



Giovanni Nunziata

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ABRUZZO MENU OPTIONS

Starters

- *Fried bread and cheese balls, served with tomato and basil sauce*
- *Fried eggs cooked with red peppers in tomato sauce, basil*
- *“Sagne e fasciul”, Abruzzese pasta with beans in tomato sauce*
 - *Abruzzese fish stew*

Main courses

- *Goat or lamb meat “Neretese” style, cooked with red peppers*
 - *Lentils stew abruzzese style*
 - *Mussels stew with saffron*
- *Chicken “Franceschiello” style, with pickled vegetables, garlic and rosemary*
 - *Lamb shepherd’s style*

Desserts

- *Zeppole of San Giuseppe*
 - *Bocconotti*
 - *Parrozzo coated with dark chocolate*
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