



## Banquets

*Here are our 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 PICCOLO: 50 € (AVAILABLE ONLY FOR LUNCH TIME)**

**Main Courses**

Scampi Shrimp Broth with Lemongrass

or

Veal with Tomato and Mozzarella

or

Pasta Mix « alla Romana » (Vegetarian option available)

**Desserts**

Tiramisu

or

Sorbet Duo

-----

Coffee / Tea - Biscuits

-----

Still or Sparkling Water

**Wines**

Rosso Terre di Chieti IGP, Borgovenna

or

Bianco Terre di Chieti IGP, Borgovenna

**MENU MONDO: 60 € (AVAILABLE ONLY FOR LUNCH TIME)**

**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 Shrimp Broth with Lemongrass  
or  
Veal with Tomato and Mozzarella  
or  
Pasta Mix « alla Romana » (Vegetarian option available)

-----  
Coffee/ Tea - Biscuits  
-----

Still or Sparkling Water

**Wines**

Rosso Terre di Chieti IGP, Borgovenna  
or  
Bianco Terre di Chieti IGP, Borgovenna

## **MENU BUSINESS : 70 €**

### 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 Shrimp Broth with Lemongrass

or

Veal with Tomato and Mozzarella

or

Homemade Lasagna (Vegetarian option available)

### Desserts

Chocolate Mousse

or

Sorbet Duo

-----

Coffee/ Tea - Biscuits

### Red wine

Rosso Terre di Chieti IGP, Borgovenna

### White wine

Bianco Terre di Chieti IGP, Borgovenna

## **MENU ELEGANCE : 80 €**

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 Scampi Shrimp "au Gratin"  
or  
Chicken in Taragon sauce  
or  
Homemade pasta mix (Vegetarian option available)

### Desserts

Panna Cotta  
or  
Tiramisù  
-----  
Coffee/ Tea - Biscuits

Still or Sparkling Water

### Red wines

Valpolicella classico DOC, Villa Borghetti

### White wines

Pinot Grigio Sudtirolo Alto Adige DOC Terlan

## MENU TRADITION: 90 €

Al Piccolo Mondo is proud to present his Menu "TRADITION – Dal 1979", specially made for our 40<sup>th</sup> anniversary.

Cup of Prosecco "Superiore"  
or  
Freshly squeezed Orange juice

### Starters

Lobster Bisque  
or  
Parmesan Cheese Squares  
or  
Al Piccolo Mondo Platter (San Daniele Ham, Bresaola, Mozzarella di Bufala)

### Main Courses

Ravioloni in White Truffle cream sauce  
or  
Fillet of Beef « Escoffier » (with Tomato Bearnaise sauce)  
or  
Lobster and Scampi Shrimp « au Gratin »

### Dessert

Tiramisu  
or  
Panna Cotta  
-----  
Coffee / Tea - Biscuits  
-----

Sparkling or Still Water

### Red wine

Valpolicella Classico Superiore DOC Domini Veneti

### White wine

Pinot Grigio Sudtirolo Alto Adige DOC Terlan

## MENU PRESTIGE : 100 €

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

Filet of Beef Escoffier (with Tomato Bearnaise Suce)

or

Lobster ans Sweetbreads with Homardine Sauce

or

Turbot "Al Piccolo Mondo" with Fresh Vegetables

or

Ravioloni in white Truffle Cream sauce

### Desserts

Tiramisù

or

Panna Cotta

----

Coffee/ Tea - Biscuits

Still or Sparkling Water

### Red Wines

Le Volte dell'Ornellaia IGT, cantine dell'Ornellaia

or

Croze-Hermitage ACHC, Domaine Laurent Combier

### White Wines

Chardonnay DOC Sudtirol Alto Adige, Terlan

or

Sancerre "La Croix de Roy" ASC Lucien Crochet