



FEAST OF THE SEVEN FISHES

WINE PAIRING DINNER

FRITTO MISTO

Mixed Fried Seafood

Calamari, shrimp, cod, basil, lemon, resort-made sauce

GAVI DI GAVI, ITALY

SAUTÉE DI COZZE E VONGOLE

Sautéed Mussels and Clams

Garlic, parsley

PIEMONTE DOC CORTESE FRIZZANTE

LASAGNA DI PESCE

Seafood Lasagna

Calamari, shrimp, mussels, halibut, lobster, scallops, prawns, béchamel, cherry tomatoes

TENUTA VIGNRGA VALPOLICELLA RIPASSO SUPERIORE DOC

RISOTTO AI FRUTTI DI MARE

Seafood Risotto

Calamari, shrimp, mussels, clams, butter, garlic, parsley

PINOT GRIGIO, FRIULI, ITALY

ZUPPA DI PESCE

Seafood Soup

Shrimp, cuttlefish, gurnard, monkfish, red mullet, extra virgin olive oil, garlic, parsley

TENUTA MATTEI MONTANARI, MARCHE, MERLOT

POLENTA E BACCALÀ IN UMIDO

Stewed Cod with Polenta

Cod, rustic tomato sauce, white onion, garlic, extra virgin olive oil, polenta flour

CAPARZO "BRUNELLO DI MONTALCINO", TUSCANY, ITALY

CROSTACEI AL FORNO

Baked Shellfish

Mussels, prawns, clams, scallops, lightly seasoned breadcrumbs

CHEF'S CHOICE OF GEWÜRZTRAMINER