

THURSDAY 6TH OF JUNE 2019- SOCIAL DINNER MENU
8:00 pm

WELCOME APPETIZER

-Hot Pittule
(fried dough with tomatoes, olives, cappers,
onions etc.)

*-Drinks: Rosè wine (Conti Zecca Sud Est) and
freshly-squeezed fruit juice.*

BUFFET DINNER

-Tempura Vegetables

-Eggplant and mint balls

-Parmigiana

(fried slices of eggplants, tomato sauces,
mozzarella cheese and ham)

-Potatoes cake filled with fried onions

-Savory cake filled with stewed chicories

-Potato and mint balls

-Mussels au gratin

-Slow-cooked octopus in tomato sauce

GRILLED MEAT CORNER

*-selection of traditional meat cut grilled on the
spot*

CHEESE CORNER

-Local fresh and seasoned cheese

-Ricotta

-Mozzarella

-Freshly cut mortadella-ham

-Fried Gnocco

VEGGY CORNER

-Sweet-sour peppers

*-Cabbage carpaccio seasoned with raspberry
and blueberry vinegar*

-Stewed wild broccoli

-Pan-fried vegetables with mint

-Stewed wild chicories and black olives

-Barley, pineapple, peppers and dill

*-Eggplants with tomatoes, basil and salty
cheese*

-Fava bean puree, chicories and fried bread

*-Selection of roasted and stewed vegetables
(e.g. Mushrooms, asparagus, fennels etc.)*

THE BAKER'S CORNER

-selection of breads and savory cakes

**HOME MADE PASTA IN CHICKPEAS
SOUP COOKED ON THE SPOT**

FRUITS AND TRADITIONAL COOKIES

**THE RESTAURANT WILL ALSO PROVIDE
VEGETARIAN, VEGAN, RAW-VEGAN,
GLUTEN AND LACTOSE FREE FOOD
ACCORDING TO THE NEEDS SPECIFIED BY
THE PARTICIPANTS**