



FISH spring menu

1st April – 31st May

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Raw scampi in lemon dressing with capers
Thin slices of sea bass fillet flavoured
with capers and olives "taggiasca"

Pickled anchovies with pink peppercorns
Octopus salad
Scallops au gratin with ginger and carrots sauce

First courses

Delicate artichokes and scampi risotto

Crêpe filled with asparagus
and fresh goat cheese sauce

Second course

Seabream fillet in salt crust
with vegetables ratatouille
and rosemary roast potatoes

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

This menu includes red and white wines
from the Veneto region

* The suggested menu is subject to change
and all selections are subject to availability.

MEAT spring menu

1st April – 31st May

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Apulian "Burrata" with sweet-and-sour pearl onions,
capers and Montagnana d.o.p. ham

Thin slices of beef drizzled with balsamic vinegar
of Modena and small "Parmigiana"
(baked aubergine with tomatoes and mozzarella)

First courses

Strozzapreti with meat sauce

Crêpe filled with asparagus
and fresh goat cheese sauce

Second course

Bacon wrapped turkey roulade
with vegetables ratatouille
and rosemary roast potatoes
Angus "tagliata" (steaks)
on a bed of fresh rucola salad
and pachino tomatoes

Dessert

Seasonal fresh fruit
Tiramisù

Illy Coffee

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from the Veneto region

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VEGETARIAN spring menu

1st April – 31st May

Aperitif

Prosecco
Assorted canapés

Hors d'oeuvres

Apulian "Burrata"
with sweet-and-sour pearl onions and capers

Small "Parmigiana"
(baked aubergine with tomatoes
and parmesan cheese) with grilled vegetables

First courses

Delicate artichokes risotto

Crêpe filled with asparagus
and fresh goat cheese sauce

Second course

Herbs omelette filled with ricotta
and cheeses assiette
with vegetables ratatouille
and rosemary roast potatoes

Dessert

Seasonal fresh fruit

Tiramisù

Illy Coffee

This menu includes red and white wines
from the Veneto region

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Children menu

Aperitif

Juices
Small pizzas and salted snacks

Hors d'oeuvre

Bruschetta Mediterranean style

First course

Meat lasagna

Second course

Breaded veal cutlet with chips

Dessert

Seasonal fresh fruit

Tiramisù

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