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 fumè potato cream
Cherry sacher in pâvé 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
Yoghurt tartlet and fresh wild berries
Coffee and petits fours
COPPEDÈ

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 NOUVELLE 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
BUFFET

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
"SCIALATELLI" 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
APEKITIF
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 MENÚ

APERITIF
PHYLLO PASTRY ROLLS WITH SPINACH AND PARMIGIANO CHEESE FILLING
BEER VEGETARIAN TEMPURA
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