

Menù



hors d'oeuvre

- smoked swordfish carpaccio
- polenta timbale (polenta with mushrooms and cheese fondue)
- carne salada (salted meat) with red Tropea onions
- cheese board (selection of cheeses and honey)

first courses

- pumpkin risotto with smoked ricotta cheese
- bacon and shrimp bigoli
- spaghetti alla chitarra with octopus sauce
- bigoli with rabbit sauce
- pasta with meat sauce, tomato sauce or pesto
- sausage and mushroom bake
- risotto or pasta with sausages and mushrooms

secondi

- curried chicken with vegetable couscous
- goulash with polenta
- thinly sliced steak with balsamic glaze
- roast pork in milk

side dishes and appetizers

- side dish of the day
- mixed salad
- chips
- battered vegetables
- fried onion rings
- chicken nuggets



PARIGI
ALBERGO