

“Romeo & Giulietta”

Non-alcoholic Cocktails, Spritz Cocktail,
Prosecco di Valdobbiadene, White wine,
Fruit juices, Soft drinks

Aperitifs buffet

**Our aperitif... is created offering always seasonal products
and is composed of finger food, for example:**

Foie gras and raspberries mousse
Veal Carpaccio with bean sprouts
Canape with Salame “felino”
Fassone tartare with caper
Goat cheese and pistachio spheres
Parmesan cheese slices
Swordfish with passion fruit
Vegetables milkshake and raw tuna fish
Marinated salmon, peas cream and yogurt
Marinated lake fish
Raw sea bass and fresh tomato
Fresh sliced vegetables with Balsamic vinaigrette
Celery and apple centrifuge
Tempura of flowers or acacia or elder (depending on the season)
Fried artichokes or mushrooms or onions (depending on the season)
Taralli with ricotta cheese and mint
Poppy seeds biscuits
Olives muffin
Mozzarella in carrozza
Wholemeal cremino with basil
Croque monsieur

The fantasy of our Chef will make your event unique and unforgettable

Menu

Steamed manicaretti, stuffed with rock fish with molluscs stew

Risotto whipped with Castelmagno cheese (*aged 16 months*) and wild thyme

Watermelon granita

Pikeperch with Cannero citrus fruits and corn timbale

Wild berries wafer with au gratin eggnog

Wedding cake

Coffee

Terre Alfieri Arneis - Pescaja
Nebbiolo Colline Novaresi Agamium - Antichi Vigneti di Cantalupo
Moscato d’Asti Biotipico - Traversa
Prosecco di Valdobbiadene - Sorelle Bronca



“Renzo & Lucia”

Non-alcoholic Cocktails, Spritz Cocktail,
Prosecco di Valdobbiadene, White wine,
Fruit juices, Soft drinks

Aperitifs buffet

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Foie gras and raspberries mousse
Veal Carpaccio with bean sprouts
Canape with Salame “felino”
Fassone tartare with caper
Goat cheese and pistachio spheres
Parmesan cheese slices
Swordfish with passion fruit
Vegetables milkshake and raw tuna fish
Marinated salmon, peas cream and yogurt
Marinated lake fish
Raw sea bass and fresh tomato
Fresh sliced vegetables with Balsamic vinaigrette
Celery and apple centrifuge
Tempura of flowers or acacia or elder (depending on the season)
Fried artichokes or mushrooms or onions (depending on the season)
Taralli with ricotta cheese and mint
Poppy seeds biscuits
Olives muffin
Mozzarella in carrozza
Wholemeal cremino with basil
Croque monsieur

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Menu

Risotto with Mazara del Vallo shrimps, zucchini flowers and burrata cheese

Tortelli filled with Bra sausage with fresh sheep cheese and spring onion cream

Apple, celery and ginger centrifuge

Veal fillet with small glazed vegetables,
Mottarone fondue and seasonal truffles

Brachetto soup with fresh red berries and milk flavoured ice cream

Wedding cake

Coffee

Carolus - Antichi Vigneti di Cantalupo
Barbera d'Alba Vigneti la Burdinota - Traversa
Moscato d'Asti Biotipico - Traversa
Prosecco di Valdobbiadene - Sorelle Bronca



“Lancillotto & Ginevra”

Non-alcoholic Cocktails, Spritz Cocktail,
Prosecco di Valdobbiadene, White wine,
Fruit juices, Soft drinks

Aperitifs buffet

**Our aperitif... is created offering always seasonal products
and is composed of finger food, for example:**

Foie gras and raspberries mousse
Veal Carpaccio with bean sprouts
Canape with Salame “felino”
Fassone tartare with caper
Goat cheese and pistachio spheres
Parmesan cheese slices
Swordfish with passion fruit
Vegetables milkshake and raw tuna fish
Marinated salmon, peas cream and yogurt
Marinated lake fish
Raw sea bass and fresh tomato
Fresh sliced vegetables with Balsamic vinaigrette

Celery and apple centrifuge
Tempura of flowers or acacia or elder (depending on the
season)
Fried artichokes or mushrooms or onions (depending
on the season)
Taralli with ricotta cheese and mint
Poppy seeds biscuits
Olives muffin
Mozzarella in carrozza
Wholemeal cremino with basil
Croque monsieur

Parma ham and Salame “Felino”
Marinated Char with chamomile
Wild berries Jelly and duck marinated with celery
Chanterelle mushrooms and pumpkin cream
Rice balls

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Menu

Tortellacci stuffed with sea bass with broccoletti and almond cream

John Dory's fish in oil, celeriac and gratin Hollandaise sauce

Granita of kombucha and aniseed

Glazed rack of lamb, aromatic herbs and soft smoked potatoes

Gianduja and passion fruit creamy

Wedding cake

Coffee

Terre Alfieri Arneis - Pescaja
Nebbiolo Colline Novaresi Agamium - Antichi Vigneti di Cantalupo
Moscato d'Asti Biotipico - Traversa
Prosecco di Valdobbiadene - Sorelle Bronca



“Tristano & Isotta”

Non-alcoholic Cocktails, Spritz Cocktail,
Prosecco di Valdobbiadene, White wine,
Fruit juices, Soft drinks

Aperitifs buffet

**Our aperitif... is created offering always seasonal products
and is composed of finger food, for example:**

Foie gras and raspberries mousse
Veal Carpaccio with bean sprouts
Canape with Salame “felino”
Fassone tartare with caper
Goat cheese and pistachio spheres
Parmesan cheese slices
Swordfish with passion fruit
Vegetables milkshake and raw tuna fish
Marinated salmon, peas cream and yogurt
Marinated lake fish
Raw sea bass and fresh tomato
Fresh sliced vegetables with Balsamic vinaigrette

Celery and apple centrifuge
Tempura of flowers or acacia or elder (depending on the
season)
Fried artichokes or mushrooms or onions (depending
on the season)
Taralli with ricotta cheese and mint
Poppy seeds biscuits
Olives muffin
Mozzarella in carrozza
Wholemeal cremino with basil
Croque monsieur

Parma ham and Salame “Felino”
Marinated Char with chamomile
Wild berries Jelly and duck marinated with celery
Chanterelle mushrooms and pumpkin cream
Rice balls

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Menu

Arctic char tartare with chervil yogurt

Beet risotto with gorgonzola cheese and crunchy vegetable crumbs

Ravioli del Plin with three roasts

Orange and lovage sorbet

Fassona fillet with Gattinara wine reduction and melting shallots

Peach parfait with almond crumble and Moscato wine sauce

Wedding cake

Coffee

Terre Alfieri Arneis - Pescaja
Barbera d’Alba Vigneti la Burdinota - Traversa
Moscato d’Asti Biotipico - Traversa
Prosecco di Valdobbiadene - Sorelle Bronca



“Dante & Beatrice”

Non-alcoholic Cocktails, Spritz Cocktail,
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Fruit juices, Soft drinks

Aperitifs buffet

**Our aperitif... is created offering always seasonal products
and is composed of finger food, for example:**

Foie gras and raspberries mousse
Veal Carpaccio with bean sprouts
Canape with Salame “felino”
Fassone tartare with caper
Goat cheese and pistachio spheres
Parmesan cheese slices
Swordfish with passion fruit
Vegetables milkshake and raw tuna fish
Marinated salmon, peas cream and yogurt
Marinated lake fish
Raw sea bass and fresh tomato
Fresh sliced vegetables with Balsamic vinaigrette

Celery and apple centrifuge
Tempura of flowers or acacia or elder (depending on the
season)
Fried artichokes or mushrooms or onions (depending
on the season)
Taralli with ricotta cheese and mint
Poppy seeds biscuits
Olives muffin
Mozzarella in carrozza
Wholemeal cremino with basil
Croque monsieur

Parma ham and Felino salami
Marinated Char with chamomile
Jelly wild berries and duck marinated with celery
Chanterelle mushrooms and pumpkin cream
Rice balls

The fantasy of our Chef will make your event unique and unforgettable

Menu

Catalan style blue lobster salad with cream of peas

Tortelli stuffed with red shrimps with flowers and cream of zucchini scented with mint

Risotto with minced beef, robiola cheese, broccoli and cucumber mousse

Passion fruit sorbet

Fillet of veal and escalope of foie gras with Vermouth sauce and potato carpaccio

Lemon cake with white chocolate and strawberry

Wedding cake

Coffee

Carolus - Antichi Vigneti di Cantalupo
Nebbiolo Colline Novaresi Agamium - Antichi Vigneti di Cantalupo
Moscato d'Asti Biotipico - Traversa
Franciacorta Gran Cuvée Brut - Bellavista



“Otello & Desdemona”

Non-alcoholic Cocktails, Spritz Cocktail,
Prosecco di Valdobbiadene, White wine,
Fruit juices, Soft drinks

Aperitifs buffet

**Our aperitif... is created offering always seasonal products
and is composed of finger food, for example:**

Foie gras and raspberries mousse
Veal Carpaccio with bean sprouts
Canape with Salame “felino”
Fassone tartare with caper
Goat cheese and pistachio spheres
Parmesan cheese slices
Swordfish with passion fruit
Vegetables milkshake and raw tuna fish
Marinated salmon, peas cream and yogurt
Marinated lake fish
Raw sea bass and fresh tomato
Fresh sliced vegetables with Balsamic vinaigrette

Celery and apple centrifuge
Tempura of flowers or acacia or elder (depending on the
season)
Fried artichokes or mushrooms or onions (depending
on the season)
Taralli with ricotta cheese and mint
Poppy seeds biscuits
Olives muffin
Mozzarella in carrozza
Wholemeal cremino with basil
Croque monsieur

Parma ham and Felino salami
Rainbow trout marinated with chamomile
Jelly wild berries and duck marinated with celery
Chanterelle mushrooms and pumpkin cream
Rice balls

Wild mushrooms salad or artichokes with Reggiano cheese slices
Sushi sashimi, Oysters, Scampi with sesame

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Menu

Goose foie gras terrine with figs and Moscato wine

Ruinart champagne and orange risotto

Red shrimp buttons, apple and caviar

Refreshing elderberry

Steamed blue lobster with potato timbale,
white Vermouth sauce and Tahitian vanilla

Gold and chocolate

Wedding cake

Coffee

Terre Alfieri Arneis - Pescaja
Nebbiolo Colline Novaresi Agamium - Antichi Vigneti di Cantalupo
Moscato d'Asti Biotipico - Traversa
Franciacorta Gran Cuvée Brut - Bellavista



“Paolo & Francesca”

Non-alcoholic Cocktails, Spritz Cocktail,
Prosecco di Valdobbiadene, White wine,
Fruit juices, Soft drinks

Aperitifs buffet

**Our aperitif... is created offering always seasonal products
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Parmigiano Reggiano flakes
Goat cheese and pistachio spheres
Fresh cheese with basil
Tempura of flowers or acacia or elder (depending on the season)
Rice balls
Mini pies
Poppy seeds biscuit
Taralli with ricotta and mint
Olives muffin
Mozzarella in carrozza
Croque monsieur

Appetizer buffet

Fish Island

Swordfish with passion fruit
Squids, cuttlefish and fregola pasta with squid link
Marinated wild salmon with dill

Meat Island

Carpaccio of Fassona with ancient mustard
Truffled Guinea fowl salad
Cold veal with pink tuna sauce

Vegetarian Island

Salad of cereals and exotic fruits
Avocado, spinacino salad, lentils and turmeric sauce

Typical Island

Parma ham
Duja salami
Cacciatorini
Focaccia

First course Buffet

Champagne Risotto
Char and asparagus ravioli with buffalo sauce

Second course Buffet

Sea bass in salt
Saddle of veal with herbs
Vegetables

Pastry corner

Wedding cake

Coffee

Terre Alfieri Arneis - Pescaja
Nebbiolo Colline Novaresi Agamium - Antichi Vigneti di Cantalupo
Moscato d'Asti Biotipico - Traversa



“Oberon & Titania”

Non-alcoholic Cocktails, Spritz Cocktail,
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Fruit juices, Soft drinks

Aperitifs buffet

**Our aperitif... is created offering always seasonal products
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Cremini with basil, Taralli with ricotta cheese and mint
Savory poppy cookies, Olive muffins
Mini savory pies, Mozzarella in carrozza
Croque monsieur, Arancini rice balls
Tempura flowers, Goat cheese balls
Reggiano cheese flakes

Appetizer buffet

Fish Island

Lobster salad with catalana sauce
Raw fish and oysters
Swordfish with passion fruit
Squids, cuttlefish and fregola pasta with squid link
Marinated wild salmon with dill

Meat Island

Goose foie gras and toasted sweet and dried fruit bread
Carpaccio of Fassona with ancient mustard
Truffled Guinea fowl salad

Cold veal with pink tuna sauce

Vegetarian Island

Salad of cereals and exotic fruits
Avocado, spinacino salad, lentils and turmeric sauce

Typical Island

Parma ham
Duja salami
Cacciatorini
Focaccia

First course Buffet

Risotto with Scampi and zucchini flowers
Ravioli del Plin with three roasts

Second course Buffet

Dentex and stewed carpet shells with tomato sauce
Beef fillet Wellington style
Glazed vegetables

Pastry and cheese corner

Wedding cake

Coffee



And more...

- Assorted cheeses and jams
- Desserts buffet
- Ice Cream Buffet
- Cotton Candy Cart
- Second Wedding Cake for stenographic photos
- Assorted spirits with traditional Italian liquors and international selection served by our barman
- Spirits Corner with selection of liquors on a self-service base
- Open Bar with international and Italian cocktails
- Bar Service from our staff of yours spirits or cigars

Also...

You can further customize the wine list with some of the best labels chosen for you, by our Sommelier:

- **Ercole** Chardonnay Collio - Marco Felluga.
Barbera il Soliter - Pescaja
Prosecco di Valdobbiadene Particella 68 - Sorelle Bronca
- **Dionisio** Vermentino Bolgheri - Guado al Tasso.
Gattinara - Travaglini
Franciacorta Cuvée Prestige - Cà del Bosco
- **Estasiano** Cervaro della Sala - Marchesi Antinori
Barolo - Achille Boroli
Champagne upon availability

