



Sample Wedding Menu

Selection of mixed antipasti to share

- Burrata mozzarella in filo pastry with broad beans, peas, tomato and shallot dressing*
- Grilled mixed vegetables*
- Northern Italian salami board*
- Sopressa Veneta, coppa all'Amarone, bresaola and Parma ham*
- Crab and avocado salad*
- Gratin sea scallops*
- Fried polenta with gorgonzola cheese*

Pasta

Lobster and crab risotto

Fish

Fillet of stone bass with french beans, clams and cherry tomato in saffron guazzetto

Meat

Roast beef fillet with sautéed carrots, new potatoes, asparagus and button onion

Dolce

Little treat with the coffee await to go to the Evening party

*Head chef
Luca Conti*

Vini

*Champagne Drappier
Gavi di gavi Broglia
Nobile di Montepulciano la Braccasca*