

ITALY

Starters

Antipasti

(English “before the meal”. A selection of cold cured meats and cheese served with marinated olives)

OR

Minestrone Soup

(The light and clear classic Italian soup, made using local fresh vegetables and pasta, finished with a pesto dressing)

OR

Bruschetta

(Italian bread toasted and drizzled with olive oil, and topped with confit pepper, red onions and fresh “Blanco Valley” herbs)

Mains

Tuscan Chicken

(Tender chicken thighs slowly cooked in passata and white wine with cannelloni beans, vegetables and a crispy breadcrumb crust)

OR

Seafood Risotto

(Arborio rice cooked gently in white wine and stock with a generous helping of local fresh-market fish, mussels and clams)

OR

Potato Gnocchi

(Small light “dumplings” with sundried plum tomatoes, garlic spinach and parmesan reggiano)

Sweets

Zabaglione

(Sicilian foamy custard dessert made of beaten egg yolks, sugar, and white wine)

OR

Tiramisu

(Light sponge cake soaked in coffee and rum, layered with creamy mascarpone cheese and chocolate)

OR

Homemade Ice Cream

(A traditional classic using fresh cream, and served with seasonal fruits)