APERITIFS

CAMPO DE’ FIORI
CHARDONNAY WHITE WINE
PETIT VERDOT RED WINE, PROSECCO, BEERS
SOFT DRINKS, FRUIT JUICE
FINGER FOOD

PANTHEON
PINOT GRIGIO WHITE WINE
PETIT VERDOT RED WINE, PROSECCO, BEERS
SOFT DRINKS, FRUIT JUICES
BELLINI & ROSSINI*
FINGER FOOD

COPPELLE
SAUVIGNON WHITE WINE
PETIT VERDOT RED WINE, PROSECCO,
BEERS, SOFT DRINKS, FRUIT JUICES
BELLINI, ROSSINI & MIMOSA*
INTERNATIONAL COCKTAILS
FINGER FOOD AND CANAPÉS

*ACCORDING TO SEASON

MINIMUM 15 PEOPLE
MAXIMUM TIME 30 MINUTES
COCKTAIL PAMPHILI

PROSECCO, SEASONAL COCKTAIL
FRUIT JUICES, SOFT DRINKS
OUR MINERVA WINE SELECTION

FINGER FOOD PLATTERS
MOZZARELLA TARTARE WITH BLACK TRUFFLE AND BASIL DROPS
SWORDFISH RATATOUILLE WITH CITRUS FRUIT AND BABY BLOSSOMS
LIGHT PARMIGIANA WITH PARMA HAM AND TOMATO COULIS
COURGETTE SUSHI SERVED WITH THAI RICE,
PUMPKIN SEEDS AND BELL PEPPER CREAM

VEGETABLE TEMPURA
MEAT AND VEGETABLES PUFF PASTRY ROLLS
MILK BREAD BUNS STUFFED WITH DRIED BEEF AND ROCKET SALAD
HOMEMADE ROULADES OF HAM AND GOUDA CHEESE PIZZA
“CULATELLO” HAM WITH BABY BUFFALO MOZZARELLAS
GRAGNANO “SEDANINI” PASTA SERVED WITH FOUR KINDS
OF TOMATOES AND RICOTTA
FANTASIES FROM OUR PASTRY CHEF

MINIMUM 15 PEOPLE
MAXIMUM TIME 90 MINUTES
COCKTAIL ADA

PROSECCO, SEASONAL COCKTAIL
FRUIT JUICES, SOFT DRINKS
OUR MINERVA WINE SELECTION

FINGER FOOD PLATTERS
SMOKED SALMON CRÈME BRULÉE
CHEESECAKE WITH FINE HERBS AND TOMATO COULIS
DUCK SPECK HAM WITH ROCKET SALAD TARTARE,
BREAD CROÛTONS AND WILD BERRIES
TIMBALE OF PAN FRIED COURGETTES
WITH CREAMY MOZZARELLA AND TOMATO

TINFOIL BASKET WITH FRIED WHITEBAITS
HOMEMADE PUFF PASTRY ROLLS STUFFED WITH MEAT AND VEGETABLES
WAFFLES OF BRISÉE DOUGH FILLED WITH A VARIETY OF MOUSSES
MIXED SELECTION OF CHARCUTERIE WITH VINAIGRETTE BABY VEGETABLES
MUSKY OCTOPUS WITH SPICY TOMATOES
TURMERIC COUS-COUS AND VEGETABLE BRUNOISE
“CALAMARATA” PASTA WITH WHITE VEAL RAGOUT
FANTASIES FROM OUR PASTRY CHEF

MINIMUM 15 PEOPLE
MAXIMUM TIME 90 MINUTES
COCKTAIL

COCKTAIL BALESTRA

PROSECCO, SEASONAL COCKTAIL
FRUIT JUICES, SOFT DRINKS
OUR MINERVA WINE SELECTION
 MOSAIC OF MEDITERRANEAN FLAVOURED CANAPÉS

FINGER FOOD PLATTERS

PAN SEARED KING PRAWNS WITH RED AND YELLOW SWEET PEPPER SAUCE AND FLAX SEEDS
MILK COD FISH MOUSSE ON A BED OF BREADCRUMBS AND OLIVE POWDER
BALSAMIC VINEGAR BEEF STRIPS, ROCKET SALAD AND PARMESAN FLAKES
GOAT CHEESE SUSHI WITH POPPY SEEDS ON A POTATO AND PAPRIKA CREAM

CLAMS, OLIVE AND TOMATO SALAD
TINFOIL BASKET WITH FRIED PRAWNS AND SQUIDS
PUFF PASTRY ROLLS STUFFED WITH MEAT AND VEGETABLES
MOZZARELLA IN PUFF PASTRY FILLED WITH SLICED BRESAOLA AND ROCKET SALAD
PEAR TOMATO SALAD AND BUFFALO MOZZARELLA
CHICKEN WITH ORIENTAL SPICES
PACCHERI PASTA WITH SEAFOOD RAGOUT AND LEMON PERFUME
SLICED SEASONAL FRUIT
FANTASIES FROM OUR PASTRY CHEF

MINIMUM 15 PEOPLE
MAXIMUM TIME 90 MINUTES
WELCOME COFFEE BREAK
COFFEE, TEA, MILK, FRUIT JUICES
WATER, PETITS FOURS

CLASSIC COFFEE BREAK
COFFEE, TEA, MILK, FRUIT JUICES, WATER,
YOGURT, PETITS FOURS, FRUIT TARTLETES, PETITS CROISSANTS,
NAPLES CURLY AND SHORTCRUST “SFOGLIATELLE”
SLICED FRESH FRUIT

SUPERIOR COFFEE BREAK
COFFEE, TEA, MILK, FRUIT JUICES, WATER,
YOGURT, PETITS FOURS
PROFITEROLES, ALMOND BISCUITS
MINI LIMONCELLO AND RHUM BABAS
FRESH FRUIT SKEWERS
COFFEE BREAKS

COFFEE STATION

COFFEE, TEA, MILK, FRUIT JUICES, WATER, YOGHURT, PETITS FOURS, FRUIT TARTLETS, MINI CROISSANTS, NEAPOLITAN CURLY AND SHORTCRUST PUFF PASTRIES, SLICED FRESH FRUIT

HALF DAY

FULL DAY

WAITING STAFF SURCHARGE
BORROMEO

THINLY CUT BRESAOLA DRIED BEEF WITH GOAT CHEESE QUENELLE, ROCKET SALAD AND MODENA BALSAMIC VINEGAR
“TROFIE” PASTA WITH BROCCOLI AND PORK CHEEK SERVED ON A CREAMY BUFFALO CHEESE
WILD BERRIES MERINGUES
COFFEE AND PETITS FOURS
MINERAL WATER AND MINERVA WINE SELECTION

MALASPINA

MOZZARELLA ON A BED OF RAW MARINATED VEGETABLES WITH HERBS AND A VINAIGRETTE SAUCE
BEEF MILLEFEUILLE WITH A BORDOLAISE SAUCE, JULIENNE VEGETABLES AND SWEET POTATOES
LIMONCELLO BABÀ WITH A VANILLA SAUCE AND WILD BERRIES
COFFEE AND PETITS FOURS
MINERAL WATER AND MINERVA WINE SELECTION
LUNCH

VISCONTI

PACCHERI AL RAGÙ BIANCO DI MANZO CON GOCCE DI BASILICO E SCAGLIETTE DI PECORINO DI FOSSA
FILETTO DI VITELLO ALLO CHABLIS CON SPINACI E TORTINO DI PATATE
SOFFICE ALLO YOGURT E GELÉE AL FRUTTO DELLA PASSIONE
CAFFÈ E PETITS FOURS
ACQUA MINERALE E VINI SELEZIONE MINERVA

CAETANI

BLACK TEA AND LEMON MARINATED TUNA AND SWORD-FISH WITH SEASONAL SALAD, TOMATOES AND OLIVES
STEAMED SEA-BREAM WITH A CAKER AND CITRUS FRUIT SAUCE, POTATOES AND GREEN BEANS
FRUIT TARTLET
COFFEE AND PETITS FOURS
MINERAL WATER AND MINERVA WINE SELECTION
FARNESE

MARINATED AND SMOKED SALMON WITH MIXED LEAF SALAD AND PECORINO CHEESE MOUSSE
HOMEMADE RAVIOLI FILLED WITH LEMON AND BUTTER SEABASS ON A SAN MARZANO TOMATO TARTARE
BOURBON AND VANILLA FLAVOURED CATALAN CREAM WITH CHOCOLATE TUILE
COFFEE AND PETITS FOURS
MINERAL WATER AND MINERVA WINE SELECTION

RISTORI

HOMEMADE “CASARECCE” PASTA WITH SWORDFISH, TAGGIASCHE OLIVES AND TARTARE OF SUNDRIED TOMATOES
SEABASS TURBAN WITH KINGPRAWN, SPINACH AND STEAMED POTATOES
ROMAN RICOTTA AND SOUR CHERRY PARFAIT WITH PINENUTS BISCUIT
COFFEE AND PETITS FOURS
MINERAL WATER AND MINERVA WINE SELECTION
BERNINI

BRISEÉ DOUGH BASKETS WITH BASIL RICOTTA CHEESE
BREAD ROULADE FILLED WITH PARMA HAM AND GRUYERE CHEESE
QUICHES LORRAINE
MINI WRAPS IN CAESAR STYLE
FLAT BREAD "PINSA" WITH TOMATO, ANCHOVIES AND ORIGAN
TURMERIC CUTTLEFISH WITH LEMON OLIVE OIL
SMOKED DRIED BEEF STRIPS WITH ROCKET SALAD AND FLAKES OF PARMESAN CHEESE
VEGETABLES COUS-COUS WITH ORIENTAL SPICES
"SEDANINI" PASTA CHEESE AND PEPPER IN ROMAN STYLE
TURKEY BREAST IN A SWEET SPICY PESTO, PINEAPPLE AND APPLES

YOGHURT AND FRUIT SOUP
SELECTION OF ITALIAN BIGNETS
CHOCOLATE BROWNIES

MINERAL WATER AND MINERVA WINE SELECTION
MEDICI

MOSAIC OF CANAPÉS
TRADITIONAL “PAN DANUBIO” SALTY CAKE
RYE BREAD TOAST WITH HAM, MOZZARELLA AND MUSTARD
PUFF PASTRY STRUDEL WITH ESCAROLE
AND STRING CHEESES
CEREAL CROISSANTS WITH SMOKED SALMON
WHOLEMEAL FLATBREAD WITH SMOKED BACON
TOMATO, LETTUCE, PAPRIKA AND BBQ SAUCE
STRETCHED OCTOPUS FISH ON POTATO AND PARSLEY PIE
PARMA HAM AND MELON BEADS
RICOTTA CHEESE RAVIOLI WITH DRIED CHERRY TOMATOES AND BASIL
“PACCHERI” PASTA WITH SEAFOOD RAGOUT AND SEAWEED
ROAST BEEF WITH A BALSAMIC VINEGAR GLAZING
AND FLAKES OF PARMESAN CHEESE

SACHER CAKE
FRESH FRUIT BOWLS WITH VANILLA CHANTILLY CREAM
BLACK CHERRY AND COCONUT TRICKS
MINERAL WATER AND MINERVA WINE SELECTION
LUNCH

BUFFET

BORGIA

WARM CANAPÉS
VEGETARIAN TARTLETS
CARROT, GOAT CHEESE AND SALMON MUFFIN
MINI GOURMET HAMBURGER BUNS
FRENCH TOAST WITH MOZZARELLA AND ANCHOVIES
SLICES OF ASSORTED PIZZAS
CAPRESE SALAD WITH "PESTO ALLA GENOVESE"
CHARCUTERIE PLATTER
SPELT SALAD WITH PRAWNS, PORK CHEEK AND MANGO
TYPICAL SARDINIAN DUMPLINGS WITH VEGETABLE
RAGOUT AND ROCKET SALAD PESTO
TANDOORI CHICKEN AND PINEAPPLE SKEWER

SLICED SEASONAL FRUIT
YOGHURT CHEESECAKE AND WILD BERRIES
CHOCOLATE PROFITEROLES

MINERAL WATER AND MINERVA WINE SELECTION
LUNCH

ARAGONA

VEGETARIAN TEMPURA
PHYLLO DOUGH ROULADES FILLED WITH VEGETABLE JULIENNE AND TRUFFLE
PARISIENNE STYLE PUFF PASTRIES WITH HAM AND MOZZARELLA
PRAWN AND ROMAN LETTUCE SANDWICHES
SHELLFISH SALAD WITH OLIVES AND TOMATOES
ITALIAN CHARCUTERIE
SOFT AND MATURED REGIONAL CHEESE PLATTER
TUNA, TOMATO, POTATO AND FRENCH BEANS SALAD
HOMEMADE EGG PASTA STRUDEL WITH MUSHROOMS
ROSEMARY VEAL AND MORNAY SAUCE
"CALAMARATA" PASTA WITH SWORDFISH, OLIVES AND CHERRY TOMATOES
LAMB MEATBALLS AND MINT
SLICED SEASONAL FRUIT
WHITE AND DARK CHOCOLATE CAPRESE CAKE
CLASSIC AND STRAWBERRY TIRAMISU
MINERAL WATER AND MINERVA WINE SELECTION
AVENTINO

EGG-PLANT MILLEFEUILLE WITH “MOZZARELLA DI BUFALA” SERVED WITH A TOMATO COULIS AND BASIL DROPS
HOMEMADE RAVIOLI WITH MOZZARELLA FILLING SERVED ON A BROCCOLI LIGHT CREAM AND CRISPY BACON FROM PIENZA
SLICED BEEF ON A LETTUCE HOMEMADE PESTO AND NEW POTATOES
CARAMELIZED ALMONDS MOUSSE WITH A CHOCOLATE COOKIE
COFFEE AND PETITS FOURS

GIANICOLO

INK SQUID BREADED KING PRAWNS ON AN AVOCADO AND CHERRY TOMATO GUACAMOLE CREAM
TYPICAL “STROZZAPRETI” PASTA DRESSED WITH JULIENNE VEGETABLES AND SQUIDS
CRISPY ALMOND SALT COD FISH WITH DRIED RED ONIONS ON A PUMPKIN AND OLIVE CREAM
“PANNA COTTA” CUSTARD PUDDING WITH A WILD STRAWBERRY SAUCE
COFFEE AND PETITS FOURS
CAMPO MARZIO

A SEA PERFUMED “FISH DRAWING” WITH HOMEMADE MAYONNAISE
“MALTAGLIATI” PASTA WITH A MONKFISH RAGOUT AND TOASTED PISTACHIO
SLICED SALMON IN A DRIED TOMATO CRUST WITH SWISS CHARD AND FUMÉ POTATO CREAM
CHERRY SACHER IN PAVÉ STYLE
COFFEE AND PETITS FOURS

TREVI

STEAMED SEASONAL VEGETABLES IN DOUBLE TEXTURE
“CARNAROLI” RISOTTO WITH ASPARAGUS AND SCAMPI CARPACCIO
SEAFOOD “CASARECCE” PASTA WITH SALT AND PEPPER, CRISPY ROCKET SALAD
LEMON TURBOT FILLET SERVED WITH A POTATO PIE
PINEAPPLE AND GINGER SORBET
LAMB “TRILOGY” WITH A GRATIN OF SEASON VEGETABLES
YOUGURT TARTLET AND FRESH WILD BERRIES
COFFEE AND PETITS FOURS
HOMEMADE TARTLETS WITH A VARIETY OF MOUSSE MOZZARELLA, VEGETABLES AND ORIGAN SMALL PIZZAS
STUFFED PUFF PASTRY CRISPY ROLLS
VEGETABLE QUICHE LORRAINE
VEGETARIAN FRIED BITES

BEEF BRESAOLA CARPACCIO ON A BED OF NOUVEILLE ROCKET SALAD AND PARMESAN FLAKES
BRAID OF SMOKED BUFFALO MOZZARELLA ON MESCLUN SALAD AND CHERRY TOMATOES
COMPOSED SALAD WITH PALM HEART, PINEAPPLE, CARROTS, "CUORI DI BUE" TOMATOES AND BOILED POTATOES

SAFFRON PILAF RICE WITH A VEGETABLE BRUNOISE AND CRISPY ROCKET SALAD
BASIL "SCIALATIELLI" PASTA WITH SEAFOOD RAGOUT AND MULLET ROES
CAPRESE STYLE HOMEMADE RAVIOLI

HOT IRONS SELECTION OF FISH AND SHELLFISH FILLETS
WARM ROAST BEEF AND ITS GRAVIES
SLICED VEAL COOKED IN CHABLIS WITH ROCKET SALAD AND PECORINO CHEESE SAUCE

SLICED SEASONAL FRUIT PLATTER
FANTASIES FROM OUR PASTRY CHEF
CHOCOLATE PROFITEROLES
GALA DINNER

CAMPITELLI

TARTLETS WITH A VARIETY OF MOUSSES
MINI PUFF PASTRY ROLLS
VEGETARIAN TEMPURE
ASSORTMENT OF QUICHES

SHELLFISH SALAD WITH SHALLOT-FLAVOURED POTATOES
CAPRESE SALAD
BRAID OF SMOKED BUFFALO MOZZARELLA ON A BED OF SALAD
AND CHERRY TOMATOES
PALM HEART, PINEAPPLE, CARROT, TOMATO AND BOILED POTATO SALAD
SAFFRON RICE PILAF WITH VEGETABLE BRUNOISE
"SCIALATIELLI" BASIL PASTA WITH A RAGOUT SAUCE AND MULLET BOTTARGA
CAPRI-STYLE RAVIOLI WITH DICED TOMATOES

STEWED SEA-BASS FILLETS WITH CELERY
AND CHERRY TOMATOES
FISH FILLETS AND GRILLED SHELLFISH IN A LEMON SAUCE
CURRY CHICKEN BITES SIDED WITH THAI RICE
ROASTED VEAL IN A CHABLIS WINE SAUCE AND ROSEMARY POTATOES

VARIETY OF CHOCOLATE AND ALMOND CAKES
GLASSES OF FINGER FOOD
MINI BIGNETS WITH CREAM
FRUIT CAKES AND TARTLETS
VEGAN MENÙ

APERITIF
FRIED POLENTA BREAD CROUTONS
BEER PAN-FRIED VEGETABLE BITES
TOMATO AND VEGETABLE MIGNON PIZZAS
SERVED
VEGETABLE CARPACCIO WITH ROCKET SALAD AND SOY TOFU FLAKES
KAMUT SEDANINI PASTA WITH SEITAN RAGOUT
SEMOLINA LASAGNETTA SERVED WITH SOY BECHAMEL, ASPARAGUS AND TRUFFLE
VEGETABLE SKEWERS WITH WILD MUSHROOMS
AND BALSAMIC VINEGAR GLAZING
STRAWBERRY MOUSSE WITH ALMOND CRUMBLE
COFFEE AND PETITS FOURS
VEGETARIAN MENÙ

APERITIF
PHYLLO PASTRY ROLLS WITH SPINACH AND PARMIGIANO CHEESE FILLING
BEER VEGETARIAN TEMPUERA
MINI PIZZAS WITH TOMATO AND MOZZARELLA CHEESE

SERVED
POTATO PIE SMOKED CHEESE AND VEGETABLES ON A NEST OF SLICED CELERY AND FLAX SEEDS CARROTS
ASPARAGUS AND MUSHROOM RISOTTO
‘PACCHERI’ SHORT PASTA WITH CHERRY TOMATOES, PISTACHIOS AND SEEWEEDS
GRILLED FETA CHEESE ON A BAKED VEGETABLE CAPONATA AND HERBS
STRAWBERRIES AND WILD BERRIES WITH A RASPBERRY SAUCE AND FLAMBÉ MERINGUE
COFFEE AND PETITS FOURS