



## Banquets

*Here are our three formulas for your banquet. Once arrived, the guests will be asked to choose among the propositions of the preselected formula. (Transformations can be made, including for vegetarians)*

## **MENU BUSINESS : 58 €**

### Starters

San Daniele Ham with Melon

or

Caprese Salad with Buffalo Mozzarella

or

Poached Egg with grey Shrimps and vegetables – mousseline sauce

### Main Courses

Scampi Broth with Lemongrass

or

Veal Scallopine in lemon sauce – spinach and fire-roasted potato

or

Homemade Lasagna

### Desserts

Chocolate Mousse

or

Sorbet Duo

-----

Coffee/ Tea

Almond Biscuits

### Red wine

Rosso Terre di Chieti IGP, Borgovenna 2015

### White wine

Bianco Terre di Chieti IGP, Borgovenna 2015

## **MENU ELEGANCE : 68 €**

Cup of Prosecco “Superiore”  
or  
Freshly squeezed Orange juice

### Starters

Scottish Smoked Salmon Toast  
or  
Bresaola della Valtellina with Arugula and Parmesan cheese  
or  
Mushrooms on Toast

### Main Courses

Lobster and Shrimp au Gratin  
or  
Chicken in taragon sauce – vegetables and french fries  
or  
Homemade pasta mix

### Desserts

Caramel Flan  
or  
Tiramisù  
-----  
Coffee/ Tea  
Almond biscuits

Still or Sparkling Water

### Red wines

Valpolicella classico DOC, Villa Borghetti 2014  
or  
Negro amaro del Salento IGT, vigna del Gelso Moro 2013

### White wines

Pinot Grigio Sudtirolo Alto Adige DOC Terlano 2014  
or  
Orvieto Classico DOC, Campogrande 2014

## MENU PRESTIGE : 88 €

Cup of Champagne “millésimé”  
or  
Freshly squeezed Orange juice

### Starters

Creamy Lobster Bisque  
or  
Al Piccolo Mondo Platter (San Daniele Ham, Bresaola, Mozzarella di Bufala)  
or  
Grey Shrimp Croquettes

### Main courses

Beef tenderloin with mushroom and cream sauce, french fries  
or  
Braised lamb with mustard and herbs – selection of vegetables, parsley potatoes  
or  
Sole with Orange Sauce

### Desserts

Tiramisù  
or  
Mix of red fruits and vanilla ice cream

----  
Coffee/ Tea  
Almond biscuits

Still or Sparkling Water

### Red Wines

Le Volte dell’Ornellaia IGT, cantine dell’Ornellaia, 2013  
or  
Croze-Hermitage ACHC, Domaine Laurent Combier, 2014

### White Wines

Chardonnay DOC Sudtirol Alto Adige, Terlan 2013  
or  
Sancerre “La Croix de Roy” ASC Lucien Crochet 2013