





ROMEO E GIULIETTA

Welcome drink with Prosecco, Bellini, fruit juices, still and sparkling water, small pizzas, sandwiches, stuffed fried olives, fried mozzarella bites, tomato and basil bruschetta, selection of chef finger food, baby mozzarella and cherry tomatoes, assorted focaccia, fried chicken and veggies bites, potato croquettes, assorted cheese bites

Crispy phyllo pie with white and green asparagus salad and saffron cream

Smoked goose breast on spring salad with shaved Parmesan cheese and balsamic vinegar reduction

Wild hops and herbs risotto with toasted almonds

Crepes filled in with Casatella cheese and nettle on sweet Gorgonzola blue cheese

Vin Santo infused veal fillet with chips, speck and spinach

Lemon and licorice sorbet

Wedding cake

€ 110,00 per person

The menu includes house wine, mineral water, coffee

Sweets buffet including ice-cream, assorted pastries, fruit salad, home-made biscuits € 15,00 per person



AIDA

Welcome drink with Prosecco, Bellini, fruit juices, still and sparkling water, mixed fried food, finger food, mozzarella sticks, fried veggies, small pizzas, canapes, fried chicken sticks, smoked salmon, baby mozzarella with cherry tomatoes, crepes rolls, ham and cheese toast bites, tomato and basil bruschetta, fried anchovies and acquatelle with soft polenta, seafood salad, creamed codfish with polenta, assorted cheese and cured meat with jams

Burrata cheese on rocket salad with Cantabrian Sea anchovies and cherry tomatoes coulis

Warm sfogliatella with Parmesan cheese mousse, vegetables mixepoix and beetroot drops

Basil risotto with Asiago cheese cream and toasted pine nuts

Meat ravioli with diced eggplant, thyme oil and Taleggio cheese cream

Green pepper beef fillet medallion with tartare sauce, tomato au gratin and potato roesti

Berries sorbet

Wedding cake

€ 120,00 per person

The menu includes house wine, mineral water, coffee

Sweets buffet including ice-cream, assorted pastries, fruit salad, home-made biscuits € 15,00 per person



LA TRAVIATA

Welcome drink with Prosecco, Bellini, fruit juices, still and sparkling water, mixed fried food, finger food, mozzarella sticks, fried veggies, small pizzas, canapes, fried chicken sticks, smoked salmon, baby mozzarella with cherry tomatoes, crepes rolls, ham and cheese toast bites, tomato and basil bruschetta, fried anchovies and acquatelle with soft polenta, seafood salad

Puff pastry pie with porcini mushrooms and Montasio cheese cream

Beetroot and Fontina cheese flan, on spinach and shallot emulsion

Pumpkin risotto with crispy speck and orange infusion

Lasagna with Montello honey mushrooms and Taleggio cheese

Oven roasted guinea fowl with pan seared chard and baked potatoes

Rosemary infused beef tagliata with seasonal vegetables

Green apple sorbet

Wedding cake

€ 130,00 per person

The menu includes house wine, mineral water, coffee

Sweets buffet including ice-cream, assorted pastries, fruit salad, home-made biscuits € 15,00 per person





AFRODITE

Welcome drink with Prosecco, Bellini, fruit juices, still and sparkling water, small pizzas, sandwiches,, stuffed fried olives, fried mozzarella bites, tomato and basil bruschetta, selection of chef finger food, baby mozzarella, cherry tomatoes and olives, assorted focaccia, mixed canapes, assorted fried food and finger food, potato croquettes, assorted cheese bites

Lime scented dairy salad with trout caviar and berries coulis

Prawns flan with white and green asparagus on crustacean bisque

Monkfish and herbs risotto

Burrata cheese ravioli with scallops on nettle cream

Sea bream on spinach bed with asparagus tips and duchess potatoes

Green apple sorbet

Wedding cake

€ 115,00 per person

The menu includes house wine, mineral water, coffee

Sweets buffet including ice-cream, assorted pastries, fruit salad, home-made biscuits € 15,00 per person



POSEIDONE

Welcome drink with Prosecco, Bellini, fruit juices, still and sparkling water, small pizzas, sandwiches,, stuffed fried olives, fried mozzarella bites, tomato and basil bruschetta, selection of chef finger food, baby mozzarella and cherry tomatoes, assorted focaccia, mixed canapes, assorted fried food, smoked salmon on homemade sliced bread, assorted fried food and finger food, fried chicken sticks, fried olives filled with minced meat, bresaola rolls with robiola cheese, seafood salad, fried baby smelt and shrimps with soft polenta, creamed codfish with toasted bread, shaved parmesan cheese

Sole fish on valerian and endive bed with capers and tomatoes

Turmeric monkfish tidbit on eggplant emulsion

Grouper and Amalfi lemon zest risotto

Seafood lasagne with vegetables

Oven baked seabass fillet on peas cream, with artichoke base and roasted potatoes

Mixed fried seafood

Pineapple and pink pepper sorbet

Wedding cake

€ 125,00 per person

The menu includes house wine, mineral water, coffee

Sweets buffet including ice-cream, assorted pastries, fruit salad, home-made biscuits € 15,00 per person



ZEUS

Welcome drink with Prosecco, Bellini, fruit juices, still and sparkling water, small pizzas, sandwiches,, stuffed fried olives, fried mozzarella bites, tomato and basil bruschetta, selection of chef finger food, baby mozzarella and cherry tomatoes, assorted focaccia, mixed canapes, fried baby smelt and shrimps with soft polenta, assorted fried food, smoked salmon on homemade sliced bread, whipped salted cod on sliced polenta, assorted fried food and finger food, fried chicken sticks, fried zucchini flower, seafood salad, shaved parmesan cheese, goat cheese and mascarpone bites with Gomashio

Catalan style crustacean on crispy vegetables and citronette sauce

Tuna tartare on mixed baby salad and mango sauce

Risotto with pennyroyal scented Adriatic sea baby scampi

Crepe filled with croaker on sweet pepper cream

Steamed lobster with spinach and tartare sauce

Dill flavored brill fillet with purple potatoes crumbs and crispy snowpeas

Lemon and ginger sorbet

Wedding cake

€ 140,00 per person

The menu includes house wine, mineral water, coffee

Sweets buffet including ice-cream, assorted pastries, fruit salad, home-made biscuits € 15,00 per person





CURED MEAT

Smoked goose breast and balsamic vinegar reduction on toasted bread

Beef tartare served on a spoon

Assorted Treviso sopressa with pickles

Herbs flavored ham

Traditional chicken fillets in saor

Valdobbiadene Capocollo with currants

24 months old Parma ham served with homemade bread and cornbread sticks.

CHEESE

Shaved Parmesan cheese with grapes and walnuts

Mozzarella, cherry tomatoes, olives and speck

Asiago cheese with apple jam

Fresh ricotta cheese with honey

Sardinian goat cheese, aged with caramelized red onion

Assorted ricotta, flovored with chili peppers, Alto Adige herbs smoked Cansiglio ricotta

Fresh ricotta with honey and figs

VEGGIES

Picked endive

Selection of olives and pickles

Beer batterd fried zucchini flowers

Sweet and sour eggplant with pennyroyal

Diced vegetables with dark chocolate

Baby spinach and smoked ricotta mousse

White celery with Val di Brembo Gorgonzola blue cheese



SEAFOOD

Smoked Norwegian salmon

Creamed codfish on polenta crust

Octopus, squid and prawns salad

Slightly seared swordfish with flax seeds

Fried Acquatelle fish and squid rings in bamboo cones

Fried baby shrimps with white polenta

Grilled basil flavored octopus

Mediterranean scallops au gratin

BAKERY

Homemade focaccia with olives and tomatoes

Wholemeal and corn breadsticks

Cereals bread

Sourdough bread

Organic rustic bread

Organic cloud bread

SERVED MEAL

Carnaroli rice with beetroot and Stilton cheese

Crepe with ricotta and porcini mushrooms on vegetables mirepoix

Veal cooked at low temperatures with purple potatoes crumbs, crispy snow peas and vegetables

Green apple sorbet



ASSORTED DESSERTS BUFFET

Sicilian cannoli

Chocolade and chantilly cream profitteroles

Fruit in syrup

Vanilla ice-cream with berries sauce

Selection of small pastries

Pomegranate cake

Custard sponge cake

Grandma custard pie

Chocolate panna cotta

Assorted homemade biscuits

Catalan cream

Strawberry charlotte cake

Berries pie

Homemade traditional tiramisu

Wedding cake

€ 135,00 per person

The menu includes house wine, mineral water, coffee





BUFFET DINNER AND OPEN BAR

Small pizzas

Ham and cheese toast bites

Fried olives, stuffed with mixed meat

Mixed fried veggies

Grilled veggies

Small focaccias

Assorted sandwiches

Tomato and basil penne with olives and smoked ricotta

Assorted cured meat

Stuffed Arabic bread

Stuffed Panettone

Assorted cheese platter with jams

Savory pies

Mixed fresh salad

Selection of mixed biscuits

Creme brulèe

Ice-cream

€ 40,00 per person

Number of drinks to include in the Open bar to be decided

