

# WONDER RESTAURANT: MENU FUGA DA ATLANTIDE



## 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



Cooked ham with Apulian Fior di Latte mozzarella



## Fried Food Corner:

\*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 yoghurt and chives dressing



Compote of reef 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



Calamarata pasta with crustacean cream, chopped swordfish and citrus-scented bread



Conchiglioni pasta with courgette pesto, brie and crispy bacon



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

Corner of organic 0 km salads



\*Baby carrots with EVO oil



\*Chips



## Dessert:

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



Slushy drinks

Strawberry sorbet



Lemon sorbet



Fresh seasonal fruit



## 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.



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.

VEGAN DISH

Dishes recommended for our younger guests

# WONDER RESTAURANT: MENU RAPTOR



## 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



Parma ham with Apulian Fior di Latte mozzarella



### Fried Food Corner:

\*Potato croquettes



\*Fish fingers



\*Sicilian-style supplì (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



°Quiche Lorraine



## Starters:

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



°Paella Valencia-style



\*Traditional artisan bread gnocchi



Creamed potatoes with leek chiffonade



Caserecce pasta with garlic, olive oil, chilli pepper and crunchy homemade bread with the aroma of Mediterranean maquis 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



\*Devilled cockerel, cooked on a spit



°Mediterranean-style drum fish



°Lake duo: trout and whitefish in saor (with onions and vinegar)



## Chef Trancheur:

Roast pork loin



## Side dishes:

\*Cauliflower au gratin in Mornay sauce



Tomato and oregano flavoured potatoes



Corner of organic 0 km salads



\*Plain green beans



\*Chips



VEGAN

## Dessert:

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



Slushy drinks

Strawberry sorbet



Lemon sorbet



Fresh seasonal fruit



VEGAN

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**Dishes recommended for our younger guests**

# 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



Turkey ham with Apulian Fior di Latte mozzarella



### Fried Food Corner:

\*Potato croquettes



\*Fish fingers



\*Sicilian-style suppli (fried rice balls)



Nachos with accompanying sauces



## 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, °tuna 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



Corner of organic 0 km salads



\*Broccoli au naturel



Roast potatoes



\*Chips



VEGANO

## Dessert:

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



Slushy drinks

Strawberry sorbet



Lemon sorbet



Fresh seasonal fruit



VEGANO

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