



THE SWEET LIFE ON THE RIVIERA
THE SUMMER FESTIVAL 2026
August 15, 2026

Ferragosto at the Grand Hotel del Mare Resort & Spa

A journey through the flavours, aromas and elegance of the Italian Riviera.

A special evening featuring signature cuisine, live cooking demonstrations, music and a magical atmosphere under the stars, to celebrate the magic of summer together.

The evening will begin with an aperitif served on the Bellavita terrace, followed by a buffet dinner served poolside.

Admission to the Ferragosto Gala is granted upon purchase of a voucher



APERITIF ON THE BELLAVITA TERRACE

Prawns in kataifi pastry

Cacio e pepe arancini

Gillardeau oysters with Sorrento lemon on ice

Cones of mixed fried squid, prawns and vegetables with tartar sauce

Drinks: Cocktails and Champagne

THE BAKER'S CORNER

Ligurian focaccia
Recco-style focaccia
Homemade breads

STARTERS

Octopus and potatoes: a traditional Ligurian recipe
Veal with tuna sauce
Cuneo buffalo mozzarella plait with yellow and red cherry tomatoes
Swordfish carpaccio with citrus fruits and pink pepper
Thick-cut San Daniele prosciutto with melon
Tuna tartare with avocado, creamy cheese, black sesame and ponzu sauce
Grilled vegetables
Norwegian salmon with marinated courgettes, Taggiasca olives and sesame
Aubergine parmigiana
Chickpea hummus with squid, Sanremo prawns and Pantelleria capers
Salmon with green apple and lime
Salmon en bellavista
Prawn cocktail in Aurora sauce

THE BUTCHER

A platter of the farmer's cheeses and cured meats
A wheel of Parmigiano Reggiano

THE VEGETABLE GARDEN

Salads: Rocket, Curly endive, Iceberg lettuce, Baby spinach, Lamb's lettuce
Toppings: Green beans, Potatoes, Hard-boiled eggs, Ovoline cheese, Cetara anchovies, Cucumbers, Peppers, Sweetcorn, Croutons, Grana Padano, Tuna fillets
Sauces: Caesar dressing, Yoghurt dressing

Greek Salad with Cucumbers, Peppers and Epiros Feta

Summer Peach and Burrata Salad

Fresh rocket, grilled peaches, creamy burrata, crispy prosciutto, walnuts, extra virgin olive oil, honey and balsamic vinegar

Tropical Prawn Salad

Mixed salad leaves, seared prawns, mango, pineapple, avocado, sesame seeds, lime, extra virgin olive oil and ginger

Strawberry and Parmesan Salad

Rocket, fresh strawberries, shavings of Parmigiano Reggiano, toasted pine nuts and balsamic vinegar glaze

Brazilian salad

Chickpea salad with mango, melon, pineapple and Tropea onion

Watermelon and feta salad

Diced watermelon, Greek feta, fresh mint, black olives, cucumber, extra virgin olive oil and pepper

FIRST COURSES & SHOW KITCHEN

Apulian orecchiette with seafood

Ravioli stuffed with burrata from Andria, served with a sauce made from two types of tomato and basil

Fettuccine Alfredo

MAIN COURSES

Gratinated prawn skewers

Baked sea bream with courgette flowers and Taggiasca olives

Mixed grilled meats

Brazilian fajitas

SIDE DISHES

Baked potatoes

Sautéed spinach

Vegetable ratatouille

DESSERTS

Freshly filled cannoli
Tiramisu
Pavlova
Medovik
Napoleon
Chocolate mousse
Bronte pistachio mousse
Mango and passion fruit semifreddo
Crème caramel
Panna cotta
Amalfi lemon tart
Mini pastries
The Homemade Ice Cream Corner
Fresh fruit medley
Seasonal fruit
Watermelon



The cost of the evening is €120.00 per person, including water, coffee and a service charge; wines are à la carte. Children aged 0–2 go free. Children aged 3–11 pay €55.00.

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