

Altair menu 2017

1st day dinner

- Carpaccio smoked tuna
- Grilled fish with vegetables and salad
- Semifredo

2nd day lunch

- Eggplant and zucchini lasagne
- Monkfish in white wine and caper sauce
- Lemon meringue cake

3rd day lunch

- Fish pate with anchovies
- Mixed grill fish and calamari with potato and mixed salad
- Pancake

4th day lunch

- Dalmatian clod plate (goat and cow cheese, traditional smoked ham- prosciutto)
- Veal medallions in white wine and mushroom sauce
- Sour cherry pie

5th day lunch

- Octopus Carpaccio
- Brudeto (traditional cooked fish in the white wine sauce with polenta)
- Lime cheesecake

6th day lunch

- Marinated zucchini
- Pasticada with gnocchi (traditional oven cooked marinated beef, stuffed with vegetables)
- Tiramisu

7th day lunch

- Grilled vegetables with mozzarella
- Mixed grill fish (sea bass or gilt-head sea bream, tuna or whatever we find fresh on fish market) with scampi and shrimps
- Pannacota