



SY Allegro Menu

Exciting and fresh, enjoy our menu!

SY Allegro Menu

• DAY 1 •

Breakfast

Fruit platter, toast and preserves. With poached eggs and sundried tomatoes, arugula as well as crisp prosciutto. Drinks include juices, coffee and tea.

Lunch

Langoustines served with a chilled herb couscous salad with cucumber and local peaches.

Dinner

Starter is chilled gazpacho with a modern zesty twist, served with olive oil pearls & melba toast.
Main Mediterranean Lobster pasta, infused with local tomatoes, basil and lemon emulsion
Dessert
Pineapple carpaccio, vanilla champagne syrup & ice cream.

• DAY 2 •

Breakfast

Fruit platter, toast and preserves. Served with basil and trout topped scrambled eggs on a bed of fresh tomatoes. Drinks include juices, coffee and tea.

Lunch

A grilled Sarago fish, stuffed with thyme, lemon and garlic. Prepared to perfection with locally sourced vegetables and arugula salad.

Dinner

The starter is Sicilian peaches grilled and served with basil-infused mascarpone, prosciutto roses and balsamic reduction on a bed of arugula. This is followed by the main - mouth-watering vongole with a citrus twist and Scolfi's crisp local bread for the broth. The dessert is a vodka spritzer lemon sorbet with basil.

• DAY 3 •

Breakfast

Fruit platter, toast and preserves. With fried eggs on grilled aubergine, topped with a sundried tomatoes tapenade. Drinks include juices, coffee and tea.

Lunch

Hearty Sicilian cuttlefish pasta in a white wine, tomato and garlic reduced sauce. This dish is the stuff of Italian dreams! Served with a fennel salad topped with blood oranges.

Dinner

Starter is cold tonnato on carpaccio of tomato and veal. The main is a pistachio, basil and matcha crusted Spigola on a bed of Mediterranean-style vegetable rice. The baked cheesecake with frutti di bosco provides the perfect finish.

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• DAY 4 •

Breakfast

Fruit platter, toast and preserves. Served with an Italian-inspired omelette with buffalo mozzarella, tomato and basil. Drinks include juices, coffee and tea.

Lunch

Linguini con frutti del mare in a hearty Italian tomato and basil baked pasta sauce base, accompanied by a fresh salad.

Dinner

The starter is an icy scallop ceviche, cured in a Sicilian orange zest, olive oil pearls and soy sauce. The main is chicken, date and almond roulades with grilled fennel and pea mash drizzled in a red wine and date reduction. The dessert is juicy griddled Italian peaches with ice cream.

• DAY 5 •

Breakfast

Fruit platter, toast and preserves. Local eggs, boiled to personal preference are also served along with arugula and parmesan pan-crisped rosemary bread. Drinks include juices, coffee and tea.

Lunch

Lemon marinated Mediterranean Sole on basil and sundried tomato savoury rice with Italian vegetables, served alongside a freshly prepared salad.

Dinner

The starter is tuna tartare with basil avo base and fine crisp. The main is a grilled rack of lamb with sweet potato mash, tzatziki and fine green beans. The menu closes with a dessert of poached pears with white wine syrup and star anise.

• DAY 6 •

Breakfast

Fruit platter, toast and preserves. Parmesan scrambled eggs, topped with basil and olive oil pearls. Drinks include juices, coffee and tea.

Lunch

Mediterranean quiche with peppers, parmesan and courgette served with a freshly prepared salad.

Dinner

The starter is a Bottarga di muggine served on a bed of salad with lemon marinated apple flowers. The main is fresh scallops seared and served on a radish gelee with pea mash and radish crème. Dessert is a Tiramisu made with orange liqueur.

• DAY 7 •

Breakfast

Frittata of courgette, sun dried tomatoes, olives and motza, topped with crisp prosciutto and basil. Drinks include juices, coffee and tea.

Lunch

Fish, meat or a combination BBQ onboard, served with a potato, green, or lobster salad. Meats include crumbed lemon chicken skewers, marinated beef fillet, sausages, crispy pork rinds, whole fish, and prawn skewers.

Dinner

The starter on the last evening is a traditional octopus and potato dish with basil. This is followed by a main course of lemon butter Dorado fish on butter bean mash with fresh green vegetables, topped with toasted almonds. Dessert is a sumptuous chocolate mousse.