

MENU

FOOD

MENU 1

CREPES WITH MORTADELLA MOUSSE AND GRILLED COURGETTES ON A SKEWER (NF)
PARMIGIANA AUBERGINES ON THE SPOON (GF,V,NF)
PESTO AND COURGETTES LASAGNE ON THE SPOON (V,NF)
STRACCIATELLA AND CONFIT TOMATOES ON THE SPOON (V,GF)
MINI TARTLETS WITH ITALIAN CUSTARD AND FRESH FRUIT (V,NF)

MENU 2

GRAPES COATED IN GORGONZOLA AND ROASTED PISTACHIOS (GF,V)
CURED MEATS BOARD (DF,NF)
PARMA HAM, COPPA AND ROSEMARY FOCACCIA
ASPARAGUS AND GOAT CHEESE MINI CREPE (V,NF)
MEDITERRANEAN SWORD FISH PARCEL (GF,NF)
SEARED TUNA WITH MASH POTATOES ON THE SPOON (GF,NF)
AUBERGINE AND MUSHROOM ROLL (GF,V)
TIRAMISÙ (V,NF)

MENU 3

CURED MEATS BOARD (DF,NF)
PARMA HAM, COPPA, SALAME FELINO AND ROSEMARY FOCACCIA
CHEESE BOARD (V,GF)
PARMIGIANO REGGIANO 24 MONTHS DRIZZLED WITH BALSAMIC VINEGAR, BUFFALO MOZZARELLA, PECORINO
GRAPES COATED IN GORGONZOLA AND ROASTED PISTACHIOS (GF,V)
MINI ARANCINI (NF,V ON REQUEST)
SALMON ROSETTES CROUTONS (NF)
POLENTA CROUTONS WITH MUSHROOMS AND TRUFFLES (GF,V)
ASPARAGUS WRAPPED IN PARMA HAM WITH A TOUCH OF PESTO (GF)
QUAIL EGG AND SALMON ROE ON CUCUMBER (V,GF,NF)
BOLOGNESE LASAGNE ON THE SPOON (NF)
PANNA COTTA WITH FOREST FRUIT (GF,NF)

DRINKS

PANNA STILL WATER
SAN PELLEGRINO SPARKLING WATER
ORANGE JUICE
APPLE JUICE
SAN PELLEGRINO SOFT DRINKS SELECTION
NESPRESSO COFFEE AND TEAPIGS TEA