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# CHRISTMAS MENU

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## 'Convivial cocktail' standing and stationary proposal

### Top proposal with seat

Non-alcoholic aperitif with fruit, Prosecco, Aperol Spritz

### The Cold

- Puffed Parmesan cheese, salt-roasted almonds, fried olives with chilli seasoning, olive and sesame seed sandwiches, Pan brioche gran fantasia, Canapè with Parma ham, tomato, salmon, cheese
- Cream cheese skewers with red fruits and grapes
- Savory tart with shrimp and lime battering
- Five grain crackers with avocado, cuttlefish noodles and balsamic reduction
- Crunchy vegetable dip

### The Warm

- Mozzarella in carrozza, panzerotti with mozzarella and tomato, slices of focaccia with tomato and oregano
- Quiche lorraine

### First course served:

- Risotto with saffron cream and crumbled sausage meat
- Sliced fresh fruit
  
- Tasting of homemade Christmas sweets

**€ 39,00 per person**

All menus include welcome drink served center of table:

*Parmesan cheese drops, mortadella squares, olives and pasta cresciuta fritters  
Prosecco and non-alcoholic drink*

Included beverage in "corporate dinner december 2024": water, coffee and 1 bottle of wine per 4 guests

We can also handle additional requests such as intolerances, allergies or ethical choices with due notice (variations are proposed during the meal to those affected).

*Waiting for Christmas*

*An evening in December, in preparation for Christmas, to look to the future with the best intentions*

*You will find below our proposals for corporate evenings or for small or large groups, valid from 1 to 22 December 2024.*

## **Traditional Italian menu**

### ***Proposal no.1***

- Bacon strips with pumpkin flan, castelmagno cheese fondue and hazelnut crumble
- Paccheri pasta with sausage ragu and stracciata di burrata cheese from Andria
- Beef stew with polenta concia and gremolata
- Lemon delight
  
- Tasting of homemade Christmas sweets

**€ 44,00 per person**

### ***Proposal no.2***

- Savoy cabbage, sausage and chestnut flan napped with blue cheese sauce
  - Anolini pasta stuffed with meat in double beef and capon broth
- Or
- Bigoli pasta with traditional Italian ragu with porcini mushrooms and pecorino flakes
  - Pork cheek braised in honey craft beer accompanied by potato and pumpkin mash with a hint of rosemary
  - Tiramisu with dark chocolate chips
  
  - Tasting of homemade Christmas sweets

**€ 47,00 per person**



### Proposal no. 3

- Lentil and vegetables soup with polenta croutons
- Small squares with ricotta cheese and herbs served with white courtyard ragout, crispy artichoke and cream of stracciatella di Bufala cheese
- Pork loin stuffed with mortadella, smoked provola and roasted plums accompanied by rosemary-scented potatoes
- Tenerina cake with mascarpone cream, blackberries and berries
  
- Tasting of homemade Christmas sweets

€ 53,00 per person

## Sea menu

### Proposal no. 1

- Cuttlefish salad, ice fennel, pink grapefruit, Cantabrian anchovy and red fruits dip
- Risotto with shellfish (scampi and prawns), artichokes and confit tomatoes
- Darne of salmon napped with with lemon and ginger cream accompanied by a Roman-style nest of vegetables
- Traditional Italian Trifle
  
- Tasting of homemade Christmas sweets

€ 57,00 per person

### Proposal no. 2

- Seared scallops on pumpkin cream sauce, tarallo crumble and salted almonds
- Lasagna with broccoletti and mozzarella di Bufala mousse, smoked salmon and mullet roe
- Caramelized ombrina scaloppa with pioppini mushrooms, Jerusalem artichoke cream and crustacean reduction
- Rum baba served with Chantilly cream and wild strawberries
  
- Tasting of homemade Christmas sweets

€ 65,00 per person

### Proposal No. 3 - Buffet with seating for a minimum of 45 guests

- Octopus with catalan vegetables
- Prawns in pomegranate sauce and soya bean sprouts
- Red Tuna Steak with Citrus Dressing
- Yellow lasagna with seafood ragu
- Risotto with winter squash and mussels
- Darne of wild salmon with steamed vegetable basket
- Seasonal fruit salad
- Pineapple parfait
  
- Tasting of homemade Christmas sweets

€ 68,00 per person

## Convivial cocktail

### 'Convivial cocktail' standing and stationary proposal

#### Basic Proposal

##### The Cold

- Non-alcoholic aperitif with fruit, Prosecco, Aperol Spritz
- Puffed Parmesan cheese, salt-roasted almonds, fried olives with chilli seasoning, olive and sesame seed sandwiches, Pan brioche gran fantasia, Canapè with Parma ham, tomato, salmon, cheese
- Cream cheese skewers with red fruits and grapes
- Savory tart with shrimp and lime battering
- Five grains crackers with avocado, cuttlefish noodles and balsamic reduction
- Crunchy vegetable dip

##### The Warm

- Mozzarella in carrozza, panzerotti with mozzarella and tomato, slices of focaccia with tomato and oregano
- Quiche lorraine
  
- Tasting of homemade Christmas sweets

€ 30,00 per person

