

APPETISERS

Mozzarella sticks

Albamar mix: Chicken nuggets (Speedy pollo), crispidor, jalapenos

Crostino crouton with whipped codfish

Mixed sliced cold cuts selected by Chef Fabio, with cheese and mixed pickled vegetables

Traditional bruschetta: Tuscan bread, fresh tomato, salt, pepper, garlic

ANTIPASTI

Salmon carpaccio with orange and walnuts

Seafood salad with octopus, cuttlefish, potatoes, celery, tomatoes and olives

Summer salad (tomatoes, carrots, corn, lettuce, olives, buffalo mozzarella)

Whipped codfish with hot croutons

Albamar Roastbeef: mixed herbs, English-style roast beef, julienne courgettes dressed with olives and cherry tomatoes, cow mozzarella

FIRST COURSES

Paccheri pasta all'amatriciana di mare with sea food

Linguine pasta allo scoglio with sea food

Scrigni filled with burrata pugliese cheese, tomato sauce and basil pesto drops

Spaghetti carbonara

Summer gazpacho with melon, prawns and fresh stracciatella

Fish risotto (min for two persons)

SECOND COURSES

Fried mixed fish and vegetables

Fish of the day baked in foil with fresh basil emulsion and grilled vegetables

Entrecote/beef steak served with baked potatoes

Chicken supreme served with mashed potatoes and fresh vegetables

Vegetable crepe pie au gratin

Sesame tuna tataki served with crispy salad

SIDE DISHES

Mixed salad

Fried potatoes

FOR KIDS

Pasta with tomato/ragu sauce

Chicken cutlet served with fries

Hamburger and fries

Ravioli with ricotta and strawberry with butter

DESSERT

Caramelised apple pie served warm with vanilla ice cream

Tiramisu

Trio of desserts (vanilla panna cotta/strawberry, Catalan cream)

Wild berries meringue pie

Ricotta soufflé cake with chocolate drops and strawberry veil