

MAREPINETA

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RESORT

1ST JANUARY 2026



MENU

THE CHEESEMAKER AND THE NORCINO

Selection of local cold cuts and cheeses with gourmet mustards and flavored honeys

Bread corner with products from San Patrignano

Homemade grissini and streghette (crispy flatbread)

THE BAKERY & THE TASTY

Focacce, Piadine, Grissini, Streghette
Roman flatbread with mortadella and Bronte pistachios
Crunchy ciabatta with San Daniele ham, goat cheese with honey, and lamb's lettuce
Micchetta bread with Ariccia-style porchetta
Club sandwich
Savory pancakes with crispy bacon and sunny-side-up egg
Hot dog

THE POLENTA

Taragna - Wholegrain polenta - White pearl polenta SERVED WITH:

Sausage ragout

Slices of porcini mushrooms from Alto Savio scented with wild thyme

Gorgonzola DOP fondue

Butternut squash with rosemary



OUR FRESH PASTA CORNER

Traditional lasagna

Cappellaccio with porcini mushrooms, wild thyme, and crispy guanciale chips

MAIN COURSE CORNER

Beef Wellington with jus

Cornmeal crusted wedges

Piccadilly tomatoes with fine herbs

Lightly spicy sautéed turnip greens

DESSERTS

Apple charlotte with Renette apples

Blueberry cheesecake

Black forest cake

Saint-Honoré cake

Caprese cake

Warm apple pie with crème custard

Mille-feuille with Chantilly cream and raspberries

Chocolate crème brûlée

Artisan panettone with assorted toppings



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