



MENU

VEGETABLE GARDEN

APERITIF

Chef's mixed canapés, homemade "focaccia", cheese soufflé, "panzerotti" stuffed with tomato and mozzarella, quiche with cheese and vegetables served with brut sparkling wine, Venetian Spritz and fruit cocktail

MAIN DISHES

Cold cuts of smoked beef "carne salada", fresh salad, flan with pumpkin and cheese fondue

Risotto with green asparagus, Prosecco wine, Toma cheese and Amaretto powder

Tortelli filled with cheese and mushrooms and slices of "norcino" truffle

Local Beef steak with truffle sauce served with endive and Morlacco cheese cream

Fruit ice sorbet

DESSERT

Small pastries

Wines selected from our Cellar

Water

Coffee

*Price: Euro 100,00 per person
Including custom menu printing*

