



Golf Dinner Menù

AMUSE-BOUCHE | Mini tacos with avocado and lime tartare
and Mazara del Vallo IGP 'Gambero Rosso' prawns

Ash-baked organic carrot hummus, lime, olive oil, Carasau
bread

(1,13,5)

Carnaroli risotto "Riseria Ferron" with lemon, red tuna tartare
and seaweed powder

(4,7,12)

Grilled octopus tentacle with Venere rice and vegetables

(7,8)

A Golf Dessert created especially for the occasion

Drinks charged separately



*For further information or to make a
booking, please do not hesitate to
contact us*