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CANNAVACCIUOLO
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CARPE DIEM

Antonino Cannavacciuolo's
taste journey

Breaded amberjack fish, watercress
and strawberries *

Plin with duck, foie-gras soup,
buffalo milk and raspberry *

Turbot, shellfish and lovage sauce *

or

Suckling pig roasted, celery,
carrots and onions *

Pre dessert

Dessert Villa Crespi

160,00
per person

the menu can be combined

Wine Paring "carpe diem"

Available on our Wine list

Cheese selection from our trolley

20,00
per person

ITALIAN JOURNEY FROM SOUTH TO NORTH

Antonino Cannavacciuolo's
taste journey

Sicilian scampi "pizzaiola" style,
octopus water *

Gragnano's linguine with squids
and rye bread sauce *

Red mullet, zucchini scapece
and provola cheese broth *

Pigeon, foie gras and smashed
cocoa beans, Banyuls sauce *

Pre dessert

Dessert Villa Crespi

190,00
per persona

the menu can be combined

Wine Paring "from north to south"

Available on our Wine list

Cheese selection from our trolley

20,00
per person