

MENÚ

WELCOME APPETIZER

SPARKLING WINE AND FRUIT COCKTAIL

APPETIZERS

MINI CAPRESE

EGGPLANTS WITH PARMIGIANA

MINI STUFFED CREPES

WALNUT AND SAGE FLAN

VEGETABLE AND TURKEY TACOS

GREEK SALAD CUPS

CHICKEN SALAD CUPS

CRISPY MOON HALFS WITH VEGETABLES AND PROVOLA

VEGETABLE DRINKS

CHICKEN MEATBALLS

BRESAOLA AND STRACCHINO CHEESE

PANZEROTTI WITH TOMATO AND MOZZARELLA

CANNOLI STUFFED WITH HAM AND OLIVES

CARPACCIO TONNATO

SALTED MEAT ARUGULA AND GRANA PADANO

ENTRÉES

RISOTTO WITH ASPARAGUS AND CURED GRAN CUVÉE CHEESE RAVIOLI WITH
MUSHROOMS AND TRUFFLE

MAIN COURSES

ITALIAN AMARONE BEEF FILLET

LAMB RIBS

MENÚ

WELCOME APPETIZER

SPARKLING WINE AND FRUIT COCKTAIL

APPETIZERS

CUPS WITH ARTICHOKE AND SALMON MOUSSE
SMALL BOWLS WITH CREAM OF MAIS AND HAKE

PRAWN COCKTAIL WITH AVOCADO SAUCE

MARINATED PEPPER AND ANCHOVIES CAKE

CHICKPEA CREAM WITH LAGOSTINA

FISH MEATBALLS WITH SALAD

PRAWN, ALMOND AND YOGURT SAUCE BROCHETTE

KATAIFI ROLLS WITH MAKERKER AND PEPPERS

BAKED SCALLOPS WITH CHEESE

STUFFED MUSSELS GRATIN

FRIED CALAMARI AND PRAWNS WITH TARTAR SAUCE

OCTOPUS SALAD WITH POTATOES AND OLIVES

SEPIA AND VEGETABLE JULIENNA SALAD

ARTICHOKE SALAD WITH SWORD,

MELON CARPACCIO WITH SMOKED TUNA

CITRUS AND FENNEL SALAD WITH MARINATED SALMON

FIRST COURSES

LANGOUSTINE RISOTTO

RAVIOLI WITH SEAFOOD FLAVOR

LIME AND MINT SORBET

MAIN COURSES

SEA BREEM FILLET IN SAFFRON AND MUSHROOM SAUCE

BAKED SEA BASS WITH MASHED POTATOES AND ROASTED PEPPER SAUCE