Menu Oceano (Titasohn of Urano and Gea)

Pasta

Risotto whipped with Champagne and red prawns

Raviolotti stuffed with squid, potatoes and basil, stewed with tomato sauce

Main courses

Shi drum roasted and served with potatoes and mesculun salad

Wedding cake and petits four

tuna whipped olive oil and lemon zest

Welcome of prosecco, Oyster Belon, fried salt cod and

Starters

Sword fish smoked and served with rocket salad, cherry tomatoes confit and crispy celery

Octopus mosaic, served with mush potatoes and beetroots

Black mussels sauté and grilled bread