

Menu

Buffet Aperitif served on the panoramic terrace

Aperitifs corner:

Flute of selected spumante, Aperol spritz
assorted fruit juices, fruit cocktail

Rustik corner

Parma ham with pineapple and kiwi
Assorted cheese and fruit mostarda
Thin cold pork loin with balsamic vinegar
Selection of mini sandwiches
Brisè-croustons with mushrooms
Marinated aubergines with smoked Provolone cheese
Fresh vegetables sticks and pink sauce
Bruschetta with tomato and basil
Guacamole served with corn croutons
Cipriani croque-monsieur

Fisherman's corner

Marinated salmon in soy sauce with ginger vegetables
Octopus, violet potatoes and yellow tomatoes
Ligurian gratinated mussels
Prawns, lettuce and Rubra sauce
Stracciatella cheese with Cherry-tomato and anchovies
Tuna tartare

Frying corner

Vegetables and prawns fried in tempura
Fried paprika-onion ring
Stuffed Ascolane olives
Fried sicilian rice oranges
Cheese croquettes
Fish pralines with fennel and tartare sauce

...and following served in the ballroom

First courses

Risotto with Breton, scallops and leek

Pressed maccheroncini with calfs emincè, porcini
and Parmesan cheese

Second course

Fillet of beef Wellington with
Perigourdine truffle sauce
Green bean flan in cream and baked potatoes

Wedding cake and spumante

On the panoramic terrace

Desserts gran buffet
Babas,
Assorted mousse
Pannacotta
Lemon and chocolate profiteroles
Fresh sliced fruits

Included local wines selection
Mineral water & espresso

Menu

Buffet Aperitif served on the panoramic terrace

Aperitifs corner:

Prosecco Valdobbiadene, Hugo,
Aperol spritz, Fruit cocktail

Frying corner

Fried mozzarella toast Spring rolls
Ascolane olives
Nice croquettes
Aubergines parmigiana paupiette
Fried cod and crisp
Fried seasonal vegetables

Traditionals

Grana padano 16 months
Parma ham 18 months
Coppa Piacentina, mountainsoppressa and Pancetta in
pepper with sweet-sour vegetables
Genoise focaccia with rosmarin and olive oil
Grissini sticks in aromatic herbs

From the sea

Venus rice with vegetables and prawns
Octopus salad with olives taggiasche, celery
and potatoes in basil flavour
Cuttlefish with carrot juice

Tasty treat

Pachino tomatoes with mozzarelline and basil
Smoked beef with balsamic vinegar
Croutons with Porcini, tomato and vegetables
Pastry choice
French bread with salmon and olive patè

...and following served in the ballroom

First courses

Risotto with Groppello wine and
Castelmagno cheese

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Ravioloni with Ricotta and spinach on saffron sauce
Bresaola and roquette sauce

Second course

Breaded seabass on potato and leek purea
Fried aubergines and orange

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Wedding cake and spumante

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On the panoramic terrace

Desserts gran buffet
Babas,
Assorted mousse
Pannacotta
Lemon and chocolate profiteroles
Fresh sliced fruits

Included local wines selection
Mineral water & espresso

Menu

Buffet Aperitif served on the panoramic terrace

Aperitifs corner:

Selected sparkling wine, assorted fruit juices
Bellini, Hugo, Aperol spritz and fruit cocktails

Rustik corner

Hand sliced Parma ham 18 months old,
Coppa Piacentina, mountain Soppressa
and pepper pancetta with sweet-sour vegetables
Bruschetta with olive patè and Tuscan style
Mozzarella braid
Primosale cheese with Pachino tomato
and spring salad
Grana padano 16 months seasoned cheese
Genoise focaccia with rosmarin and olive oil

Sea corner

Marinated salmon with pink grapefruit and
Sichuan pepper
Fried prawns in ginger parfum
Octopus carpaccio in Gargnano olive oil, fried
capers and cedar

Row- fish corner

Oysters in lemon juice
Prawns
Cockles
Scampi

Frying corner

Fried Mozzarella toasts
Spring-rolls
Olives ascolane
Sicilian rice croquettes
Fried seasonal vegetables
Breaded mozzarellines
Prawns fried tempura

...and following served in the ballroom

First courses

Risotto with smoked salmon, Blue lobster,
Burrata cheese, candied lemon and Oscietra caviar

Mezzi Paccheri with rabbit ragù, asparagus
and smoked Scamorza cheese

Fish second

Monkfish medallions, Prawns and Scampi
in tomato sauce, basil with vegetable cous cous

Lemon sorbet

Meat second

Saddle of veal with truffles and mushrooms
Cocotte potatoes

Wedding cake and spumante

to follow on the terrace

Chocolate bavaoise with cream
Pannacotta and wild berries
Profiteroles in Chantilly cream
Fresh fruits cuts selection

Including local wines
Mineral water & espresso