



Restaurant&catering Academia

Menu

COLD DISHES

Smoked salmon tartare with avocado ----- 13,00€

Mozzarella & marinated vegetables salad ----- 7,00€

Adriatic tuna and swordfish sea prosciutto ----- 10,50€

Dalmatian prosciutto and cheese (for two persons) ----- 15,00€

Chicken caesar's salad ----- 8,00€



PASTA

Whole wheat fettuccine with eggplants salsa ----- 9,00€

Tagliatelle with prawns and scampi bisque ----- 14,50€

Black ravioli stuffed with crab meat ----- 15,50€

SALADS

Seasonal salad ----- 3,00€

Tomato salad ----- 3,00€

Cabbage salad ----- 3,00€

Lettuce ----- 3,00€



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MAIN COURSES

Mustard and marinated rump
steak ----- 18,00€

Roasted chicken fillet with creamy
gorgonzola ----- 12,00€

Seabass fillets with dalmatian
garnish ----- 13,00€

„Roso bianco” cod fish duo ----- 14,00€

Fried squid tentacles with
mediterranean vegetables ----- 15,00€

Vegan steak with champignons --- 12,00€



RISOTTI AND SOUPS

Veal risotto with peas ----- 10,00€

Forest mushrooms risotto with
truffles ----- 9,00€

Prawn & zucchini risotto ----- 10,00€

Fisherman's smoked seafood
risoto ----- 11,00€

Beef broth ----- 3,50€

DESSERTS

Cake of the day ----- 3,00€

Apple strudel with cherries ----- 3,50€

Homemade crepes ----- 3,00€

Icecream scoop ----- 1,20€

