

## **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*

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### **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*

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### **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*

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### **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*