

BLUE LOBSTER

FRANCIACORTA BAR · RISTORANTE

CHRISTMAS MENÙ

• Available from 12 pm to 11 pm, all day •

Starter

Tris di carpaccio

Carpaccio tris.
Salmon with orange, fennel
and vanilla flavoured oil.
Tuna with lime, cucumber and olive oil.
Sea-bream with capers and olives taggiasche.

Piemonte Abruzzo

Cheese fried fondue on braised veal.

Zuppa Mare e Monti

Spelt soup with cuttlefish and porcini mushroom.

Main Course

Merluzzo al pistacchio

Wrapped cod in kataifi pasta.
With pistachio sauce and house mashed potatoes.

Crunchy Salmon

Salmon, sour cream, jacket potatoes and king prawn spiced with herbs.

Tacchino

Braised turkey with fried pumpkin and potatoes. Served with salted cookie and gravy sauce.

Gnocchi (v)

Homemade dough dumplings with porcini mushroom, cream and savoy cabbage.

Dessert

Panettone

Italian Panettone with coffee and ice-cream.

Tortino

Chocolate pudding stuffed with white chocolate.

Torta alla ricotta

Ricotta cake with banana and nuts.

2 Courses, dessert and glass of prosecco ₤ 29 pp