



Relais Villa d'Amelia - Il Ristorante

OUR TASTING MENUS

Chef Damiano Nigro

Menu of the Tradition

Cold Veal with Tuna sauce

“Plin” meat Agnolotti stuffed with three roast

Baked Rabbit

White nougat half-frozen with chocolate

€ 48.00 per person, VAT 10% included

Drinks not included



Small Tasting Menu

*Stuffed wafer with vegetables mousse (courgettes, tomatoes, pesto sauce)
and Seirass ricotta cheese*

*Potato Ravioli stuffed with cod-fish cream, served with parsley foam
and stewed courgette flowers*

Roasted Spring lamb with egg plant

*Fresh coffee with “Gianduia” chocolate, whipped fresh cream
and crunchy hazelnut*

€ 55.00 per person, VAT 10% included

Drinks not included



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Full Tasting Menu'

Rosted tuna fish, steamed purple aubergine and summer sauce

Goose foie gras mosaic, cherries, apricot jam, served with pan brioche

Pink chick peas cream from Reggello served with plain yogurt and raw red prawns

*Spaghetti of "Mancini" served with anchovies sauce,
Apulian Burrata cheese and basil*

Roasted John Dory fish, fennel, candy lemon and fat bacon of Colonnata

*Roasted Pigeon of Greppi with French beans
and Stewed plums with balsamic vinegar*

Apricot soup with almonds ice-cream and carrot jelly

*€ 70.00 per person, VAT 10% included
Drinks not included*