



RS

Roberto's

Lifestyle Living





## **SET MENUS**

SELECTION CRAFTED AND DESIGNED  
BY AWARD-WINNING CHEFS

# AMALFI

## *Canapes Pass Around*

Selection of canapes

## *Antipasti*

Burrata cheese with cherry tomatoes

Tuna tartare, avocado, wasabi cream

4 Semi salad, baby spinach, kale, clementine, peanuts,  
baby gem, mix seeds, agave dressing

## *Risotto*

Risotto Bosco

Wild forest and portobello mushroom risotto with black truffle

## *Secondi*

Costina

Wagyu braised short ribs, mashed potatoes and jus

Gamberoni

Roasted giant prawns, seasonal salad

## *Dolci*

Tiramisu'

Classic tiramisu

Baba'

Baba sponge served with Sorrento lemon custard

# ISCHIA

Ostriche

Gillardeau oyster, shallots vinegar

## *Canapes Pass Around*

Selection of canapes

## *Antipasti*

Burrata cheese with cherry tomatoes

Eggplant parmigiana di melanzane

Beef carpaccio, Grana Padano shavings, fresh mushrooms,  
rocket leaves, truffle mayo

## *Pasta*

Tortelli

Spinach and ricotta homemade tortelli, truffle cream sauce

## *Secondi*

Agnello

Welsh lamb, burned baby veg, jus

Branzino

Roasted seabass, Mediterranean crust, pizzaiola sauce

## *Dolci*

Gelato Verde Oro

Pistachio ice cream served with extra virgin olive oil

Tiramisu'

Classic tiramisu

# PORTOFINO

Caviale

Ars Italica Caviar mini bites

Ostriche

Gillardeau oyster, shallots vinegar

## *Canapes Pass Around*

Selection of canapes

## *Antipasti*

Burrata cheese with cherry tomatoes

Roasted octopus, grilled artichokes, cacio e pepe sauce

Tuna tartare, avocado, wasabi cream

## *Pasta*

Calamarata

Mixed seafood calamarata pasta, cherry tomato sauce

## *Secondi*

Filetto di Manzo

Wagyu tenderloin, truffle mash potatoes, jus

Turbot

Herb crusted turbot fillet, artichokes and Datterino tomatoes

## *Dolci*

Gelato Verde Oro

Pistachio ice cream served with extra virgin olive oil

Tiramisu'

Classic tiramisu





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**CANAPE MENUS**



# PASS AROUND

## COLD SELECTION

**Caviale (D)(G)(S)**

Mini caviar bites, sour cream

**Ostriche (S)**

Gillardeau oyster

**Scapece (D)(G)(V)**

Smoked zucchini cream, Bergamotto mint, Modena white balsamic vinegar

**Grana Padano Ambrosi (D)(G)(V)**

Grana Padano, black truffle, honey Millefiori

**Parmigiana (D)(G)(V)**

Baked eggplants, parmigiana di melanzane mousse

**Fichi (D)(G)(V)**

Goat cheese mousse and fig

**Tonno Battuto (S)**

Tuna tartare, avocado gel, wasabi mayo

**Salmone Marinato (D)(S)**

Salmon tartare, mango and passion fruit marinated juice  
spiced chocolate, matcha

## HOT SELECTION

**Tortelli (D)(G)**

Spinach and ricotta homemade tortelli, truffle cream sauce

**Ravioli (D)(G)**

Burrata ravioli in cherry tomato sauce

**Arancini (D)(G)(V)**

Truffle arancini

**Agnello (D)**

Lamb medallion, salmoriglio

**Seabass (S)**

Roasted seabass, Mediterranean crust

**Pollo**

Grilled baby chicken, capsicum sauce

**Costina (D)**

Wagyu short ribs, tradizionale sauce, mash potatoes

**Piada (D)(G)**

Crispy dough filled with beef bresaola, rocket and truffle brunoise

## DOLCI

**Tiramisu (D)(G)**

Classic tiramisu

**Limone (D)(G)**

Absolut lemon

**Mela Rossa (D)(G)**

Wintery spices baked apple

**Profiterole (D)(G)(N)**

Caramel and chocolate ganache profiterole, crunchy hazelnut

**Frangipane (D)(G)(N)**

Almonds and cherry frangipane

**Crostatina (D)(G)**

Raspberry, vanilla custard tart

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Selection of 5 cold, 5 hot and 5 desserts

Caviar and oyster supplement





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