“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

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

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

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

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

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

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,
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
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
Raibow 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

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

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 and is composed of finger food, for example:

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,
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:

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
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

Carolus - Antichi Vigneti di Cantalupo
Nebbiolo Colline Novaresi Agamium - Antichi Vigneti di Cantalupo
Moscato d’Asti Biotipico - Traversa

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