

# CANAPÉS

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ASPARAGUS AND GOAT CHEESE MINI CREPE

ASPARAGUS WRAPPED IN PARMA HAM WITH A TOUCH OF PESTO

AUBERGINE AND MUSHROOM ROLL

CHEESE BOARD WITH BUFFALO MOZZARELLA

CHEESE BOARD WITH GORGONZOLA

CHEESE BOARD WITH PARMIGIANO REGGIANO 24 MONTHS

CHEESE BOARD WITH PECORINO

CRÊPE WITH DUCK BREAST, SESAME SEEDS AND RELISH

CRÊPES WITH MORTADELLA MOUSSE AND GRILLED COURGETTES ON A SKEWER

CURED MEAT BOARD WITH BRESAOLA

CURED MEAT BOARD WITH COPPA

CURED MEAT BOARD WITH MORTADELLA

CURED MEAT BOARD WITH PARMA HAM

CURED MEAT BOARD WITH PROSCIUTTO COTTO

CURED MEAT BOARD WITH SALAME FELINO

FOCACCIA FILLED WITH AUBERGINES, PESTO AND PARMA HAM

FOCACCIA FILLED WITH OLIVE TAPENADE, TOMATOES AND MOZZARELLA

FOCACCIA FILLED WITH SUNDRIED TOMATO PESTO, GRILLED VEGETABLES AND ROCKET

GRAPES COATED IN GORGONZOLA AND ROASTED PISTACHIOS

LASAGNA ALLA BOLOGNESE ON THE SPOON  
LASAGNA COURGETTES AND PESTO ON THE SPOON  
LASAGNA MUSHROOMS AND TRUFFLES ON THE SPOON  
LITTLE PIZZAS  
MEATBALL WITH TOMATO SAUCE ON THE SPOON  
MEDITERRANEAN SWORDFISH PARCEL  
MINI ARANCINI CLASSIC (MEAT, TOMATOES, PEAS AND CHEESE)  
MINI ARANCINI GORGONZOLA AND SPINACH  
MINI ARANCINI MUSHROOMS AND TRUFFLES  
MINI QUICHES WITH MUSHROOMS AND TRUFFLES  
PARMIGIANA AUBERGINES ON THE SPOON  
POLENTA CROUTONS WITH MUSHROOMS AND TRUFFLES  
POTATO CROQUETTES  
PRAWNS TORTELLINI WITH CONFIT TOMATOES ON THE SPOON  
PUMPKIN AND TALEGGIO TORTELLINI ON THE SPOON  
QUAIL EGG AND SALMON ROE ON CUCUMBER  
RICOTTA, SPINACH AND SAFFRON RAVIOLI ON THE SPOON  
SALMON ROSETTES CROUTONS  
SCALLOPS WITH MASHED CAULIFLOWER ON THE SPOON  
SEA BASS TORTELLINI WITH PRAWNS BISQUE ON THE SPOON  
SEARED TUNA WITH MASHED POTATOES ON THE SPOON  
STRACCIATELLA AND CONFIT TOMATOES ON THE SPOON  
TUNA, AVOCADO AND MOJITO ON TOASTED FOCACCIA