

LA BAIA D'ORO
RISTORANTE | CAMERE | SUITES

MENU

Crudité

Fish carpaccio

Sea Tartar Selection

Gillardeau per piece

Prawns per piece

Selection of Fish Cruditè with Mediterranean Flavours

Calvisius Royal Caviar Tradition *50gr*

Tris Tartar

Starters

Salad of Fresh Artichokes

Truffled Fried Eggs Sunny side up

Au Gratin Shelled Scallops served with Flavored Butter and Herb Bread*

Venetian Style Shrimp's Tails

Steamed Prawns

Carpaccio of Fassona Fillet served with Cipriani Sauce

Tartar of Fassona Piemontese Beef

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Our Pasta and risotto

Cheese and Spinach Ravioli creamed with Butter and Sage

Spaghetti Sciuè Sciuè
Spaghetti with Clams from Chioggia, Adriatic Sea

Tagliolino with Porcini Mushrooms
Tagliolino with Tignale Truffle

Grandma Terzi's Tagliatelle with Minced Bacon, Curry and Milk Cream

Spaghetti with lobster

Paccheri with shrimps and cherry tomatoes

Tignale Truffle and Robiola Cheese Risotto
Porcini Mushroom Risotto

Main courses (Fish) for 2 person

Siciliana Style or Portofino Style Sea Bass
Siciliana Style or Portofino Style Turbot Fish
Fried Paranza fish
Golden Prawn

Main courses (Meat) for 2 person

Grilled T-bone Steak from Nebraska
served with Oven Baked Potatoes or Grilled Vegetables

Grilled Veal Cutlet

Grandma Terzi's Fillet with Porcini Mushroom, Green Pepper and Milk Cream

Lamb with herbs Flavours