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ALL-TUNA DINNER

THE MEDITERRANEAN RED TUNA
ON STAGE AT VILLA D'AMELIA

FRIDAY AUGUST 6TH, 2010

RED TUNA TARTARE
WITH "PACHINO" CHERRY TOMATOES, SWEET AND SOUR SILVER SKIN ONIONS
AND MELON SORBET



TUNA IN OLIVE OIL WITH WILD FENNEL AND ORANGE



SPAGHETTI FROM GRAGNANO WITH BLANCHED TUNA
AND "PERSILLADE" PARSLEY SAUCE



ROASTED SLICED TUNA SERVED WITH "PIPERADE" PEPPER JAM
AND "TAGGIASCA" OLIVE SEASONING

"SGROPPINO" LEMON AND WODKA SORBET

"BABÀ" WITH "RICOTTA" ICE CREAM AND CANDIED FRUITS

WINES:

VALSELLERA BRUT - FRANCONA

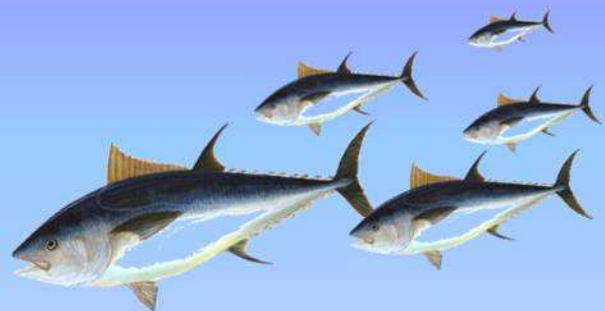
ARNEIS "S. MICHELE" 2009 - DELTETTO

GAVI 2009 - VILLA SPARINA

MOSCATO D'ASTI "LUMINE" 2009 - CA' D' GAL

EURO 65,00 PER PERSON

WATER, WINES AND FINAL ESPRESSO INCLUDED



INFO & RESERVATIONS:

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LOC. MANERA, 1

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