WONDER RESTAURANT: MENU FUGA DA ATLANTIDE



Tasty Treats:

Bread at the table:

*Selection of fresh bread delicacies



Charcuterie Corner:

Selection of local and Italian cured meats.

Cheeseboard of local products



Cooked ham with Apulian Fior di Latte mozzarella





*Potato croquettes

*Fish fingers



*Sicilian-style suppli (fried rice balls)







Nachos with accompanying sauces



Appetizers:

Seasonal vegetables with artisan mozzarella



Cous-cous with vegetables



*Russian salad with sweet and sour gherkins, Pantelleria capers



Top sirloin cap cooked at low temperature on mixed herb and bread crisps with voghurt and chives dressing







Compote of oreef fish, Marinda cherry tomatoes, celery and mountain potatoes







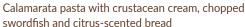
Puff pastry quiche with *spinach, Emmental and cow's milk Ricotta cheese





Starters:

Bolognese lasagne with *egg pasta with spinach

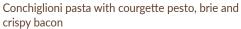














Risotto with four fine cheeses and caramelised porcini mushrooms





Pennette pasta with tomato and basil



°Vegetable soup made with locally-grown vegetables



Main courses:

*Grilled beef burger with tomato and smoked Scamorza cheese



Thinly sliced turkey with seasonal vegetables and curry





"Mare nostrum" fish soup





°Sea bream fillet in mint and lime infusion with crispy Mediterranean-aroma breadcrumbs







Chef Trancheur:

Traditional roast beef in its own gravy







Side dishes:

°Spinach in butter (

Lyonnaise roast potatoes



°Baby carrots with EVO oil



Dessert:

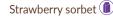
Bakery Corner: oselection of cakes and mini-pastries from our pastry chef















ALLERGIES AND INTOLLERANCES

Dear Guest, As provided for in Regulation (EU) No 1169/2011, here is the list of the 14 substances identified as the major sources of serious food allergies or intolerances according to the EFSA opinion (European Food Safety Authority).

You can check for allergens in each dish on our menu by consulting the symbols below in the corresponding infographic chart. Please also note that every precaution is taken to prevent any risk of cross-contamination. However, foods containing allergens, including nuts and gluten, are also used as ingredients in our kitchens. Please ask a member of staff for guidance on ingredients before ordering.

Our staff can only offer advice on the 14 common allergens listed. In the case of coeliac disease, express meals cannot be prepared: in accordance with ISO 22000 certification and for food safety reasons, only sealed and freshly reheated meals from certified external suppliers can be served.



















DIOXIDE

PEANUT







The menu may differ depending on the seasonal produce we use to prepare our dishes and on their market availability.

° We inform our customers that if fresh produce is unavailable, then frozen or blast-chilled alternatives may be used.

*Frozen or blast-chilled ingredient.





WONDER RESTAURANT: MENU RAPTOR



Tasty Treats:

Bread at the table:

*Selection of fresh bread delicacies



Pizza and flat bread assortment from our baker



Selection of local and Italian cured meats

Cheeseboard of local products



Parma ham with Apulian Fior di Latte mozzarella





*Potato croquettes



*Fish fingers



*Sicilian-style suppli (fried rice balls)







Nachos with accompanying sauces



Appetizers:

Ancient traditions: Apulian durum wheat frisella (crunchy bread rings) with tomato cream, spicy Provolone cheese and smoked paprika



Salt beef fingers, Grana Padano Riserva, wild rocket



Traditional sweet-and-sour Capricciosa salad with white meat





Vegetables au gratin



Mussels Marinière







°Ouiche Lorraine

Starters:

Fusilli pasta with beef and veal Bolognese sauce for our younger guests









*Traditional artisan bread gnocchi







Caserecce pasta with garlic, olive oil, chilli pepper and crunchy homemade bread with the aroma of Mediterranean maguis and nduja (spicy pork spread)





Single-grain paccheri pasta served with organic tomato sauce, cave-aged cheese, and aubergine caviar.



Main courses:

*Beef meatballs with tomato sauce, just like Grandma used to make them, for our younger guests







°Mediterranean-style drum fish



ol ake duo: trout and whitefish in saor (with onions and vinegar)





Chef Trancheur:

Roast pork loin



Side dishes:

*Cauliflower au gratin in Mornay sauce (1) (1)



Tomato and oregano flavoured potatoes (a) (a)



*Plain green beans



Dessert:

Bakery Corner: oselection of cakes and mini-pastries from our pastry chef







Slushy drinks

Strawberry sorbet





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WONDER RESTAURANT: MENU JUNGLE RAPIDS



Tasty Treats

Bread at the table:

*Selection of fresh bread delicacies

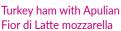


Pizza and flat bread assortment from our baker

Charcuterie Corner:

Selection of local and Italian cured meats.

Cheeseboard of local products







*Potato croquettes



*Fish fingers



*Sicilian-style supplì (fried rice balls)









Appetizers:

Traditional vitello tonnato (veal with tuna sauce) with Pantelleria capers and stuffed egg







Soft artisan flan filled with assorted mousses and mountain herbs







Caprese salad with Primosale cheese, fresh tomato, basil chlorophyll and lettuce



White potato compote, meadow mushrooms. sweet and sour gherkins, Balsamic mayonnaise



°Fish morsels with pink shrimp, mussels, crispy fennel, orange and lemon coulis







°Five-grain cereals with semi-dried cherry tomatoes and vegetables, green apple



Starters:

Risotto cooked in Valpolicella Ripasso wine. with radicchio and Monte Veronese cheese





Fusillone pasta with suckling pig, broccoli rabe, Parmesan shavings and almonds







*Strigoli pasta with creamy basil pesto, otuna and cherry tomatoes







*Artisan cannelloni, ricotta, *baby spinach, tomato sauce





*Passatelli (breadcrumb pasta) in veal broth



Pennette pasta with tomato and basil for our younger guests



Main courses:

Mixed grill

Traditional meatloaf in an updated version, stuffed with Fontal cheese, fresh spinach and egg



°Mixed fried fish with °beans in batter



Swordfish in green sauce with cabbage and black olive crumble



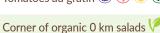


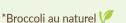
Chef Trancheur:

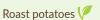
Catch of the day

Side dishes:

Tomatoes au gratin (1) (1) (1) (2)









Dessert:

Bakery Corner: °selection of cakes and mini-pastries from our pastry chef

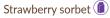
















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PEANUT







NUTS

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(©) Dishes recommended for our younger guests