

AL VOLO

Restaurant

GEORGE MICHAEL

Starters

SPIEDINI CAPRESE

Mini cherry mozzarella ,cherry tomatoes & green olives skewers

PATE DELLA CASA

Home-made chicken and liver pate served with toasted bread

BRUSCHETTA AL SALMONE

Smoked salmon toasted bread, Philadelphia cheese, topped with dill & capers

PARMIGIANA LA TORRE

Parmigiana tower : Fried aubergine sliced, tomato sauce, mozzarella & parmasan cheese.



Maincourses

GNOCCHI DI PATATE

Potato gnocchi served with aubergines ragu topped with pesto

BRANZINO ALLE COZZE

2 seabass fillet served with cherry tomatoes black olives mussels in tomato sauce. Served with green salad on the side

SPEZZATINO DI MAIALE

Slow-cooked pork stew with carrots, onions, celery, and potatoes.

RAVIOLI CAPESANTE

Ravioli filled with scallops & prawns served over a bed of creamy green peas and crustacean sauce

Dessert

TORTA RICOTTA E PISTACCHIO

Pistachio- ricotta cream layered in soft sponge, topped with chopped pistachios and hazelnuts

CHOCOLATE MOUSSE

Rich and smooth chocolate mousse, garnished with whipped cream

LIMONE RIPIENO

Lemon sorbet served in a lemon skin