

BAVA

JULY 4TH 2024

BAVA RESTAURANT

TANTALIZING TUNA RAVIOLI

Raw red tuna "ravioli" filled with a savory puttanesca blend, heightened by yellow teardrop tomatoes and a hint of samphire (salicornia).

ZESTY GREMOLATA PRAWNS

Gremolata-spiced prawns served with creamy chickpea crema, lively salsa verde, and a touch of burnt lemon powder.

LOBSTER CAVATELLI

Homemade cavatelli pasta with Mediterranean lobster and its bisque, paired with baby broccoli and a dash of "colatura" from Cetara.

RUSTIC RABBIT RAGOUT LASAGNA

Open lasagna with rabbit ragout, nduja, parmigiano espuma, and a sprinkle of porcini powder.

BLUEBERRY BEEF TENDERLOIN

Succulent blueberry-marinated beef tenderloin with parma ham croquettes and crispy potato truffle lasagna, served with Sicilian caponata.

SWEET SPARKLING YOGHURT FINALE

Sparkling yoghurt espuma paired with balsamic strawberries and whole wheat focaccia ice cream.