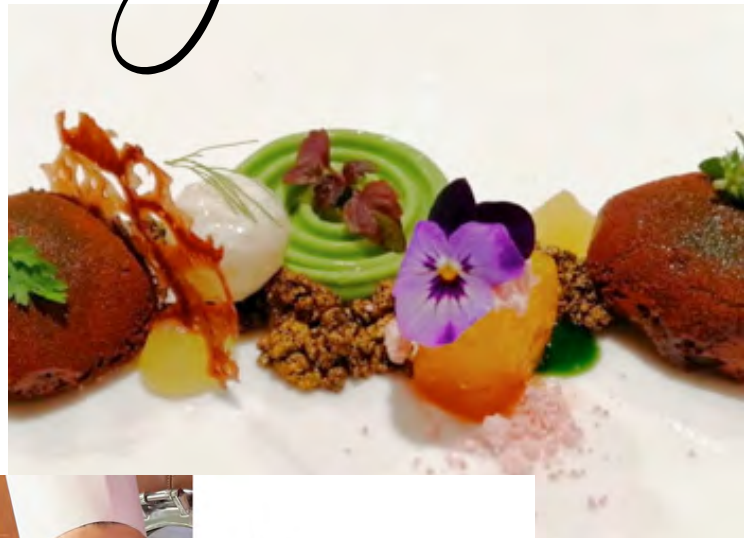


June 12th 2019

Fazzoni e Gondole



Chef
Raffaele Ros
RISTORANTE S.MARTINO 



Chef
Gabriele Corrias
RISTORANTE LE PALME

Gastronomic appointments:

La Villa del Re meets the **Michelin Stars**

The North-East cuisine mixes and melts with the South-West one

Fassoni e Gondole

June 12 2019

Canapés & Champagne Ruinart Blanc de Blancs

Prawn cocktail 2017

Chef Raffaele Ros ✿

Jerman - IGT Sauvignon 2017 - Jerman

*Millet tile, raw and cooked sea cicadas, mixed herbs,
with bergamot and shellfish mayonnaise*

Chef Raffaele Ros ✿

Jerman - IGT Sauvignon 2017 - Jerman

*Buttons of fresh pasta, cheese and pepper
with smoked Mediterranean shrimp scampi tartare*

Chef Gabriele Corrias

Entemari - Isola dei Nuraghi IGT 2015 - Pala

*Sole fillet with crunchy Panko bread biscuit,
lemongrass sauce slightly spicy, card with santolina infusion*

Chef Raffaele Ros ✿

Pinot Grigio St. Michael-Eppan

Burridda Sardinian seafood

Chef Gabriele Corrias

Riesling Kabinett - Jean Baptiste 2016 - Gunderloch

*Royal herb-flavoured creamy sauce, rice pudding and coconut,
dust of black olives and roasted pineapple*

Chef Gabriele Corrias

Cocktail del Re