

# Menu 4

## Starters

**Mozzarella di bufala “Campana” con parmigiana di melanzane e rucola(V)**

Buffalo mozzarella from “Campania” with aubergine timbale and rocket

Or

**Carne salata fatta in casa con insalata di bieta rossa, parmigiano reggiano e condimento all’aceto di vino rosso e miele**

Home cured beef carpaccio with red-chard, parmesan cheese and red wine vinegar and honey dressing

Or

**Cappesante in padella con asparagi alla griglia, microerbe, pomodorini secchi e condimento al limone**

Pan-fried scallops with grilled asparagus, baby cress salad, and dried cherry tomatoes and lemon dressing

## Main course

**Scialatielli Sorrentini con zucchine alla griglia e polpa di granchio(V)**

Scialatielli pasta from Sorrento with grilled courgettes and crab meat

Or

**Filetto di spigola selvatico in padella con salsa pomodorini ai frutti di mare e scarola**

Pan-fried fillet of wild sea bass with seafood in cherry tomatoes sauce and escarole

Or

**Filetto di manzo del “Galloway” alla griglia con patate, fagiolini e pomodorini secchi**

Grilled fillet of beef from “Galloway” with sautéed potatoes, green beans and dried cherry tomatoes

## Dessert

**Tiramisu’**

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Or

**Mousse di vaniglia e miele con frutti di bosco**

Frozen vanilla and honey mousse with mix berries

Or

**Gelati e Sorbetti**

Ice cream and Sorbet

*Osteria dell’Angolo Restaurant, Private Dining Room is available with Plasma Screen from 10 to 20 people. The room could be reserved for Business Lunch and Dinner and also Sport events, Please note no room hire apply.*