

Antipasti

Wine Suggestion

NINO FRANCO RUSTICO
Veneto, 2008

INSALATINA DI CAMPO, PARMIGIANO, NOCI E CAPPERI CON SALSA ALLE ERBE
Wild Green Salad with Parmesan Cheese, Walnuts and Capers, Fresh Herb Dressing

ZUPPA DI POMODORO CON GAMBERI E CROSTINI
Cold Tomato Soup with Shrimps and Bread Croutons

OUVO ASPARAGI E FONDUTA DI PARMIGIANO
Poached Egg with Asparagus and Parmesan Fondue

FINISSIMA DI BRANZINO CON POMODORINI E CAPPERI
Thinly Sliced Fresh Sea Bass with Cherry Tomatoes and Capers

ARANCINI CON SALSA AI LIMONI DI AMALFI
Fried Risotto Pearls stuffed with Asparagus Tips and served with Lemon Sauce

INSALATA CAPRESE
Caprese Salad with Fresh Tomatoes, Basil and Buffalo Mozzarella

CARPACCIO CLASSICO CON RUCOLA E PARMIGIANO
Beef Carpaccio Served with Celery and Parmesan Cheese

SELEZIONI DI ANTIPASTI 'LA TERRAZZA'
A Taste of all 'La Terrazza' Antipasti

MINISTRONE DI VERDURE
Vegetable Minestrone

Pasta

Pasta is the staple food of Italy. In La Terrazza, we are proud to take you on a 'pasta' journey across Italy. All pasta, with its various tastes and textures, is freshly made on board with traditional 'grano duro' (semolina) flour. And if sampling our pasta does not suffice to satisfy your curiosity, why not pay our Chef a visit for a quick lesson in pasta making?

Wine Suggestions

FRIULANO MONTINE
Italy, 2008

LIBRANDI CIRO ROSSO
Calabria, Italy, 2007

PASTA CORTA

PENNE ALLA SICILIANA
Penne Sautéed with Tomato Sauce, Capers, Black Olives and Anchovies

RAVIOLI DI PECORINI AL BURRO E SAGE
Home-made Ravioli with Pecorino Cheese and Sage Butter

PANSOTTI IN SALSA DI NOCI
Ligurian Ravioli with Vegetable and Herb Filling, Walnut Sauce

RISOTTO AI FUNGHI
Mushroom Risotto

PASTA LUNGA

PAPPARDELLE AL RAGÙ D'ANATRA
Pappardelle Pasta with Duck Ragout

LA TRENETTE ALLA SANREMESE
Linguini Pasta with Seafood and Fresh Tomato

BIGOLI ALLA CALABRESE
Bigoli Pasta with Fresh Tomato and Eggplant

SPAGHETTI ALLA CARBONARA
Spaghetti Pasta with Creamy Sauce and Bacon

Secondi

Wine Suggestions

FRIULANO MONTINE
Italy, 2008

GAVIUS D.O.C., CASTELLO DI GABIANO
Piedmont, Italy, 2006

SCALOPPINE ALLA MILANESE, RUCOLA E TOMATE
Fried Crumbed Veal Escalope, served with Fresh Arugula and Cherry Tomato

TAGLIATA DI MANZO AL TARTUFO, CON PATATE ALLA PARMEGGIANA
Thinly Sliced Filet of Beef with Parmesan, Mash Potato and Truffle Sauce

FILETTO DI PESCE FRESCO DEL GIORNO E VERDURE ALLA GRIGLIA
Fresh Fish of the Day Served with Herb Lemon and Grilled Vegetables

FILETTO DI SALMONE CON ASPARAGI E ACETO BALSAMICO
Grilled Filet of Salmon with Asparagus and Balsamic Reduction

Dolci

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TIRAMISÙ
Tiramisù

GELATI AL CIOCCOLATO AMARO, VANIGLIA, CAFFÈ O PISTACCHIO
Choice of Chocolate, Vanilla, Coffee or Pistachio Ice-Cream

CASSATA SEMI-FREDDO
Traditional Fresh Cassata with Creamy Candied Fruits

INSALATA DI FRUTTA CON SORBETTO
Fresh Fruit Salad with Home-made Sorbet

ZUCCOTO
Traditional Italian Dessert with Marsala

SELEZIONE DI FORMAGGI E MOSTARDA DI CREMONA
Selection of Italian Cheeses with 'Mostarda di Cremona'