



il Sole

ITALIAN
BRUNCH
MENU



Baltic Beach Hotel & SPA



ANTIPASTI BAR

- A selection of olives
- A selection of salsa
- A selection of Italian cheeses and deli meats
- Italian grissini focaccia ciabatta pastries
- Caprese salad
- Salad with pear and taleggio cheese
- Tuna salad with sweet onion and egg
- Caesar salad with chicken, anchovies and Parmesan
- Salad with Prosciutto cotto pasta, cherry tomatoes and homemade pesto
- Salad with squid, celery, cherry tomatoes and garlic aioli
- Cantalupe melon with Parma ham and balsamico
- Vitello tonnato
- Selection of bruschetta: shrimp–guacamole, straciatella–anchovy, gorgonzola–pear
- Salmon tartare with avocado in an oyster
- Tuna tartare with cucumber spaghetti
- Fritto misto with vegetables and tartar sauce
- Cheese fritto misto with homemade mostarda
- Grissini with Parma ham and pancetta

SOUP

- Duck minestrone with mezzaluna

CHEF STATIONS

- Hot table with a selection of pizzas
- Spaghetti in a Parmesan head
- Mussels in white wine sauce
- Risotto with boletus and truffle paste



HOT DISHES

- Lemon chicken with rosemary
- Arancini with green asparagus and smoked Provolone cheese
- Rabbit in white wine sauce with vegetables
- Sea bass polpetti in tomato and basil sauce
- Tuscan pork roast with Chianti and orange

SIDES

- Baked potatoes with rosemary
- Grilled vegetables
- Couscous with sun-dried tomatoes

DOLCE TAVOLO

- Tiramisu
- Pannacotta with strawberry sauce
- Ricotta cheesecake with raspberry puree
- Profiteroles with custard and chocolate
- Biscotti
- Sicilian cannoli with marmalade and pistachios
- Meringue with mascarpone and fruit
- Lemon cream with savoyardi



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