

**SEA SONS**

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**MENÙ**

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## Colazione

FRUTTA DI STAGIONE

PANCAKES

CROISSANTS

YOGURT

OMELETTE

SUCCHI DI FRUTTA

CAFFÈ, LATTE, CAPPUCCINO E THÈ

## Breakfast

SEASONAL FRUIT

PANCAKES

CROISSANTS

YOGURT

OMELETTE

FRUIT JUICES

COFFEE, MILK, CAPPUCCINO, AND TEA

## Insalate & Sandwiches

INSALATA GRECA

(pomodoro, feta, cetriolo, olive, cipolla)

CAPRESE POMODORO E MOZZARELLA

INSALATA EOLIANA

(pomodoro, olive, capperi, cipolla, tonno e basilico)

CLUB SANDWICH

(pane tostato, maionese, pomodoro, insalata e bacon croccante)

BRUSCHETTE AL POMODORO

TOAST PROSCIUTTO E FORMAGGIO

## Salads & Sandwiches

GREEK SALAD

(tomato, feta, cucumber, olives, onion)

CAPRESE TOMATO AND MOZZARELLA

AEOLIAN SALAD

(tomato, olives, capers, onion, tuna, and basil)

CLUB SANDWICH

(toasted bread, mayonnaise, tomato, lettuce, and crispy bacon)

TOMATO BRUSCHETTAS

HAM AND CHEESE TOAST

## Antipasti

TARTARE TONNO E AVOCADO

(tonno crudo tagliato al coltello, avocado, olio evo, sale e pepe)

TARTARE DI GAMBERO ROSSO

(gambero rosso crudo tagliato al coltello, lime o arancia, menta, olio, sale, pepe)

INSALATA POLPO E PATATE

(polpo bollito, patate, carote, sedano, prezzemolo, olio, sale, pepe, limone e prezzemolo)

MELANZANE PANATE AL FORNO

(melanzane, pangrattato condito con aromi, formaggio grattugiato)

TAGLIERE SALUMI E FORMAGGI

BARCLETTE DI PROSCIUTTO CRUDO E MELONE

TARTARE DI MANZO

## Starters

TUNA AND AVOCADO TARTARE

(raw tuna cut with knife, avocado, extra virgin olive oil, salt, pepper)

RED SHRIMP TARTARE

(raw red shrimp cut with knife, lime or orange, mint, oil, salt, pepper)

OCTOPUS AND POTATO SALAD

(boiled octopus, potatoes, carrots, celery, parsley, oil, salt, pepper, lemon, and parsley)

BAKED BREADED EGGPLANTS

(eggplants, breadcrumbs seasoned with herbs, grated cheese)

CHARCUTERIE AND CHEESE BOARD

MEAT AND MELON

BEEF TARTARE

## Primi

**CASARECCE CON PESCESPADA,  
POMODORINI E MENTA**

**CASARECCE CON GAMBERO,  
PISTACCHIO E POMODORINI**

**SPAGHETTI AL POMODORINO FRESCO**

**TROFIE AL PESTO DI BASILICO**  
(basilico, pinoli e formaggio)

**RIGATONI ALLA NORMA**  
(passata di pomodoro, melanzane fritte,  
ricotta al forno e mollica tostata)

## First Courses

**CASARECCE WITH SWORDFISH,  
CHERRY TOMATOES, AND MINT**

**CASARECCE WITH SHRIMP,  
PISTACHIO, AND CHERRY TOMATOES**

**SPAGHETTI WITH FRESH CHERRY TOMATO**

**TROFIE WITH BASIL PESTO**  
(basil, pine nuts, and cheese)

**RIGATONI ALLA NORMA**  
(tomato sauce, fried eggplants,  
baked ricotta, and toasted breadcrumbs)

## Secondi

**CALAMARO RIPIENO**  
(calamaro, pangrattato, pomodoro,  
formaggio, pinoli, capperi e aromi)

**TONNO SCOTTATO**

**PESCE SPADA IN AGRODOLCE**  
(pesce spada, cipolla, olio, aceto e zucchero)

**PESCATO DEL GIORNO**

**FILETTO AL PEPE VERDE**

**TAGLIATA DI VITELLO CON RUCOLA  
E SCAGLIE DI GRANA PADANO**

## Main Courses

**STUFFED SQUID**  
(squid, breadcrumbs, tomato,  
cheese, pine nuts, capers, and herbs)

**SEARED TUNA**

**SWEET AND SOUR SWORDFISH**  
(swordfish, onion, oil, vinegar, and sugar)

**CATCH OF THE DAY**

**FILLET WITH GREEN PEPPER**

**VEAL SLICES WITH ARUGULA  
AND GRANA PADANO SHAVINGS**

## Contorni

**PATATE AL FORNO**

**VERDURE GRIGLIATE**

**INSALATA MISTA**

## Sides

**BAKED POTATOES**

**GRILLED VEGETABLES**

**MIXED SALAD**

## Dessert

**TIRAMISÙ**

**GELATO**

**CHEESECAKE**

**FRUTTA DI STAGIONE**

## Dessert

**TIRAMISU**

**ICE CREAM**

**CHEESECAKE**

**SEASONAL FRUIT**

*The availability of products may vary depending on their availability.*

*All dishes are seasoned with Tenute Navarra extra virgin olive oil.*

*Upon request, the chef can prepare vegetarian, vegan, and kosher meals.*