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

# ENJOY OUR MENU!

Wednesday 25/09/2019

| Room Nr: | LUNCH | Nr People: | # |
|---|---|---|---|
| Cauliflower cream with walnuts | | | |
| Spaghetti "Busara style" (with scampi and prawns) | | | |
| Fruit juice | | | |
| Consommè with pasta | | | |
| Pasta at mediterranea style (tomato, oregano, mozzarella) | | | |

| | |
|---|---|
| Scorpion fish fillet at livornese style (tomatoes, olives, capers) | |
| Grilled sirloin steak | |
| Grilled veal escalope | |
| Escalope with mustard | |
| Fried egg with tomatoes | |
| Braised beef with Barolo wine | |

- 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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@hotelmarinajesolo Hotel Marina

| Room Nr: | DINNER | Nr People: | # |
|---|---|---|---|
| Cauliflower cream with walnuts | | | |
| Potatoes cream soup | | | |
| Flat spaghetti at tarantina style (mussels and tomatoes) | | | |
| Fruit juice | | | |
| Pasta with taleggio cheese and champignon mushrooms | | | |

| | |
|---|---|
| Grilled sirloin steak | |
| Grilled veal escalope | |
| Omelette with courgettes | |
| Breaded and fried sardines | |
| White stew of veal | |
| | |

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

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