

# BORGOPIGNANO

THE T A N H A V E N

## Menu *Al Fresco* Dinner

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### STARTERS

Salad of garden vegetables, fresh goat's cheese, ginger miso dressing  
Amberjack tartar, balsamic vinegar and soya dressing, tomato confit and deep-fried zucchini flowers  
Red prawn's carpaccio, broad beans pure and shellfish vinaigrette  
Tuna Tataki, avocado cream, crispy vegetables and sesame seeds  
Fillet of beef tartare, deep fried egg yolk, black truffle  
Borgo Pignano Antipasto

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### FIRST COURSES

Trenette pasta with pesto sauce, french beans and potatoes  
Risotto Cacio e pepe, raw langoustine  
Torchietti "Senatore Cappelli" monkfish, pink prawns, asparagus and cherry tomatoes  
Italian Snapper Ravioli, with lemon tomato and basil, chard sauce  
Home made tagliatelle with white pork ragu' and broad beans

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### MAIN COURSES

Mixed grilled fish and shellfish, lime and garlic mayonnaise  
Grilled garden vegetables and octopus, burrata and basil oil  
Langoustine "a la Catalana", tartar sauce  
Steamed fillet of sole, sautéed porcini and black truffle  
Deep sea amberjack, sweet corn cream, red wine sauce and sautéed spinach  
Roast rack lamb, white wine and tomato sauce, chargrilled spring onion, eggplant purée

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### DESSERTS

Selection of sorbets and ice creams  
Yogurt and chocolate mousse, fresh cherry compote  
Strawberry pavlova  
Classic tiramisu'

THE CEREALS WE SERVE ARE MAINLY HARVESTED FROM  
OUR ORGANICALLY FARMED FIELDS. THE VEGETABLES ARE GROWN  
IN OUR ORGANIC GARDEN WITH BIODYNAMIC METHODS.