)

Grand vegetable buffet from raw to cooked,
from pan to grill (1, 5, 6, 7, 8, 9, 11)

Grand buffet of Neapolitan
and international pastries (1, 3, 5, 6, 7, 8, 11)



REGINA ISABELLA
RESORT SPA RESTAURANT

