**Breakfast** 07.30 - 9.30
**Lunch** 12.15 - 13.30
**Dinner** 19.15 - 20.30

# ENJOY OUR MENU!

Tuesday 17/09/2019

| Room Nr: | LUNCH | Nr People: | # |
|---|---|---|---|
| Cauliflower cream with walnuts | | | |
| Spaghetti "Busara style" (with scampi and prawns) | | | |
| Consommè with pasta | | | |
| Pressed juice: seasonal fruit | | | |
| Pasta with raw ham and sage | | | |

| | |
|---|---|
| Large slice of cod with tomatoes, olives and capers (1,3,7) | |
| Grilled sirloin steak | |
| Grilled veal escalope | |
| Fried eggs with chives | |
| Young turkey with rocket salad and smoked ricotta | |
| Strips of Veal with mustard | |

- Raw and cooked vegetable buffet and tasty side dishes
- Assorted Desserts

* Every change to the menù will be considered an extra.

*Dear guest,*
*our staff will be happy to help you choose the best dish related any specific food allergy or intolerance issue.*

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| Room Nr: | DINNER | Nr People: | # |
|---|---|---|---|
| Couliflowers cream soup (9) | | | |
| Cauliflower cream with walnuts | | | |
| Pressed juice: seasonal fruit | | | |
| Pasta with tuna | | | |
| Pasta with smoked ham and onion | | | |

| | |
|---|---|
| Grilled sirloin steak | |
| Grilled veal escalope | |
| Piccata (slice of beef) with Barolo wine | |
| Backed Mackerel | |
| Chicken salad at trentina style | |
| Omelette with dry-salted beef | |

- Raw and cooked vegetable buffet and tasty side dishes
- Assorted Desserts

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