

BORGOPIGNANO

THE T A N H A V E N

Menu **Al Fresco** Lunch

STARTERS

Caprese salad, tomato, fresh buffalo mozzarella and basil

Spelt and vegetables salad, light tomato dressing and steamed prawns

French beans, potato, tomato, boiled egg, capers, anchovies and fresh marinated tuna salad

Fresh Rocket salad, chargrilled calamari, olive oil garlic and chilli

Borgo Pignano Antipasto

FIRST COURSES

Trenette pasta with pesto sauce, french beans and potatoes

Torchietti "Senatore Cappelli" monkfish, pink prawns, asparagus and cherry tomatoes

Italian Snapper Ravioli, with lemon tomato and basil, chard sauce

Homemade tagliatelle with white pork ragu' and broad beans

MAIN COURSES

Deep fried mixed fish and vegetables, sweet and sour sauce

Grilled garden vegetables and octopus, burrata and basil oil

Deep sea hangerjack, sweet corn cream, red wine sauce and sautéed spinach

Roast rack lamb, white wine and tomato sauce, chargrilled spring onion, eggplant puree

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.