

WONDER RESTAURANT: MENU FUGA DA ATLANTIDE



Delicacies

Bread served at the table:

Daily selection of bread rolls



Assortment of pizza and focaccia made by our baker



Charcuterie corner:

Presentation of local and national cured meats

Selection of local cheeses



Cooked ham with Apulian fior di latte mozzarella



Fryer's corner:

*Potato croquettes



*Fish fingers



Golden chicken nuggets



*Crunchy breaded mozzarellas



Sicilian-style rice suppli



Nachos and accompanying sauces



Starters

Mozzarella and Corrado Benedetti schioppo speck roll, prataioli mushrooms and rocket



°Venere Rice, seasonal vegetables, toasted sunflower seeds



°Russian salad with eggs stuffed with tuna and Pantelleria capers



Punta d'anca cut cooked at low temperature on bread chips, mixed green salad, yoghurt dressing and chives



Salad with reef fish, marinda cherry tomatoes, celery and mountain potatoes



°Bread strudel with °spinach, emmental and cow's ricotta cheese



First courses:

Pasta shells with tomato and basil



Lasagnetta *egg pasta alla Bolognese with spinach



Vegetable soup with home-grown vegetables



Calamarata pasta with cream of crustacean moscardini and peas



Organic single grain wheat linguine pasta with carbonara and crispy bacon



Maccheroncini pasta with four noble cheeses and caramelised porcini mushrooms



Main courses:

*Grilled beef burger with tomato and smoked scamorza cheese



Chicken fillet with sage, roasted peppers spiced with sweet paprika



°Fish soup mare nostrum



Seabream fillet in mint and lime infusion cooked in crispy breadcrumbs with Mediterranean aromas



Chef Trancheur:

Stuffed pork loin Wellington served with its own juice



Side dishes:

Salad corner with locally grown organic products

Baby carrots in Evo olive oil



Buttered spinach



Roasted Lyonnaise potatoes



*Potato fries



Pastry chef's corner:

Assortment of mignon cakes and pastries made by our pastry chef



Fresh seasonal fruit



Fruit slushes

FOOD ALLERGIES AND INTOLERANCES

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 cross-referring 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.

In the case of coeliac disease, we will serve you sealed dishes made by external, certified suppliers, which may be reheated in a dedicated microwave oven.



The menu may be subject to change, in accordance with the seasonality of the products and in correlation with market availability.

° In the absence of fresh produce, we would like to advise customers that the product may be frozen or from blast chilling.

*Blast chilled product.

Vegan dishes

Dishes suitable for younger guests

For hygiene and security reasons, electronic payment is recommended.

WONDER RESTAURANT: MENU RAPTOR



Delicacies:

Bread served at the table:

Daily selection of bread rolls;



Assortment of pizza and focaccia made by our baker



Charcuterie corner:

Presentation of local and national cured meats

Platter of typical local cheeses



Cooked ham with Apulian fior di latte mozzarella



Fryer's corner:

*Potato croquettes



*Fish fingers



Golden chicken nuggets



*Crunchy breaded mozzarellas



Sicilian rice suppli



Nachos with selection of sauces



Starters:

Traditional food: Apulian durum wheat frisella, marinated tomato, stracciatella fior di latte and smoked paprika



English-style roast beef, Grana Padano riserva, field rocket



Typical sweet and sour capricciosa salad with white meat



Show-cooking grilled and sous-vide vegetables



°Sailors' traditional gratinated mussels



°Carpaccio of swordfish from the Straits of Messina, marinated by our chefs



First courses:

Pennette with beef and veal Bolognese sauce for our younger guests



°Paella alla Valenciana



*Tyrolean spinach dumplings creamed with butter, sage



Cream of potato soup with leek chiffonade



Home-made cannelloni pasta, with ricotta affiorata cheese, sausage and friarielli from South of Italy in tomato sauce



Mezzi Paccherucci single grain wheat pasta, organic tomato, with cave-ripened cheese, aubergine caviar and crunchy bread crumbs



Main courses:

* Beef meatballs in tomato sauce as my grandmother used to make them for our younger guests



Spit-roasted rooster alla Diavola



Mixed grilled fish



°Bass fillet, shellfish sauté, capers, cherry tomatoes and Mediterranean oregano



Chef Trancheur:

Our butcher's ghiros with Greek yoghurt sauce



Side dishes:

Salad corner with locally grown organic products

°Cauliflower gratin in Mornay



°Fresh French beans



Pizzaiola potatoes



*French fries



Pastry chef's corner:

Assortment of mignon cakes and pastries made by our pastry chef



Fresh seasonal fruit



Seasonal fruit slushes

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Vegan dishes

Dishes suitable for younger guests

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WONDER RESTAURANT: MENU JUNGLE RAPIDS



Delicacies:

Bread served at the table:

Daily selection of bread rolls;



Assortment of pizza and focaccia made by our baker



Charcuterie corner:

Presentation of local and national cured meats

Platter of typical local cheeses



Cooked ham with Apulian fior di latte mozzarella



Fryer's corner:

*Potato croquettes



*Fish fingers



Golden chicken nuggets



*Crunchy breaded mozzarellas



Sicilian rice suppli



Nachos with selection of sauces



Starters:

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



°Traditional veal tonnato with Pantelleria capers and stuffed egg



°Tataki of smoked fine blue Maldon salt tuna and mountain shoots



Primosale sheep's cheese caprese, locally grown ox heart tomatoes and basil chlorophyll, lettuce



New potato gâteau, veal grains and spring peas



Sea bass salad with pink prawns, crab meat and crispy fennel and American sauce°



First courses:

Farfalle pasta with organic tomato for our younger guests



*Purple potato dumplings with white veal ragout and wild mushrooms



Fusilli pasta with saffron cream, grana padano, courgettes and almonds



Organic single grain wheat penne pasta creamed with basil pesto, tuna and cherry tomatoes



Classic spaghetti with garlic, oil and chilli, crunchy home-made bread flavoured with Mediterranean aromas and 'Nduja from Spilinga



Onion soup with bread croutons



Main courses:

Mixed grill of meat from our barbecue

Traditional Ham shank casserole



Stewed Octopus alla Diavola with peas and stuffed cuttlefish



Salmon darnà, spinach crudité, hollandaise sauce



Chef Trancheur:

Today's catch on display from our trusted fishing boat

Side dishes:

Salad corner with locally grown organic products

°Fresh Broccoli



Tomato au gratin



Roast potatoes



*French fries



Pastry chef's corner:

Assortment of mignon cakes and pastries made by our pastry chef



Fresh seasonal fruit



Seasonal fruit slushes

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Vegan dishes

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