

Villa Mea Private Chef Sample Menu

Menu 1

Bread and taralli

Starter: Savory bignè with marinated sea bream carpaccio, lemon and pink pepper

First Course: Black squid ink tagliolini with bisque and lemon prawns

Main Course: Fish and chips with Apulian shellfish, aioli, mayonnaise, and guacamole

Side: Seasonal salad

Dessert: Chocolate fondant with a soft centre

Menu 2

Bread and taralli

Starter: Almond-crusted prawns with chili mayo and fennel salad

First Course: Spaghetti with white sauce of mussels and clams

Main Course: Sea bass or gilthead bream fillet baked in salt with citronette emulsion

Side: Seasonal vegetables and mashed potatoes

Dessert: White chocolate and lemon panna cotta with red fruit coulis

Menu 3

Bread and taralli

Starter: Fassona beef tartare with caramelized onion and stracciatella mousse

First Course: Pappardelle with Bolognese sauce

Main Course: Rolled roasted chicken breast stuffed with spinach, served with white wine and rosemary sauce

Side: Salad and potatoes

Dessert: Homemade tart with rum-soaked pears and chocolate

Menu 4

Bread and taralli

Starter: Lobster soup

First Course: Paccheri with white veal ragù

Main Course: Beer-braised pork ribs glazed with honey

Side: Seasonal vegetables

Dessert: Tiramisu