

# GAZE

FINE



## ALL DAY

### Starters & Salads

#### CHARCUTERIE & CHEESE PLATTER

Cured meats, local artisan cheese, spicy cashew

#### BURRATA

Burrata, fresh herb oil, fresh basil, cherry tomatoes

#### SUMMER SALAD

Grilled zucchini, cannellini beans, almonds, yoghurt with lemon, parsley, dill, seasonal greens and seasonal fruits

#### GRILLED ASPARAGUS & RICOTTA SALAD

Grilled asparagus, lemon & green ricotta, green peas, fresh herb oil

#### SHRIMP & ARTICHOKE SALAD

Shrimp ceviche, grilled baby artichokes, cucumbers, colorful tomatoes, seasonal fruits & roasted nuts

#### TOMATOES, AUBERGINE & CHILLI PEPPER

Smoked yoghurt, parsley, chilli oil, balsamic sauce

#### WOOD OVEN SAUSAGE

Frankfurter sausage, potato salad, parmesan, flatbread

### Snacks

#### GARLIC FLATBREAD

Flatbread with fresh spices & garlic from wood oven

#### CRISPY ARTICHOKE

Crispy artichoke, pellet cheese dip, pimenton

#### CRISPY CHICKEN

with fermented honey mustard dip

#### CRISPY SHRIMP

with cherryracha dip

#### FRENCH FRIES

with cherry ketchup  
herb mix / truffle / parmesan

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## Wood Oven Neapolitan Pizzas

### CACCIO E PEPPE

Fresh mozzarella, black pepper & ricotta sauce, lemon zest

### MARGHERITA

Fresh mozzarella, San Marzano tomato sauce, basil, olive oil

### MUSHROOM

Mushroom marmalade, black pepper & ricotta sauce, fresh thyme, lemon zest

### COTTO

Lamb cotto, fresh mozzarella, San Marzano tomato sauce, red onion, basil, arugula

### BRESAOLA

Bresaola, mushroom, fresh mozzarella, San Marzano tomato sauce, arugula, parmesan

### ZUCCHINI BLOSSOM & ARTICHOKE

Zucchini blossom, artichoke pesto, ricotta, fresh mozzarella, dill, lemon zest

### PEPPERONI

Pepperoni, fresh mozzarella, San Marzano tomato sauce, basil

## Pasta

### PESTO PAPPARDELLE

Basil pesto, fresh pasta

### HARVEST PENNE

Asparagus, baby zucchini, baby carrots, peas, ricotta, fresh pasta

### MUSHROOM PAPPARDELLE

Mushroom marmalade, parmesan, lemon zest, wild thyme, fresh pasta

### PAPPARDELLE DI MARE

Vongole, shrimp, octopus, beurre blanc, fresh pasta

### PULLED BEEF BURRATA PAPPARDELLE

Burrata, pulled beef, olive oil, Pelit cheese, fresh pasta

### CASHEW CREAM GNOCCHI

Fermented cashew cream, cherry tomatoes, garlic, fresh gnocchi

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## Burgers

### CHEESE BURGER

170 gr patty, Provolone cheese, pickled caramelized onion, fermented mustard, brioche bun, french fries

### CRISPY CHICKEN BURGER

Marinated chicken, pickles, fermented mustard, brioche bun, french fries

### PULLED BEEF BURGER

24 hour cooked beef ragu ( 120g ), arugula, coleslaw, brioche bun, french fries

## Main Courses

### TENDERLOIN

Tenderloin, ancient bulghur with sun blushed cherry tomatoes, seasonal vegetables, balsamic vinaigrette

### STEAMED SEABASS

Seabass, beluga lentils with green apple, avocado, grilled lemon, citrus sauce

### CHICKEN

Chicken, quinoa with celery, seasonal vegetables, petit cheese sauce

### STEAK

Steak, oven baby potatoes, seasonal vegetables, sourcherry mostarda

Desserts are prepared daily at IZZ bakery, to enhance joy

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## TASTING MENU

### AMUSE BOUCHE

GAZPACHO  
Almond gazpacho

### SHRIMP TARTAR

Cured shrimp, zucchini tartar, carrot caramel, carrot jus

### ZUCCHINI BLOSSOM – ARTICHOKE

Zucchini blossom stuffed with citrus infused artichoke, grilled baby artichokes, roasted green onion sauce

### RED MULLET

Smoked red mullet ceviche, blueberry agre-doux with sage, lacto-fermented crackers

### PALET CLEANSER

Sorbet with seasonal fruits

### MACKEREL

Mackerel, fermented peanut butter with black garlic, kohlrabi, fresh broad bean, lemon agre-doux

### SAVARIN

Savarin soaked in espresso whiskey sauce, mascarpone mousse, almond crisp

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## TASTING MENU

AMUSE BOUCHE

GAZPACHO  
Almond gazpacho

TATAKI  
Fillet tataki, sesame brittle, pak choi, redcurrant mostarda

ZUCCHINI BLOSSOM – ARTICHOKE  
Zucchini blossom stuffed with citrus infused artichoke , grilled baby artichokes, roasted green onion sauce

LAMB KIBBEH  
Tarragon & walnut stuffed lamb kibbeh, fermented cherryracha sauce, lamb jus

PALET CLEANSER  
Sorbet with seasonal fruits

OXTAIL  
Slowly cooked oxtail, potato pave, sourcherry mostarda

BANOFFEE  
Banana sorbet, coconut cream, caramelized banana & hazelnut praline, banana jam, chocolate crisp