Ferragosto
GALA BUFFET

15.08.2022 | FROM 7.30 PM

GRAND HOTEL DINO

STARTERS' ISLAND
"Tuscany Panzanella"
Composition of stewed quinoa with vegetables,
nuts and feta cheese
Celery flan, spinach cream and pears cooked
in Vermentino wine
Tomato "Pappa", Buffalo mozzarella cube, fried basil
and bread croutons
Beef Tartare on a Parmesan cheese cream
and truffle scent
Sardinian cherry tomatoes, burrata cheese and basil
Shrimps "Catalana" style, passion fruit dressing
and pralined almonds
Octopus tentacle, caramelized onion, olives taggiasche
and peas cream
Typical "Saku" tuna cube, soya sauce and its sprouts
Guacamole "Andalusa" style, San Marzano tomatoes
brunoise and shrimps
Tomato gazpacho, vegetables crudité
and Extra virgin olive oil

COLD CUTS ISLAND
San Daniele raw ham and artichokes Romana style
Typical "Culatta" with melon
Ossolano raw smoked ham, green figs,
apples in spirit sauce
Selection of typical cold cuts from Ossola
"Focacce" baked in our wood oven

FIRST COURSES
Calamarata Pasta with scampi, clams,
cherry tomatoes and basil
Panciotti filled with shrimps and scallops,
in rocket salad cream and crispy leeks

Fusillone Pasta with zucchini pesto
and their flowers, toasted almonds and citrus fruits
Pilaf rice with Thai vegetables
Cold melon soup with burrata cheese cream
and walnuts

SECOND COURSES
Veal fillet marinated with red beer and cooked
at low temperature
Potatoes and seasonal vegetables

FROM THE GRILL
Pork pluma slice
Beef entrecote with smoked salt
Lamb chops
Sausages
Sea bass fillets
Sea Bream fillets
King prawns
Octopus with tomatoes and olives "guazzetto"
Baked in foil potatoes and grilled vegetables

CHEESES ISLAND
"Zizzona di Battipaglia", buffalo mozzarella braid,
fresh burrata cheese
Sweet Gorgonzola d.o.p
Typicals Toma cheeses— Apulia stracciatella

DESSERTS
Composition of fresh fruit
Buffet of delights from our pastry chef with white
and dark chocolate fountains
Fruit skewers, bignè, marshmallow
Ice cream chart

LIVE MUSIC DURING DINNER