

FERRAGUSTANDO

15TH AUGUST '17

FROM 12.30 PM TO 3.00 PM
AT "TERRAZZA DEL CRISTALLO"

Cristallo celebrates Ferragosto with the usual "Ferragustando": an inviting menu prepared from our Chef in the unforgettable setting of the "Terrazza del Cristallo".

MENU

Buffet of Appetizers and Bread corner

Pizza and focaccia, hand-made breadsticks, typical local bread types

Raw fish

(tuna fish, scampi & shrimp) served with tropical fruit, salts from all over the world, wasabi, soy sauce and oil and lemon emulsion

Fry of meat and sea with porcini mushrooms, pumpkin flowers, squid and shrimp

Baccalà Venetian-style with herb bread croutons

The sardines in Saor-style

Strip of raw veggies with yogurt sauce and rocket salad

Eggplants with Parmesan cheese

Cadore valley mushrooms with polenta with melted local cheese

Cold cuts

Speck from the "Piccolo Brite", Roasted Porchetta

Sauris ham

First dishes

Risotto carnaroli from low Verona area
with morlocco cheese and chantarelle

Cansunzei (local ravioli) stuffed with red radish, melted butter of malga,
Ricotta and poppy seeds

Homemade macaroni with swordfish cubes,
cherry tomato, raisins, pine nuts, fried eggplant and fresh basil

Barbecue

Wagyu, Japanese beef, slightly grilled with Ampezzo fine herbs

Stewed Calf meatballs from Cadore

Beef in barbecue sauce

Angus burger mignon

Pork chops marinated

Vegetable-scented sea bass

Cheeses and sweets

Cheeses of malga at km 0 accompanied by homemade jams,
Dried fruits and grapes

Creme brûlée, tartelette with fruit, apple strudel, hazelnut mousse

Fresh fruit skewer

Macarones and pralines

€ 78.00 pp, wine selection from our cellar and mineral water are included
€ 50,00 children up to 11 years