

Taste *Italy* with OMBRE BLU

SAILING
CATAMARAN



Proudly presenting our Exclusive Partners:



zafferano

OMBRE BLU OFFERS YOU A PRIVATE GOURMET EXPERIENCE

Secluded anchorages and the finest Italian cuisine are a specialty of OMBRE BLU.

Your open air dining room awaits you, as do our fine Italian cellar wines.

Sample Menu

Breakfast

Breakfast is served daily with fresh sliced tropical fruit, cereal, fruit juices, coffee, tea and fresh bread/pastries

Every day a selection of hot plates are offered to our guests:

Scrambled Eggs Served on Buns with Shredded Cheese Garnished with Italian Olives

Eggs Benedict served on a bed of smoked salmon

Rum Pancakes Topped with Honey and Butter or Hot Maple Syrup Sprinkled with Nutmeg

Omelette

Fried Eggs with Bacon & Grilled Tomato



Lunch

Octopus Salad made the Sicilian way & drizzled with the finest Italian Extra Virgin Olive Oil

Paccheri Pasta with Zucchini, Fresh Ricotta & Mint - accompanied by

Pear, Walnut & Rocket Salad

Hot Prawn & Potato Salad drizzled with a seeded Mustard Dressing

Picnic Basket packed with Fresh Rolls, Assorted Cheeses, Sliced Meats & Fruit

Freshly Sliced Buffalo Mozzarella with Tomatoes, Basil, Drizzled in Extra Virgin Olive Oil
accompanied by a platter of Prosciutto & Rockmelon & served with Home Baked Bread

Homemade Basil Pesto Basmati Rice topped with Cherry Tomatoes toasted Pine Nuts &
accompanied by Anchovy & Orange Crostini

Spaghetti with Bottarga & Breadcrumbs cooked in Garlic and Chili



Dinner

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Antipasto

Caponata of Eggplant, Peppers & Olives

Finely sliced Red Beetroot and Italian Goats Cheese drizzled with a Green Pepper sauce

Risotto with Calamari cooked in White Wine & fresh Herbs

Sauté of Prawns cooked in Marsala Wine & served on a bed of cooked Italian Salad

Trio of Tartar ≈ Swordfish, Tuna & Prawns with our own marinades

Sauté of Muscles & Clams cooked in Garlic & White Wine & topped with fresh Italian Flat Leaf Parsley

Sardinian Carasau layered with Stracchino, Sun Dried Tomatoes and Black Olives

Main Course

Marinated Beef Fillet barbequed whole, sliced and served with crunchy oven Garlic & Rosemary Roasted Potatoes

Calamari cooked with sliced Lemons & Breadcrumbs served with shredded Zucchini, Garlic & Mint & Soy & Balsamic Peperoni

Pasta alla Trapanese with Garlic, Fresh Tomatoes, Basil & Pecorino Cheese topped with crushed Almonds & sided with whole Red Prawns

Fired Tuna Steaks marinated in Soy Sauce and Sesame Seeds served with Mediterranean Vegetables

Sword Fish cooked in the Aeolian Style with Capers, Black Olives, Garlic & Tomato

Pork Fillet alla Veneziana cooked in Milk & Nutmeg served with our Sweet & Sour Peperoni

Herb & Olive crusted chicken served with Celery Mash and Green Beans cooked in White Wine, Tomato, Garlic & Basil



Dessert

Chocolate Gelato served with Chocolate from Modica and fresh Mint

Cannoli filled with fresh Ricotta & topped with chopped Pistachio Nuts

Chocolate Vesuvio served with Vanilla Bean Gelato

Panna Cotta drizzled with our homemade Strawberry Jus

Crema Pasticciera served with Chocolate Grissini

Chilled Cream of Lemon served with fresh Strawberries & Italian Biscotti

Assorted Italian Cheese Platter served with dried local Fruits



Menus will be catered to your preferences which will be discussed prior to your vacation.