

FOOD EXPERIENCE every evening a different Michelin-starred dish included in the tariff

EASTERN MEDITERRANEAN

Bari

Soft frisella with tomato, garlic and basil, blended burrata and olives.



Semolina orecchiette with creamed turnip greens, anchovy oil, bread and Murge pecorino cheese.



Corfu

Cocotte of bouyiourdi feta cheese with vegetables and grilled bell peppers sauce.



Catania

Maccheroni alla Norma with the scents of Sicily and primosale cheese powder.



Valletta

Stuffed ravjul with Gozitan gbesjna cheese, tomato puree and garlic.



Santorini

Lettuce leaves dolmades stuffed with rice, with beef in sweet and sour sauce.



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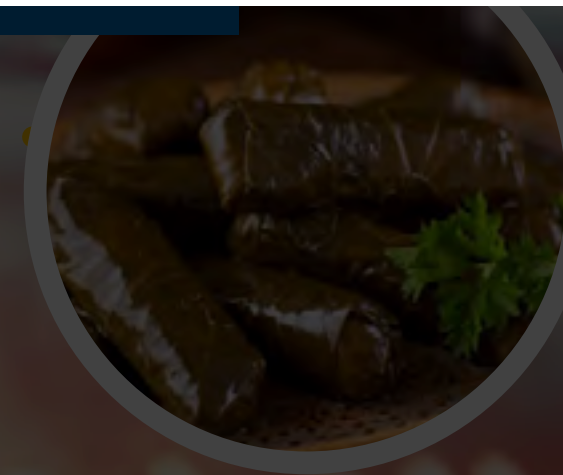
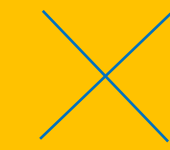
Bari

It is spicy, wrinkled and aged. Chef Barbieri chose the one produced by the well-known cheese factory Paradiso, "because in every wheel there is the ancient recipe of master cheesemakers, the raw material of natural pastures and a careful selection of Bari's Alta Murgia flocks".



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They are very dry pieces of baked durum wheat with salt and sourdough. It's poor food that never expires, but that has become so gourmet that it even gave life to the Frisella Fest!



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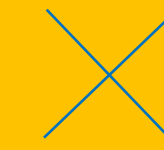
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Catania

Maccheroni alla Norma with the scents of Sicily and primosale cheese powder.

In Sicily the eggplant is referred to as "Turkish". It is the black one and it has to be cut into strips, fried in extra virgin olive oil and combined with aged sheep's milk ricotta cheese. The sauce is made of vine tomatoes.

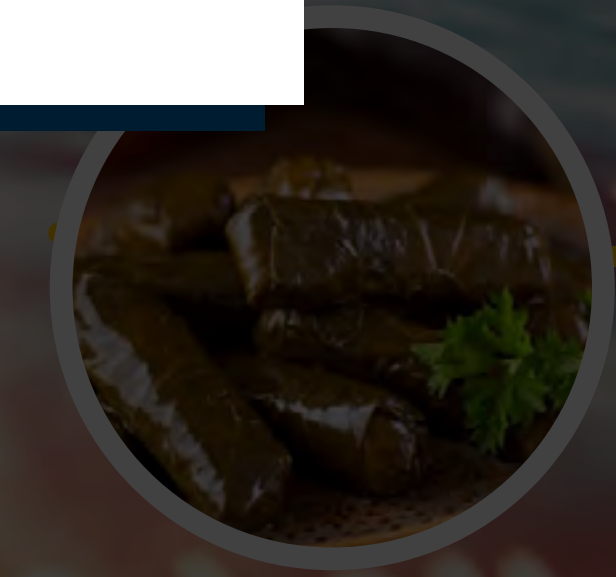


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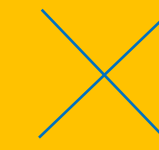
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Cocotte of bouyiourdi feta cheese with vegetables and grilled bell peppers sauce.

Corfu

Feta cheese cooked in an original way, that is baked in the oven with vegetables and added chopped hot chili pepper. It is a warm delicacy that is pleasantly cooled down by the fresh taste of anise.



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It is a small and round cheese made in Gozo with sheep's milk, salt and rennet. The cheese is shaped thanks to a small mold made with dried straws.

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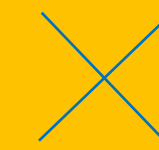
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Lettuce leaves
dolmades stuffed
with rice,
with beef in sweet
and sour sauce.

Santorini

They are small rolls wrapped in vine leaf. Dolmades are usually served as cold (vegetarian) or hot (mixed with meat) appetizers. Greek people usually have them with a glass of Ouzo, the traditional anise-based distillate.



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