

CORTESA



RUNWAY

AIRPORT RESTAURANT
OLBIA COSTA SMERALDA

In-Flight Catering



WELCOME TO SARDINIA

At Cortesa Catering, we are passionate about food and we are renowned for excellence in delicious and well-presented dishes. We dedicate extensive resources to the creation of delicious, bespoke menus presented in first class style. Our aim is to exceed your expectations by providing a wonderfully satisfying fine dining experience in the sky.

Our chefs have an unparalleled passion for creating delicious, mouth-watering meals. Their talent and experience, together with the finest, freshest ingredients, combine to produce outstanding dishes that totally delight the senses.

We use only fresh produce sourced locally on a daily basis from a selection of carefully chosen suppliers. You can be assured of

the freshness and nutritional value of the ingredients in the food we prepare. We provide an extensive range of healthy option meals, including low fat, low cholesterol, special dietary meals and children's meals.

We are proud to serve our choices of Italian dishes but we will do our best to supply those items that are not listed in our menu. We are also happy to accept special requests and dietary restriction requirements that may need to be discussed with our Chefs.

Sincerely,
The Cortesa Catering Team

CONTACT INFORMATION

Cortesa Restaurant & in Flight Catering

Based within the General Aviation Terminal,

Olbia Costa Smeralda Airport Olbia (LIEO) Sardinia, Italy

Tel +39 0789 56 3533 /448

Fax +39 0789 56 3494

cortesa.restaurant@geasar.it

- OPERATING SINCE JULY 2009
- FOOD SAFETY SYSTEM (HACCP)
- CATERER PROVIDER SECURITY
CERTIFICATION ISSUED BY ENAC
(ITALIAN CIVIL AVIATION AUTHORITY)

CONTACT NAMES:

Luisella Murgia

Restaurant Manager

& Inflight Catering Coordinator

Mob +39 345 62 46 681

luisella.murgia@geasar.it

Tommaso Perna

Executive Chef

Mob +39 346 02 77 606

tommaso.perna@geasar.it

Antonello Stefanopoli

F&B Manager

Mob +39 348 39 15 704

antonello.stefanopoli@geasar.it

CAPTION OF FOOD ALLERGEN

Dear customers, if you have food allergies or intolerances, please let us know, we may assist you better in your choice.

Each dish on the menu will be marked with the symbols listed below if there is the presence of allergens.



Cereals containing gluten(wheat, rye, barley, oats, spelled, kamut or their hybridised strains) and products derivatives;



Crustaceans and products derivatives;



Eggs and egg products derivatives;



Fish and fish products derivatives;



Peanuts and products derivatives;



Soy beans and products derivatives;



Milk and milk products derivatives (including lactose);



Nuts that 'Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), walnuts (Juglans regia), cashew nuts'(Anacardium occidentale),pecan (Carya illinoensis Wangen, Koch), Brazil nuts (Brazil nut), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and product derivatives;



Celery and products derivatives;



Mustard and products derivatives;



Sesame seeds and products derivatives;



Sulphur dioxide and sulphites at concentrations of more than 10 mg / kg or 10 mg / liter expressed as SO₂;



Lupin and products derivatives;



Molluscs and products derivatives.

If you are intolerant or allergic to any other substances not listed above we have a recipe book with all the ingredients and the composition of our dishes, so do not hesitate to ask for it.

However please note that in our areas of production we use many of these allergens, so we can't exclude the possibility of contamination.

BREAKFAST



COLD BREAKFAST

1 *Continental Breakfast* _____



Sliced fruit, selection of breakfast pastries , jams and honey, butter, plain or fruit yogurt, rusks and bread rolls, fruit juice.

2 *Luxury Continental Breakfast* _____



Sliced fruit, selection of breakfast pastries and muffins, selection of cured meat and cheeses, jams and honey, butter, plain or fruit yogurt, cereal and milk, rusks and bread roll, fruit juice.

HOT BREAKFAST (we use only organic eggs)

3 *English Breakfast* _____



Omelette, scrambled eggs or fried eggs (two eggs), 4 slices of bacon or 1 sausage, mushrooms, tomatoes, baked beans and bread rolls.

4 *Omelette* (three eggs). _____



5 *Scrambled Eggs* (three eggs). _____



6 *Extra Sliced Bacon* (four slices).

7 *Extra Sausage* (two sausages).

7b *Pancakes** _____



7c *Porridge* _____

7d *Boiled Eggs* _____



ITALIAN CURED MEATS

8 *Ham* _____

9 *Cured Ham* _____

10 *Sliced Turkey* _____

11 *Sliced Chicken* _____

12 *Salami* _____

13 *Bresaola* (cured beef meat).

14 *Roast Beef* _____

15 *Selection of Cured Meat* _____



ITALIANS AND INTERNATIONAL CHEESES _____



Served with cheese crackers, selection of sundried fruit and grapes.

16 *Pecorino* _____

17 *Parmesan* _____

18 *Brie* _____

19 *Goat's Cheese* _____

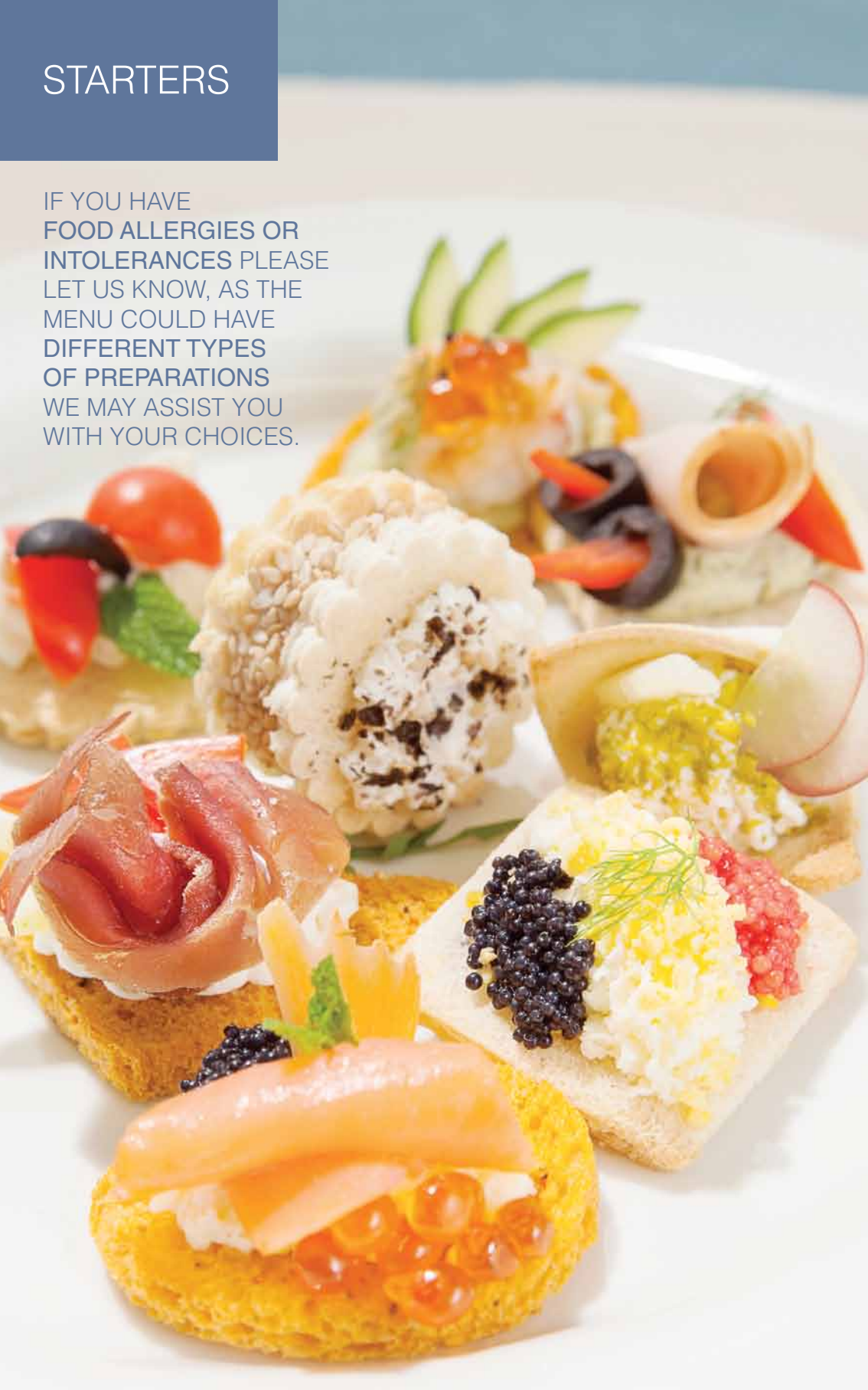
20 *Buffalo Mozzarella* _____

21 *Cream Cheese* _____

22 *Cheese Selection* _____

STARTERS

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MENU COULD HAVE
DIFFERENT TYPES
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23 SELECTIONS OF CANAPES

Five pieces per portion as a minimum order.

24 Seafood Salad* _____



25 King Prawns Salad* _____

Seasonal salad leaves, king prawns, chives,
cherry tomatoes, potatoes.



26 Shellfish Salad* _____

Seasonal salad leaves, spiny lobster, scampi,
king prawns, cherry tomatoes, chives.



27 Octopus Salad* _____

Octopus, potatoes, cherry tomatoes, parsley.



28 Smoked Salmon with Garnish _____



29 Selection of Smoked Fish _____

Smoked salmon, smoked swordfish, smoked tuna,
choices from the market, with Garnish.



30 Selection of Italian Antipasti _____

Sun dried tomatoes, pickles vegetables, black olives,
marinated grilled vegetables, marinated button onions.



30c Assorted Vegetable Crudités with Dips _____



31 Cured Ham with Melon _____

32 Caprese Salad _____

Buffalo mozzarella cheese, sliced tomato, basil dressing.



33 Bresaola served with Rocket & Shaved Parmesan _____



34 Caesar Salad _____

Cos lettuce, croutons, shaved parmesan cheese, caesar dressing.



35 Chicken Caesar Salad _____

Cos lettuce, grilled chicken breast, croutons,
shaved parmesan, caesar dressing.



36 Nicoise Salad _____

Tuna (fresh or canned), seasonal salad leaves, egg, green beans,
olives, vinaigrette, anchovies.



36b Greek Salad _____

Mixed leaves salad, feta cheese, cherry tomatoes, cucumber, olives
red onions, oregano.



37 Seafood Platter* _____

Selection of shellfish and fish on the market.





38 *Pasta with Smoked Salmon* _____
Smoked salmon, double cream and chives, lemon zest.



39 *Seafood Risotto or Pasta** _____
Selection of fish and shellfish, a touch of tomato sauce and herbs.



40 *Pasta with Bolognese Sauce* _____
Minced veal & beef meat, tomato sauce.



41 *Pasta with Tomato Sauce and Basil* _____



42 *Pasta with Basil Pesto Sauce* _____



43 *Lasagna with Bolognese Sauce or Vegetarian Option* _____



44 *Tagliatelle with Mushrooms and Double Cream* _____



45 *Risotto with Saffron* _____



46 *Vegetable Soup or 46b Minestrone* _____
Seasonal vegetables, extra virgin olive oil.



47 *Tomato Soup* _____



MAIN COURSES



FISH

- 48 Grilled Sea Bass Fillet
- 49 Steamed Sea Bass Fillet
- 50 Grilled Whole Sea Bass
- 50 Steamed Whole Sea Bass
- 52 Grilled Gilt Head/Sea Bream Fillet
- 53 Steamed Gilt Head/Sea Bream Fillet
- 54 Grilled Whole Gilt Head/Sea Bream
- 54 Steamed Whole Gilt Head/Sea Bream

- 56 Grilled Selection of Shellfish*
- 57 Pan Fried Salmon
- 58 Grilled Swordfish Steak*
- 59 Whole Fresh Lobster or Spiny Lobster*
- 60 Grilled Tuna Steak*

MEAT

- 61 Grilled Fillet of Beef
- 62 Grilled Beef Steak
- 64 Veal Paillard
- 65 Beef Tagliata (grilled and sliced beef steak),
Served with rocket salad and shaved parmesan.
- 66 Grilled Chicken Breast or Milanese Style
- 67 Grilled Lamb Chops (four ribs per portion).
- 68 Veal Escalope Milanese Style
- 68a Duck Breast (pan fried or roasted).



SIDE DISHES



- 69 *Mixed Salad*
Seasonal mixed salads leaves, cherry tomatoes, cucumbers.
- 70 *Green Salad*
Seasonal salad leaves.
- 71 *Tomatoes & Cucumbers*
- 72 *Selection of Steamed Vegetables*
- 73 *Selection of Grilled Vegetables* _____
- 74 *Fried or Roasted Potatoes* _____
- 75 *Steamed Potatoes*
- 76 *White Rice*
- 77 *Basmati Rice*
- 78 *Venere Rice*






WOOD OVEN COOKED PIZZA

- 80

Margherita

Tomato sauce, mozzarella cheese.


- 81


Napoli

Capers, anchovies, tomato sauce, mozzarella cheese.


- 82

Whit Mushrooms

Tomato sauce, mozzarella cheese, mushrooms.


- 83

Olbia

Tomato sauce, mozzarella cheese, rocket, cherry tomatoes.


- 84

Diavola

Tomato sauce, mozzarella cheese, spyce sausages, onio.




SANDWICHES

- 85

Closed

(four pieces per portion).


- 85b

Open

(four pieces per portion).
- 85s

Finger Sandwiches

(eight pieces per portion).
- 86

Panini

(Italian style)

FILLING SUGGESTIONS

- a

Mozzarella and Tomato with Basil Pesto


- b

Ham and Cheese with Mayonnaise


- c

Parma Ham and Cheese whit Mayonnaise


- d

Ham with Grain Mustard


- e

Tuna with Mayonnaise


- f

Eggs and Mayonnaise


- g

Sliced Chicken whit Mayonnaise


- h

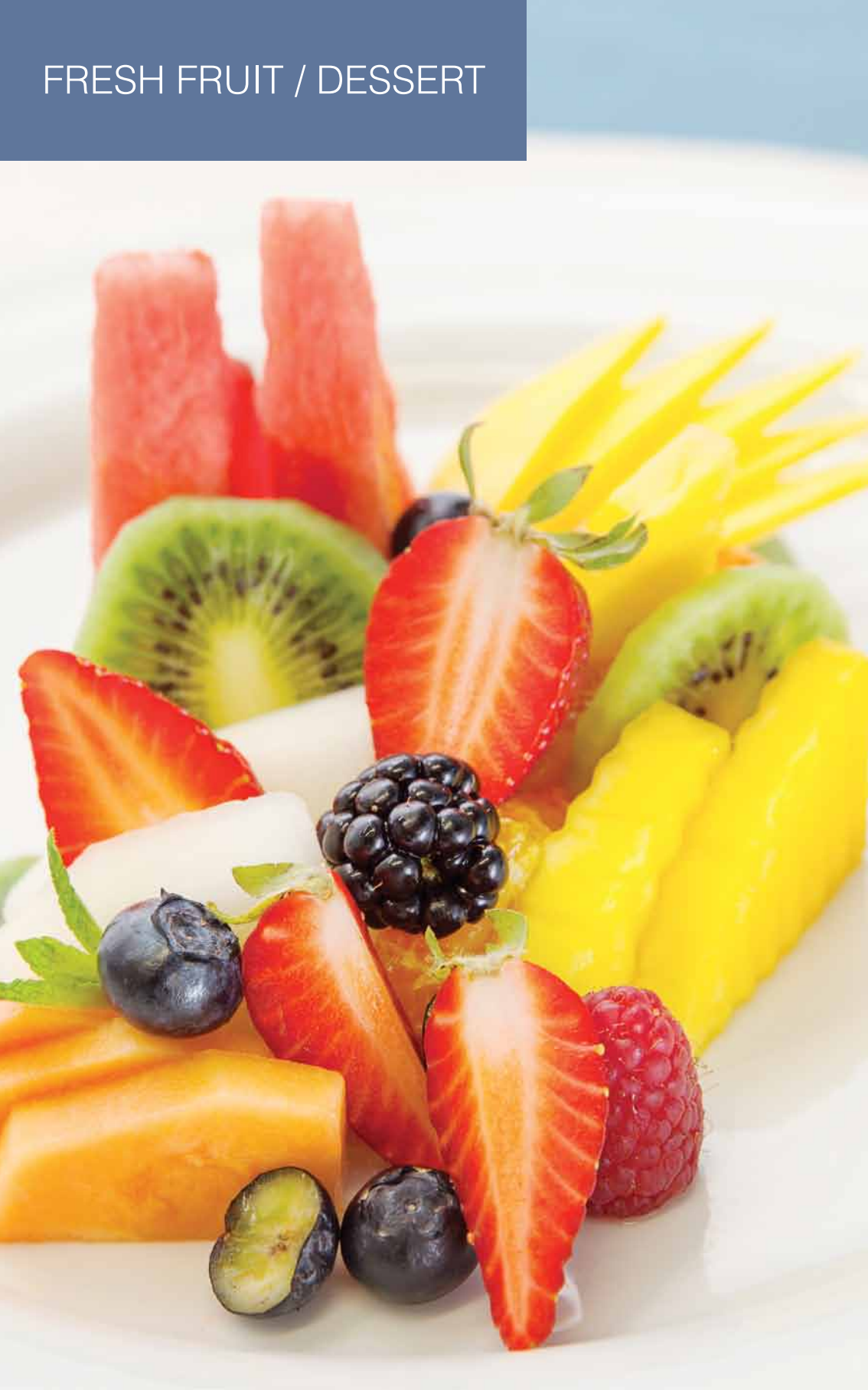
Roast Beef with Horseradish


- i

Smoked Salmon with Cream Cheese










FRESH FRUIT / DESSERT



FRESH FRUIT

- 87 Tray of Fresh Sliced Fruit
- 87b Fruit Sticks
(minimum 5pc per portion) large or small.
- 88s Small Fruit Basket
- 88m Medium Fruit Basket
- 88b Large Fruit Basket
- 89 Mixed Berries (200gr per portion).
- 89b Whole Fruit (per piece)

DESSERT

- 90 Tiramisù _____ 
- 91 Fresh Fruit Tart* _____ 
- 92 Panna Cotta _____ 
- 93 Italian Style Pasticcini _____
(Mini Pastries), minimum five pieces per portion. 
- 93c Chocolate Pralines _____ 
- 94 Luxury Dessert Selection* _____
(please see the attached menu). 
- 94b Assorted Italian Ice Cream and Sorbets _____ 

FRUIT JUICES



FRESH FRUIT JUICES

- 95a *Tomatoes*
- 95 *Apple*
- 96 *Orange*
- 97 *Grapefruit*
- 98 *Pineapple*
- 99 *Strawberry*
- 100 *Mango*

DAIRY PRODUCTS

- 101 *Milk* _____
(whole, semi skimmed or skimmed).
- 103 *Yogurt*
(natural or with fruit).
- 104 *Coffee Creamer*
(minimum 10pc).
- 104b *Butter*
(individually wrapped).



BEER / WATER / SOFT DRINKS



BEERS

105 *Ichnusa* (local beer)

106 *Heineken*

WATER & SOFT DRINKS

107b *Smeraldina* (local water) still or sparkling 1,5L.

107m *Smeraldina* (local water) still or sparkling 0,50L.

107s *Smeraldina* (local water) still or sparkling 0,25L.

108b *Evian* (still) 1L

108m *Evian* (still) 0,50L

109b *Perrier cl 75*

109s *Perrier cl 0,50*

110 *Soft Drinks cl. 33*

Coca Cola (LIGHT, ZERO), Fanta, Sprite,
Chinotto, Powerade, Burns (energy drink), Iced Tea.

110a *Juice in Tetra-pack*

CONCIERGE AND OTHER SERVICES

DO NOT HESITATE
TO CONTACT US
ABOUT YOUR NEEDS;
OUR TEAM WILL BE
PLEASED TO FULFIL
YOUR EXPECTATIONS.
WE ARE ABLE TO SUPPLY
SPECIAL WINES, SUSHI,
MAGAZINES, FRESH FLOWER
ARRANGEMENTS, CLEANING,
AND LUXURY ITEMS,
SUCH AS CAVIAR
AND FOIE GRAS.

TO MAKE YOUR LIFE EASIER

- 111 *Lemon* (sliced or whole).
- 112 *Garnish Pack* (mixed herbs leaves on request).
- 113 *Tea*
- 114 *Bread Rolls** _____
- 115 *Croissants* _____
- 116 *Dried Fruit* _____
- 116a *Honey/Jam 30gr*
- 116b *Cereal* _____
- 116c *Crisps* _____
- 117 *Caviar Condiments* _____
- 118 *Cutlery Set*



TOILETRIES

- 118b *Kitchen Rolls*
- 118c *Napkins*
- 119 *Wet Towels*
- 119s *Kleenex*
- 119t *Toothbrush*
- 119u *Toilet Roll*
- 119v *Hand and Face Cream*

EQUIPMENT

- 119a *Zip Lock Bag*
- 119b *Gloves*
- 119c *Trash Bags*
- 119d *Drinking Cups*
- 119e *Thermos*
- 119f *Kitchen Towels*

LUNCH BOXES

IF YOU HAVE
FOOD ALLERGIES OR
INTOLERANCES PLEASE
LET US KNOW, AS THE
MENU COULD HAVE
DIFFERENT TYPES
OF PREPARATIONS
WE MAY ASSIST YOU
WITH YOUR CHOICES.

LUNCH BOXES

To be served Hot or Cold (including: starter, main course, side dish, fruit/dessert).

- 120 *Fish VIP Lunch box*
- 121 *Meat VIP Lunch box*
- 122 *Vegetarian VIP Lunch box*
- 123 *Fish Crew Lunch Box*
- 124 *Meat Crew Lunch Box*
- 125 *Vegetarian Crew Lunch Box*

SARDINIAN FOOD

TYPICAL TRADITIONAL SARDINIAN CUISINE BOASTS VERY ANCIENT ROOTS, AT FIRST AGRO-PASTORAL, BUT SLOWLY EXPANDED, ACQUIRING IN TIME RECIPES BASED ON **FISH AND SEAFOOD**. SARDINIA HAS A **WIDE SELECTION OF PRESERVED MEATS AND CHEESES**, VARYING IN TASTE AND AGE. DISHES VARY FROM AREA TO AREA, SHARING ONLY THE SARDINIAN IDENTITY; PLEASE FIND OUR **BEST SELECTIONS** ON THE RIGHT.



STARTERS

- 154** *Insalatina di Bottarga, pomodorini e Sedano* _____
Typical Sardinian salad with salted dried, grey mullet roe, cherry tomatoes and celery.
- 155** *Aragosta alla Catalana* _____
Steamed spiny lobster seasoned with onions, tomatoes and citrus dressing.
- 156** *Sa Panada di Carne o di Verdura* _____
The name panada literally means “ball” and it is a traditional pie from Sardinia, it can be made with pork or vegetables.



PASTA

- 157** *Fregola con Arselle* _____
Typical Sardinian pasta made from semolina, rubbed together with a bit of water, forming little tiny balls, served with fresh clams and tomatoes.
- 158** *Malloreddus alla Campidanese* _____
Typical Sardinian gnochetti made with semolina, pork sausage, tomatoes, onions, saffron and a sprinkle of sheep's cheese.
- 159** *Culurgiones all'Ogliastrina* _____
Dumplings filled with potatoes, pecorino cheese and fresh mint, dressed in tomato sauce and grated Sardinian cheese.



MAIN COURSE

- 160** *Il Porcetto*
Spit-roast suckling pig is the most famous typical Sardinian dish. The cooking procedure is long and a lot of attention is required to obtain juicy meat with a crunchy rind.
- 161** *L'agnello in Umido* _____
Stewed lamb with seasonal vegetables.
- 162** *La Cassola* (zuppa di pesce) _____
Typical Sardinian fish soup with olive oil, garlic, chopped onion, parsley, sun-dried tomatoes and assorted fresh fish and seafood from the market.



DESSERTS

- 163** *Sebada** _____
A traditional Sardinian fritter. This Sardinian sweet, famous throughout the world, divinely pairs the sweetness of the honey with the saltiness of the pecorino cheese, making for an intriguing and intense flavor.
- 164** *Torrone* _____
Sardinian nougat made with honey.
- 165** *I Dolci Secchi* _____
Assorted Sardinian biscuits.





94 LUXURY DESSERT

Triple Chocolate *

Chocolate sponge cake, milky chocolate mousse, white chocolate centre, dark chocolate couverture.

Passion Fruit *

Plain sponge cake, passion fruit and white chocolate mousse, glazed with a passion fruit coulis.

Apple Tart *

Shortcrust pastry filled with apples and custard cream, topped with crumble.

Rocher by Loddo *

Shortcrust tart, creamy hazelnut, white chocolate and hazelnut ganache, covered with crunchy milk chocolate and hazelnut.

Choccomoka *

Chocolate sponge cake, chocolate and coffee mousse, glazed with a dark chocolate couverture.

Myrtle *

Plain sponge cake, myrtle mousse with a white chocolate mousse centre.

Cheesecake *

Crumbled shortcake pastry, cream cheese mousse, topped with a raspberry geleè.



in partnership with

LA DOLCE VITA

PASTICCERIA • CAFFETTERIA

ORISTANO, GHILARZA DAL 1983

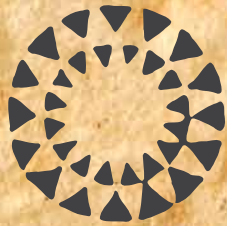


LOCATED ON THE NORTH EAST COAST OF SARDINIA, CLOSE TO COSTA SMERALDA, ECCELSA AVIATION RUNS A PRIVATE AVIATION TERMINAL AT THE OLBIA AIRPORT, OPEN 24 HOURS, 7 DAYS A WEEK. THE ECCELSA TEAM IS ABLE TO PROVIDE A VAST RANGE OF AIRCRAFTS, FROM THE SMALLEST SINGLE PISTON ENGINE TO B747 OR B777.

A FEW MINUTES AWAY FROM THE MOST FAMOUS SARDINIAN BEACHES, MARINAS, GOLF COURSES AND CONVENTION CENTRES, ECCELSA AVIATION IS THE PERFECT CHOICE TO PLAN A TRIP TO SARDINIA.

YOU AND YOUR GUESTS WILL ALWAYS RECEIVE A GRACIOUS WELCOME. WE WILL ENSURE YOU A SECURE, SAFE AND COMFORTABLE STAY.

APT Olbia Costa Smeralda 07026 Olbia (OT) Italy
T. +39 0789 563480 - F. +39 0789 563481
handling@eccelsa.com
www.eccelsa.com



karasardegna.it

THE BEST COLLECTION OF TYPICAL SARDINIAN PRODUCTS, AVAILABLE DIRECTLY AT THE KARASARDEGNA SHOP INSIDE THE ECCELSA TERMINAL OR AT YOUR HOME WITH THE EXPRESS SHIPPING SERVICE.

WWW.KARASARDEGNA.IT

maria assunta fodde_ph©

**ANY OTHER FOOD REQUEST
SHOULD BE DISCUSSED,
DIRECTLY, WITH OUR CHEF.**



**We only use fresh and high quality ingredients, but sometimes, due to market availability, sometimes may be replaced with a top range frozen product.*

**Cancellation policy: Any catering that is cancelled less than 3 hours before delivery time will be entirely charged, other cases will be taken into consideration depending on the situation. We will apply surcharge fees for delivery between 12:00pm and 6:00am and for last minute orders up to 1.5 hrs.*