



the frame
LOUNGE & EVENTS

banqueting kit
FOR MEETING & EVENTS BEYOND ORDINARY

frame & taste

Every event has its own flavour.
We give it the perfect setting.

From the first coffee break to the final toast, discover our selection of options designed for meetings, cocktails and private events in a bright, unconventional setting in the heart of Milan, with a glimpse of the Madonnina atop the Duomo.

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frame your break

QUICK BREAK

Coffee | Water | Assorted mini pastries | Biscuits

BOOST BREAK

Coffee | Water | Assorted mini pastries | Biscuits
Mini savoury sandwiches

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frame your aperitivo

CLASSIC EDITION

Dry snacks | Mini potato rösti with melted Gorgonzola | Vegetable crudité's | Mini sandwiches with Parma ham and stracchino cheese | Mini Caprese with confit tomatoes and mozzarella bites

THE FRAME EDITION

Mini Caprese with tomato and mozzarella
Vegetable couscous salad | Assorted finger sandwiches | Selection of cured meats and cheeses
Potato rösti with melted stracchino cheese
Grana Padano | Mini sandwiches with assorted cured meats | Savoury herb tart | Margherita pinsa

MILANESE RISOTTO WITH LIVE COOKING

WITH PROSECCO, WHITE OR RED WINE, SOFT DRINKS, SPRITZ BY THE PITCHER, STILL / SPARKLING WATER

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frame your dinner

BUFFET & SHOWCOOKING

Mini Caprese with tomato and mozzarella
Vegetable couscous salad
Vitello tonnato
Selection of cured meats and cheeses
Potato rösti with melted stracchino cheese
Baked lasagna
Eggplant Parmigiana
Grana Padano
Mini sandwiches with assorted cured meats
Savoury herb tart
Margherita pinsa

Milanese Risotto – LIVE COOKING

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1 BOTTLE OF WINE EVERY 4 PEOPLE | WATER AND COFFEE INCLUDED

frame your dinner

PRIVATE DINING - SEAFOOD

STARTER

Trio of smoked seafood
with pink grapefruit and lamb's lettuce

FIRST COURSE

Lasagna with octopus ragù
and aromatic herbs

MAIN COURSE

Turbot mille-feuille
with seasonal vegetables

DESSERT

Dessert of the day

1 BOTTLE OF WINE EVERY 4 PEOPLE | WATER AND COFFEE INCLUDED
MINIMUM 20 GUESTS - MAXIMUM 40 GUESTS

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PRIVATE DINING - LAND MENU

STARTER

Sliced picanha

with baby leaf salad, herb robiola mousse and redcurrant reduction

FIRST COURSE

Stuffed paccheri

with Asiago cheese and potatoes on a yellow datterino tomato cream

MAIN COURSE

Cube roll steak

with rocket and Grana Padano shavings

DESSERT

Dessert of the day

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