

AAPC 2022 Social Dinner

Sep. 7th 2022

FISH MENU

APPETISERS

Welcome aperitif

Glass of sparkling wine accompanied by the chef's appetisers

Trio of marinated fish

Swordfish, Salmon and Anchovies

Chef's Tuna Tartar

with Avocado and Lime

Roasted octopus tentacle

served on chickpea velouté

Crispy bacon prawn

served on caramelised red onion petals

FIRST COURSE

Carnaroli Rice in Lemon Cream

served with Red Prawn Battuta and Wild Fennel

SECOND COURSE

Mediterranean-style amberjack turban

with cherry tomatoes, olives and capers, and rosemary scented new potatoes

DESSERT

Chef's Dolcetto

with Passito wine

DRINKS

Metodo Classico 6 Sottosopra – Cantina Giorgi

S. Marzano Primitivo Rosé wine

Ribolla gialla white wine

Coffee

Limoncello or Mirto

€60,00 per person

Please RSVP dinner@aapc2022.eu

by Tuesday 6th at 13.00