Menu Aqua & ristorante

Confit of local mackerel, celery and green apple gazpacho, tapioca chips, and crispy salad

24-month aged Parma ham, melon pearls, and peach granita with gin

Baked carrot glazed with soy and honey, crispy potatoes, and gorgonzola

Strozzapreti with sea bream, fresh basil pesto, sea bream fillets, and cherry tomato cassé

Carnaroli riserva rice, saffron threads, lacquered quail legs, and Sangiovese reduction

Rigatoni alla norma with eggplant, confit tomatoes, basil, and smoked ricotta

Roasted salmon fillet, green beans, salmon roe, and tzatziki sauce

Fillet of Mora Romagnola pork, apple purée, ribes apple, Jerusalem artichoke, and braised leeks

Organic dark chocolate egg, asparagus cream, julienned asparagus, truffle pearls, and Parmesan

Classic tiramisu in a glass with coffee sponge cake and ladyfingers

Soft ice cream

KidsMenu Aquak

Appetizer

Vegetable broth (with or without pasta)

Vegetable puree (carrot, potato, zucchini)

Plain pasta

Buttered pasta

Pasta with olive oil

Tomato pasta

Basil pesto pasta

Bolognese pasta

First Courses

Steamed chicken breast

Grilled chicken breast

Chicken cutlet

Grilled veal paillard

Grilled sea bass/orata fillet

Steamed sea bass/orata fillet

Cooked ham

Stracchino cheese

Main Course

French fries

Mixed salad

Dessert

Panna cotta

Fresh fruit salad