

WONDER RESTAURANT: MENU FUGA DA ATLANTIDE



Tasty Treats:

Bread at the table:

*Selection of fresh bread delicacies



Pizza and flat bread assortment from our baker



Charcuterie Corner:

Selection of local and Italian cured meats.

Cheeseboard of local products



Cooked ham with Apulian Fior di Latte mozzarella



Fried Food Corner:

*Potato croquettes



*Fish fingers



Nachos with accompanying sauces



Appetizers:

Seasonal vegetables with Apulian fior di latte mozzarella cheese



Cous-cous with vegetables



*Russian salad with sweet and sour gherkins, capers



Top sirloin cap cooked at low temperature on mixed herb and bread crisps with yoghurt and chives dressing



Compote of °fish, cherry tomatoes, celery and potatoes



Puff pastry quiche with *spinach and cow's milk ricotta cheese



Starters:

Bolognese lasagne with *egg pasta with spinach



Calamarata pasta with crustacean cream, chopped swordfish and citrus-scented bread



Conchiglioni pasta with courgette pesto, brie and crispy bacon



Risotto with four cheeses and porcini mushrooms



Pennette pasta with tomato and basil



°Vegetable soup made with locally-grown vegetables



Main courses:

*Grilled beef burger with tomato and Silano cheese



Thinly sliced turkey with seasonal vegetables and curry



"Mare nostrum" fish soup



°Sea bream fillet in mint and lime infusion with crispy Mediterranean-aroma breadcrumbs



Chef Trancheur:

Traditional roast beef in its own gravy



Side dishes:

°Spinach in butter



Lyonnaise roast potatoes

Salads Corner



°Baby carrots with olive oil



*Chips



Dessert:

Bakery Corner: °selection of cakes and mini-pastries from our pastry chef



Slushy drinks

Strawberry sorbet



Lemon sorbet



Fresh seasonal fruit



ALLERGIES AND INTOLLERANCES

Dear Guest, As provided for in Regulation (EU) No 1169/2011, here is the list of the 14 substances identified as the major sources of serious food allergies or intolerances according to the EFSA opinion (European Food Safety Authority).

You can check for allergens in each dish on our menu by consulting the symbols below in the corresponding infographic chart. Please also note that every precaution is taken to prevent any risk of cross-contamination. However, foods containing allergens, including nuts and gluten, are also used as ingredients in our kitchens. Please ask a member of staff for guidance on ingredients before ordering.

Our staff can only offer advice on the 14 common allergens listed. In the case of coeliac disease, express meals cannot be prepared: in accordance with ISO 22000 certification and for food safety reasons, only sealed and freshly reheated meals from certified external suppliers can be served.



The menu may differ depending on the seasonal produce we use to prepare our dishes and on their market availability.

° We inform our customers that if fresh produce is unavailable, then frozen or blast-chilled alternatives may be used.

*Frozen or blast-chilled ingredient.

VEGAN DISH

Dishes recommended for our younger guests

VEGAN

VEGAN

VEGAN

VEGAN

WONDER RESTAURANT: MENU RAPTOR



Tasty Treats:

Bread at the table:

*Selection of fresh bread delicacies



Pizza and flat bread assortment from our baker



Charcuterie Corner:

Selection of local and Italian cured meats

Cheeseboard of local products



Parma ham with Apulian Fior di Latte mozzarella



Fried Food Corner:

*Potato croquettes



*Fish fingers



*Sicilian-style supplì (fried rice balls)



Nachos with accompanying sauces



Appetizers:

Ancient traditions: Apulian durum wheat frisella (crunchy bread rings) with tomato cream, spicy Provolone cheese and smoked paprika



Salt beef fingers, Grana Padano D.O.P Riserva, wild rocket



Traditional sweet-and-sour Capricciosa salad with white meat



Vegetables au gratin



Mussels Marinière



°Quiche Lorraine



Starters:

Fusilli pasta with beef and veal Bolognese sauce for our younger guests



°Paella Valencia-style



*Strangolapreti pasta with spinach creamed with butter and sage



Creamed potatoes with leek chiffonade



Caserecce pasta with garlic, olive oil, chilli pepper and crunchy homemade bread with nduja (spicy pork spread)



Durum wheat paccheri with tomato, aubergine caviar and mature cheese



Main courses:

*Beef meatballs with tomato and basil



*Devilled cockerel, cooked on a spit



°Mediterranean-style drum fish



°Lake duo: trout and whitefish in saor (with onions and vinegar)



Chef Trancheur:

Roast pork loin



Side dishes:

*Cauliflower au gratin in Mornay sauce



Tomato and oregano flavoured potatoes



Corner of salads

*Plain green beans

*Chips

VEGAN

Dessert:

Bakery Corner: °selection of cakes and mini-pastries from our pastry chef



Slushy drinks

Strawberry sorbet



Lemon sorbet



Fresh seasonal fruit



VEGAN

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WONDER RESTAURANT: MENU JUNGLE RAPIDS



Tasty Treats

Bread at the table:

*Selection of fresh bread delicacies



Pizza and flat bread assortment from our baker



Charcuterie Corner:

Selection of local and Italian cured meats.

Cheeseboard of local products



Turkey ham with Apulian Fior di Latte mozzarella



Fried Food Corner:

*Potato croquettes



*Fish fingers



Nachos with accompanying sauces



Appetizers:

Traditional vitello tonnato (veal with tuna sauce) with capers and stuffed egg



Soft artisan flan filled with assorted mousses and mountain herbs



Caprese salad with Primosale cheese, fresh tomato, basil chlorophyll and lettuce



White potato compote, meadow mushrooms, sweet and sour gherkins, Balsamic mayonnaise



°Fish morsels with pink shrimp, mussels, crispy fennel, orange and lemon coulis



°Five-grain cereals with semi-dried cherry tomatoes and vegetables, green apple



Starters:

Risotto cooked in Valpolicella Ripasso D.O.C wine, with radicchio and Monte Veronese D.O.P. cheese



Fusillone pasta with suckling pig, broccoli rabe, Grana padano D.O.P. shavings and almonds



*Strigoli pasta with creamy basil pesto, °tuna and cherry tomatoes



*Artisan cannelloni, ricotta, *baby spinach, tomato sauce



*Passatelli (breadcrumb pasta) in veal broth



Pennette pasta with tomato and basil for our younger guests



Main courses:

Mixed grill

Revisited meatloaf filled with Fontina DOP, spinach and hard-boiled egg



°Mixed fried fish with °beans in batter



Swordfish in green sauce with cabbage and black olive crumble



Chef Trancheur:

Catch of the day



Side dishes:

Tomatoes au gratin



Corner of salads



*Broccoli au naturel



Roast potatoes



*Chips



Dessert:

Bakery Corner: °selection of cakes and mini-pastries from our pastry chef



Slushy drinks

Strawberry sorbet



Lemon sorbet



Fresh seasonal fruit



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