

## Your Private Chef



For an unforgettable experience, we can organize a dinner with a private chef to make you enjoy the local cuisine and the location you have chosen for your holidays.

Cost for the menu:  
€150 per person

\*The cost includes one bottle of local wine for every 2 people, water bread and kitchen cleaning.

\*On request the waiter for 100 euro.

From the following menù is suggested to choose only one option for each course

The service must be booked at least one week in advance.

# Menù

## Appetizers

Grilled octopus on cream of truffle potatoes and balsamic vinegar caviar

Red Mullet fish at Colbert style

King Prawns on Vitellotte potatoes and "Franciacorta's" reduction sauce

Poached egg on "provolone del monaco" fondue, black truffl, bottarga and lime

Tuna ceviche

Pezzogna cutlet on glasswort salad

Monachina Egg

## First dishes

Spaghetti with prawn carpaccio and caper and mint pesto

Potato gnocchi, mussels, pecorino cheese and lemon

Mezzi paccheri with octopus ragù souce

Pasta with fish of the day

Spaghetti with squid tomato souce an pecorino cheese

Pasta and Potato Tiberio style ( garlic, provola an rocket)

Citrus Risotto

Gnocchetto with caprese rabbit

Ravioli

## Second course

Fish of the day in salt crust with siphoned potato and saffron sauce

Squid And Potatoes Capri

Eggplant parmigiana

Fillet with green pepper

Caprese Rabbit

Fried cod fish with escarole

Egg cloud with asparagus and walnuts

## Dessert

Torta caprese

Delizia a limone

Zeppolone San Giuseppe

Tiramisu