



Menù Rinfresco

AUTUMN/WINTER

Menu

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

Sandwiches with smoked salmon, robiola cheese and rocket
Vol-au-vents with prawns in Marie Rose sauce
Bruschetta with marinated anchovies, oranges and fennel

San Daniele cured ham, rolled pancetta and salami “Marco d’Oggiono”
Choux pastries with speck, Brie and pickled gherkins
Soft rosemary focaccia filled with Gran Biscotto cooked ham
and mayonnaise
Margherita pizzas, cut into slices
Zucchini chips and fried potatoes

Risotto with sausage, pumpkin and balsamic vinegar
or
Gragnano paccheri with seafood

Mixed berries with ice cream in a crispy wafer cone
Cake or dessert from our pastry selection

Izzo Coffee Roasters – 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.

