

Starters Buffet

Norcino Corner

Piave cheese, Buffalo mozzarella Dop, selection of Pecorini (sheep cheese) fresh and seasoned (1 to 18 months), cube of Mortadella Bologna, Pearls of Cantalupo Melon (top quality), ham from Umbria Dop, wild boar salami, pig loin Igp;

Finger food, tapas and Vegetarisch

Little Caprese salad with basil oil, selection of fresh ricotta cheese with different topping, chick peas mousse with Italian moussles, panzanella salad from Puglia, mini sandwich whit milk cream and grilled vegetables, selection of crostini “mare e monti” (seafood and veggy), vegetarian cous cous

Fried food

Fried season vegetables, arancini di riso siciliani (fried rice balls),zeppole calabresi with aromatic herbs, fried squid rings,

Pizza and barbeque

Bites of margherita, napoletana, focaccia olio and rosemary, lamb’s screw, prawns and squid screws

Fisherman corner

Sushi futomaki with prawns and pineapple, marinated salmon and avocado, salmon with wild fennel agrumi, anchovies marinated with apple vinegar and mint, octopus carpaccio, seafood salad with lobster, shellfish with crunchy vegetables

Fish pasta course

Open ravioli with strips of veggies, fish of the day filet on a bed of cherry tomato sauce and prawns



Torchietti (homemade pasta) with sword fish amatriciana, sundried tomatoes and battuto spicy mint



Paccheru di Gragnano (napolitan big tube pasta) with seafood



Calamarata pasta with squid zucchini and veraci clams sauce



Fish Raviolo with agrumi and mussels sauce



Rice or orzotto with prawns and zucchini



Lasagne with seafood and fish ragout

Meat pasta course

Potatoes ravioli with porcini mushroom and chicory with crunchy guanciale and melted pecorino cheese



Pacchero with little broccoli, italian sausage, sundried tomatoes and porro's cream sauce



Ravioli filled of amatriciana on a bed of pecorino romano Dop cheese sauce



Agnolotto with small tomatoes from Vesuvio Vulcan, black gaeta olivs and basil oil



Hand made maccheroni pasta with white veal ragout and asparagus



Ravioli filled with ricotta and spinach, butter, sage and guanciale



Risotto or orzo with amatrice pecorino cream



Half rigatoni with ragout and smoked provola

Meat main course

Guinea fowl breast stuffed with truffles, potato and ratatouille



Pork tenderloin crusted flan with courgettes and carrots



Shin stuffed with bio chard, borra-tane's onions and creamed potatoes with herbs



Real veal roast with melting potatoes and spinach pie



Rollé of Rabbit stuffed with cheese and olive nolghe



Bundle of veal with radicchio and fennel and smoked cheese

Fish main course

Tower of turbot fillets and potatoes

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Fillet of sea bream or sea bass in Mediterranean sauce and baked potatoes

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Salmon escalope with herbs, Sicilian broccoli and potatoes pie

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Fish soup from the Tyrrhenian Sea in transparent foil

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Slice of sea bream in aromatic breading with creamed leeks and potatoes

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Bass strudel in thin pasta with crunchy vegetables

Dessert

Buffet of luxury pastry with mixed of mignon



Buffet of modern and classic cakes and pyramid of macarons



Buffet of tapas dessert in 4 flavors



Buffet of triumphal fresh fruits



Beverage

During the apertif and starters

Prosecco of Valdobbiadene "Ponte", Spritz, Bellini, Mimosa, soft drink, water, white wine selected from our winery

During the sitting dinner

We will serve you the kind of wine that match better with your menu' choice

During the Dessert Buffet

Sweet spumante of Asti and dry spumante

Extra beverage

Rhum, chocolate and sigar Corner

With selection of 3 rhum: Martnica, Jamaica and Havana; selection of toscanelli sigars, mix of the best chocolate

From 300 to 450 Euro

Open Bar Liquor for Discoteque

Selection of Digestiv liquors, brandy, whisky, Grappa and cocktails

From 300 to 450 Euro