



ABA TWENTY FIRST
FINE RESTAURANT

RESTAURANT
MENU



ABA TWENTY FIRST
FINE RESTAURANT



TESTING MENU



STARTER

*Atlantic scallops,
wrapped bacon over canadian potato cream, with lime scent and crisp*

*Amberjack tartar,
with toasted bread sesame and poppy seeds*

PASTA

*Papardele,
Sea food basil papardele flavoured with anisette*

*Fagotino,
filled with smoked salmon on top off caviar and lemon sauce*

MAIN COURSE

*Monkfish,
olive smoked monkfish with cauliflower flan and tomatoe culi*



TESTING MENU



STARTER

*Atlantic scallops,
wrapped bacon over canadian potato cream, with lime scent and crisp*

*Amberjack tartar,
with toasted bread sesame and poppy seeds*

PASTA

*Papardele,
sea food basil papardele flavoured with anisette*

*Fagotino,
fagotino filled with smocked salmon on top off caviar and lemon sauce*

*Risotto,
oysters and champagne risotto*

MAIN COURSE

*Monkfish,
olive smocked monkfish with cauliflower flan and tomatoe culi*

*Seabass,
wraped with banana leaves with vegetable shish black, rice and balsamic*



STARTER



*Tossed beef fillet,
with pepper tartar, cream cheese, caviar and carpaccio erba,
with balsamic reduction*

*Atlantic scallops,
wrapped bacon over canadian potato cream, with lime scent
and crisp*

*Milfoil,
milfoil of foie gras and duck breast, with candied nuts mousse*

*Escargots,
with celery and oven dried tomato tartar*

*Tartar,
amberjack tartar with toasted bread sesame and poppy seeds*



PASTA AND RISOTTO



Basil papardele,

sea food basil papardele flavoured with anisette

Ravioli,

*stuffed with duck, over eggplants cream and oven roasted
tomato*

Fagotino,

filled with smoked salmon on top off caviar and lemon sauce

Paccheri,

with purple potato and roasted lamb

Risotto,

oysters and champagne risotto



MAIN COURSE



FISH

*Seabass,
wrapped with banana leaves, with vegetable shish black,
rice and balsamic reduction*

*Tris lobster,
over polenta scream and scampi sauce*

*Smocked monkfish,
Olive smoked monkfish with cauliflower flan and tomatoe*

MEAT

*Scottish angus fillet,
with canadian potatoes, salad flavoured with chives and basil*

*New Zeland rack of lamp
wrapped in lard with chestnuts flan and red onion, with porto
wine*

*Cobe beef,
with green beans, wrapped in guancale and brandy sauce*



GASTRONOMIA



The Parma Ham

Zibello culatello

Salami selection from Parma

Italian cheese selection