

MENU 1

- QUAIL EGG AND SALMON ROE ON CUCUMBER (V,GF,NF)
- SEARED TUNA WITH MASH POTATOES ON THE SPOON (GF,NF)
- CRÊPE WITH DUCK BREAST, SESAME SEEDS AND RELISH (NF)

- PUMPKIN AND TALEGGIO RISOTTO (GF,NF,V)
- BEEF TAGLIATA WITH ROCKET, PARMESAN AND TOMATOES CONCASSE (GF)

- CELEBRATION CAKE (NF)

MENU 2

- PARMIGIANA AUBERGINES ON THE SPOON (GF,NF,V)
- BOLOGNESE LASAGNA ON THE SPOON (NF)
- STRACCIATELLA AND CONFIT TOMATOES ON THE SPOON (GF,NF,V)
- GRAPES COATED IN GORGONZOLA AND ROASTED PISTACHIOS (GF,V)
- ASPARAGUS WRAPPED IN PARMA HAM WITH A TOUCH OF PESTO (GF)
- MEDITERRANEAN SWORDFISH PARCEL (DF,GF,NF)

- VEGETABLES AND SMOKED SCAMORZA LASAGNA (NF,V)
- RAW TUNA SALAD (DF,GF)
- COD ALLA LIVORNESE SERVED WITH MASH POTATOES AND WILTED SPINACH (GF,NF)

- 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
- BOLOGNESE LASAGNA ON THE SPOON (NF)
- SEARED TUNA WITH MASH POTATOES ON THE SPOON (GF,NF)
- AUBERGINE AND MUSHROOM ROLL (GF,V)
- MINI ARANCINI (NF,V ON REQUEST)

- CAVATELLI WITH BROCCOLI, RED ONIONS AND CHERRY TOMATOES (DF,NF,V)
- BURRATA WITH BASIL DRESSING, CONFIT TOMATOES AND MIXED LEAVES SALAD (GF,NF,V)
- PISTACHIO CRUSTED TUNA SERVED WITH MASH POTATOES AND WILTED SPINACH (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

STANDING DINNER

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