



Dinner at Oliviera Restaurant

From 19,30 to 22,30



STARTERS

Eggs & asparagus

Fried egg yolk, raw and cooked asparagus salad

Euro 22,00

Pink salmon

Marinated salmon, crispy bread, radish, yogurt sauce

Euro 24,00

Foie gras & pigeon sandwich

Foie gras and pigeon confit sandwich, avocado sauce

Euro 29,00

Crispy quail

Crispy quail, bacon, celeriac sauce

Euro 23,00

Green

Spinach salad, green apple, celery, kiwi and light ginger sauce

Euro 19,00



FIRST COURSE

Risotto “aglio & olio” with clams

Carnaroli rice “aglio e olio” style, clams

Euro 22,00

Guinea fowl cappelletti

Homemade pasta filled with guinea fowl, burrata sauce, broccoli

Euro 21,00

Pan seared gnocchi

Pan seared gnocchi, spring vegetables, saffron sauce

Euro 20,00

Spaghetti cheese, pepper and shrimps

Gragnano Spaghetti, pecorino cheese, pepper and marinated pink shrimps

Euro 22,00

“Chitarrina” tomato and cheese

Homemade pasta with almond, dried and fresh tomato sauce and aged goat cheese

Euro 20,00



MAIN COURSE

Suckling pig

Pan seared suckling pig , potatoe cream and artichokes

Euro 29,00

Veal cheek

Braised veal cheek, carrot cream and cocoa grué

Euro 29,00

Wild chicken

Chicken breast cooked at slow temperature, sautéed spring vegetables

Euro 27,00

Vegetables and vegetables

Grilled eggplant tartare, vegetables raw, confit and sautéed

Euro 25,00

Codfish & Jerusalem artichokes

Baked codfish, Jerusalem artichoke cream and hazelnut mayonnaise

Euro 32,00



DESSERT

Pine nuts, gianduia chocolate and hazelnut

Pine nut mousse, gianduia chocolate ganache and hazelnut ice-cream

Euro 14,00

Rice and apple

Mousse and rice cream, apple compote and sorbet

Euro 14,00

“Acquarelli”

Euro 16,00

Ricotta cheese and salted caramel

Ricotta pudding, salted caramel ice-cream and sauce

Euro 14,00

Cheese plate selection “Andrea De Magi”

Selection of cheeses, nut butter brioche, jelly and fruit compote

Euro 16,00