

MENU 1

QUAIL EGG AND SALMON ROE ON CUCUMBER (V,GF,NF)
SEARED TUNA WITH MASHED POTATOES ON THE SPOON (GF,NF)
AUBERGINE AND MUSHROOM ROLL (GF,V)

CRÊPES WITH RADICCHIO, GORGONZOLA, WALNUTS AND TOMATOES CONCASSE (V)

COD ALLA LIVORNESE SERVED WITH MASH POTATOES AND WILTED SPINACH (GF,NF)

CELEBRATION CAKE (NF)

MENU 2

PARMIGIANA AUBERGINES ON THE SPOON (GF,NF,V)

STRACCIATELLA AND CONFIT TOMATOES ON THE SPOON (GF,NF, V)

ASPARAGUS WRAPPED IN PARMA HAM WITH A TOUCH OF PESTO (GF)

MEDITERRANEAN SWORDFISH PARCEL (GF,NF)

BEEF CARPACCIO WITH ROCKET, PARMESAN, PINE NUTS, SUNDRIED TOMATOES (GF)

PUMPKIN AND TALEGGIO RAVIOLI SEASONED WITH BUTTER AND SAGE (NF,V)

PANNA COTTA WITH FOREST FRUIT (GF,NF)

PEAR AND CHOCOLATE CAKE CUBE (NF,V)

MENU 3

CURED MEATS BOARD (DF,NF)

PARMA HAM, COPPA AND ROSEMARY FOCACCIA

CHEESE BOARD (V,GF)

PARMIGIANO REGGIANO 24 MONTHS DRIZZLED WITH BALSAMIC VINEGAR, BUFFALO MOZZARELLA, PECORINO

SEARED TUNA WITH MASH POTATOES ON THE SPOON (GF,NF)

MINI ARANCINI (NF,V ON REQUEST)

BURRATA WITH BASIL DRESSING, CONFIT TOMATOES AND MIXED LEAVES SALAD

PISTACHIO CRUSTED TUNA WITH MASH POTATOES AND WILTED SPINACH (DF,GF)

SGROPPINO AL LIMONE

TIRAMISÙ (NF,V)

MINI TARTLETS WITH ITALIAN CUSTARD AND FRESH FRUIT (NF,V)

FOOD

DRINKS

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

SIT DOWN DINNER

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