

T Anna  
MARI

**Menu 16th December 2022:**

**€ 50.00 p/p**

Starter

*Antipasto T Annamari*

a selection of 6 fresh antipasti of row marinated and cooked fish

or

*Degustazione di Formaggi*

a selection of sicilian cheese, ricotta cheese and buffalo mozzarella

or

*Vegetable cake served with goat cheese*

(Only for vegetarian)

Main course

*Trancio di pesce del giorno mediterraneo*

Fillet of fish of the day Mediterranean style with cherry tomatoes and cappers sauce

or

*Ribeye di Scottona con Patate al Forno Aromatizzate al Rosmarino*

scottona ribeye with rosemary baked potatoes

or

*Involtino di Pollo con Pancetta dei Nebrodi*

stuffed chicken roll with bacon

or

*Fritturina di paranza*

Mix deep fried fish

or

*Gnocchi pasta Sorrentina with fresh tomatoes and buffalo mozzarella*

(Only for vegetarian)

Dessert

*Millefoglie con Crema al Limone e Frutta Fresca*

Millefoglie pastry with lemon cream and fresh fruit

or

*Cannolo Scomposto*

crushed cannolo with fresh ricotta cheese

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For every three persons:

One bottle of still or sparkling water

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One bottle of Grillo (white wine) or Nero D'Avola (red wine) by Cantine Paolini

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