



Menù Rinfresco

SUMMER

Menu

Valdobbiadene Prosecco “Jeio” Extra Brut – Bisol
Non-alcoholic fruit cocktail

Finger sandwiches with smoked salmon, robiola cheese and rocket
Prawn cocktail in Marie Rose sauce
Bruschetta with marinated anchovy

San Daniele cured ham, rolled pancetta,
Marco d'Oggiono salami, choux pastry puffs with speck,
Brie and pickled gherkins

Soft rosemary focaccia filled with Gran Biscotto
cooked ham and mayonnaise

Pizza Margherita served in slices

Courgette crisps and fried potato chips

Carnaroli rice with sausage, friggiteli peppers and cherry tomatoes
or

Gragnano paccheri with seafood

Cake or dessert from our pastry kitchen

Izzo Coffee Roastery – Naples
Recoaro Mineral Water

€ 50,00

PER PERSON (WINE NOT INCLUDED)

USEFUL INFORMATION

MENU PROPOSAL FOR A MINIMUM OF 8 GUESTS

It is possible to personalise your event with a wine pairing selected from our cellar at €5 per person (1 bottle for every 3 guests), or by choosing freely from our wine list (charged according to consumption).

An à la carte menu is available for children.

Personalised menu printing for each table.

For invoicing purposes, the number of guests confirmed at least 3 days before the event will be considered final.

The booking will be confirmed only upon receipt of a deposit.

Please note that the function room must be vacated by 4:30 pm.

