

## *Menu proposal*

*Light lunch € 29.00 pp (mineral water, wine and coffee included)*

- 1 -

*Fusilli dressed with white ragout of veal  
and marjoram  
served with  
Scallops with Marsala and carrot flan  
Ananas carpaccio in lime sauce*

- 2 -

*Home-made ravioli filled with beef  
served with  
Pork fillet with speck and potatoes mousse  
Coffee Bavarian*

- 3 -

*Brown rice with vegetables  
served with  
Chicken supreme with herbs and new salad  
Melon jelly with strawberry sauce*

- 4 -

*Gnocchetti with basil and tomato sauce  
served with  
Roasted black Angus with crisp green beans  
Strawberry mousse*

- 5 -

*White ragout of veal and marjoram fusilli  
served with  
Sea bream fillet with herbs  
and sauteed zucchini  
Vanilla panna cotta*

- 6 -

*Ricotta and spinach home-made ravioli  
flavored with mint served with  
Caramelized octopus with purple potatoes  
in citron fruits sauce  
Coconut Bavarian in raspberries sauce*

## Menu Proposal

*3 courses € 40.00 pp (mineral water, wine and coffee included)*

- 7 -

*Brown penne with vegetables  
Scottona entrecote with honey carrots  
Melon with lemon ice cream*

- 8 -

*Paccheri pasta stuffed with ricotta cheese  
and mint on tomato cream  
Escalope chicken, herbs and soncino salad  
on basil vinegar sauce  
Panna cotta mint and chocolate*



- 9 -

*Ravioli stuffed with codfish on tomato cream  
Salmon steak with lemon sauce and fennels  
Crème caramel*

- 10 -

*Home-made crêpes filled with sour sauce  
Octopus salad on tomato carpaccio  
Fresh fruit salad*

- 11 -

*Garganelli pasta with octopus ragout and dill  
Sea-bass fillet on sauteed vegetables  
ricotta cheese Bavarese*

## Menu Proposal

*4 courses € 50.00 pp (mineral water, wine and coffee included)*

- 12 -

*Prawns Catalan style with onions, crunchy celery  
and ginger oil  
Paccheri sauteed with scampi cream and mint  
Swordfish with taggiasche olives  
and tomatoes pudding  
Lime parfait on currants jelly*

- 13 -

*Salmon with soy bean sprouts  
and Sichuan pepper  
Risotto with cuttlefish ink  
Monkfish medallions on chickpeas cream  
and crispy bacon  
Apple tartlet with almonds*

- 14 -

*Culatello served with sweet blue cheese  
and walnut Bavarian  
Home-made pumpkin gnocchi in duck ragout  
Veal cheek in Barolo wine served with potatoes  
and thyme pie  
Dark chocolate on raspberry sauce*



- 15 -

*Artichokes and cheese quiche  
Garganelli pasta with rabbit ragout in truffle oil  
Veal medallions in Madeira sauce  
on celery root cream  
Coffee parfait with meringue, chocolate  
and almonds*

- 16 -

*Speech with apples, nuts and soncino salad  
Whole pasta sauteed with vegetables  
Roasted little pig cooked in low temperature  
Slices of fresh pineapple*

## *Buffet (for minimum 15 people)*

- 17 -

*Mixed grilled, boiled  
and sauteed vegetables*

*Caprese*

*Thin of turkey in thyme sauce*

*Potatoes gateau*

*Risotto in season*

*Apple cake with vanilla sauce*

*Mineral water, wine and coffee*

*€ 34,00 per person*

- 18 -

*Speck, apples, nuts and soncino salad*

*Stewed baby octopus*

*with carrots and peas*

*Vegetables chests on tomato coulis*

*Fusilli on a broccoli and salt ricotta cheese*

*Fennels au gratin with fine herbs*

*Crème caramel*

*Mineral water, wine and coffee*

*€ 34,00 per person*

- 19 -

*Prawns Catalan style*

*Chicken salad with nuts and chestnuts*

*Mixed Italian cured meat*

*Tiny Outlets Milanese style*

*Home-made gnocchi melted with mushrooms  
and crunchy speck*

*Veal roasted with moscatella grape*

*Yogurt Bavarian in berries sauce*

*Fresh fruits salad*

*Mineral water, wine and coffee*

*€ 38,00 per person*

- 20 -

*Warm cous-cous with sautéed vegetables*

*Eggplants flan on tomatoes coulis*

*Octopus Mediterranean style and zucchini  
on mint sauce*

*Home-made crêpes filled with ham and cheese  
on a mushrooms sauce*

*Red chicory quiche*

*Warm pear pie in chocolate sauce*

*Fresh fruits salad*

*Mineral water, wine and coffee*

*€ 38,00 per person*

## *Buffet (for minimum 15 people)*

- 21 -

*Caprese*  
*Small mixed sandwiches*  
*Octopus with potatoes, olives and tomatoes*  
*Pumpkin flan in cheese sauce*  
*Selection of Italian cold cuts*  
*Grana Padano*  
*Risotto Milanese style*  
*Home-made gnocchi with ragout*  
*Escalope with mushrooms*  
*Veal cutlet Milanese style*  
*Codfish Mediterranean style*  
  
*Slices of fresh pineapple*  
*Amaretto biscuit semifreddo with coffee cream*

*Mineral water, wine and coffee*  
*€ 45,00 per person*

- 22 -

*Mediterranean cous-cous*  
*Raw Parma ham with grilled vegetables*  
*Greek salad with feta cheese, cucumber,*  
*olives and white creamy dressing*  
*Assorted toasted breads with fresh tomatoes,*  
*olive oil and basil*  
*Pan fried mixed vegetables*  
*Warm baby quiche*  
*Grana Padano cheese slices*  
*Pizza slices*  
*Whole rice with prawns and spring vegetables*  
*Home-made ravioli filled with soft cheese and spinach*  
*served with tomatoes sauce*  
*Crêpes with eggplants, cheese and basil*  
*Veal roast and potatoes*  
*Salmon with citrus citronette*  
  
*Slices of fresh pineapple*  
*Apple cake in vanilla sauce*

*Mineral water, wine and coffee*  
*€ 50,00 per person*

## *Cocktails (for minimum 15 people)*

- 23 -

*Grana Padano flakes*  
*Pizza slices*  
*Dry snacks, olives, chips*  
*Prosecco di Valdobbiadene*  
*Mineral water*  
*Fruits juices*  
*€ 16,00 per person*

- 24 -

*Olive ascolana style*  
*Bruschette (slices of fried bread, rubbed*  
*with garlic and olive oil)*  
*Caprese stick*  
*Focaccia slices*  
*Small cheese selection*  
*Dry snacks, olives, chips*  
  
*Prosecco di Valdobbiadene*  
*Mineral water*  
*Non-alcoholic cocktail*  
*Fruit juices*  
  
*€ 25,00 per person*

- 25 -

*Fried mozzarella cheese*  
*Italian cold cuts selection*  
*Vegetables quiche*  
*Taste of stir-fried vegetables*  
*Raw vegetables bouquet*  
*Warm pizza*  
*Assortment of canapés*  
*Grana Padano cheese slices*  
*Dry snacks, olives, chips*  
  
*Hot first course*  
  
*Prosecco di Valdobbiadene*  
*Red and white wine*  
*Mineral water*  
*Non-alcoholic cocktail*  
*Fruit juices*  
  
*€ 30,00 per person*



## *Aperitivi - Cocktails*

- 26 -

*Selection of mixed snacks*

*Sesame bread sticks wrapped with bacon*

*Ham and cheese puff pastry*

*Typical Italian salami*

*Sandwiches selection*

*Golden fried vegetables*

*Tempura crispy prawns*

*Chef's pie with red chicory and spring vegetables*

*Chicken nuggets*

*Selection of cheese*

*Dry snacks, olives, chips*

*First hot course*

*Prosecco di Valdobbiadene*

*Red and white wine*

*Mineral water*

*Non-alcoholic cocktail*

*Fruit juices*

*€ 35,00 per person*



## *Coffee Breaks*

### *Basic - Morning*

*Hot drinks (coffee, tea, milk)*

*Fruit juices*

*Mineral water*

*Dry pastries*

*Croissants*

*Yogurt*

€ 9.50 per person

### *Basic - Afternoon*

*Hot drinks (coffee, tea, milk)*

*Fruit juices*

*Mineral water*

*Home-made cake*

*Mini-muffin*

*Yogurt*

€ 9.50 per person

### *Energizing Coffee Break - Morning*

*Hot drinks (coffee, tea, milk, infusions)*

*Fresh orange juice*

*Fresh fruit smoothie*

*Flavored water (lemon and ginger)*

*Cereal bar*

*Assorted yogurt*

*Dried fruits*

€ 15.00 per person

### *Energizing Coffee Break - Afternoon*

*Hot drinks (coffee, tea, milk, infusions)*

*Fresh grapefruit juice*

*Fresh fruit smoothie*

*Flavored water (mint and cucumber)*

*Oat crunchy*

*Assorted yogurt*

*Dried fruits*

€ 15.00 per person

