

Cocktails for every occasion!

From a simple get-together with friends or colleagues to a special occasion, below you will find the proposals created by our Chef Marco Petroni.

Choose the ideal setting for your event from amongst the elegant internal **Restaurant**, the breathtaking **Roof Terrace**, the exclusive **Mezzanine Terrace** and the colourful **Internal Courtyard**.



CARAVAGGIO COCKTAIL

Dry snacks (crisps, nuts, olives)
Savoury snacks, mini pizzas, potato croquettes, rice balls filled with meat ragout
Mini mozzarella, batter-fried vegetables
Sparkling wine, fruit juices, mineral water

RAFFAELLO COCKTAIL

Mediterranean bruschetta, ribbon sandwich with cream cheese and salmon,
vol-au-vents with vegetable ratatouille,
vol-au-vents with porcini mushrooms
cream sauce, mini wurstel and mustard sauce,
spicy chicken wings, mini pizzas,
cheese and fruits bites, fruit brochette
Sparkling wine, white and red wine, fruit juices, mineral water

BRAMANTE COCKTAIL

Crudités and dips, Mediterranean bruschetta,
Mini wurstel and mustard sauce
Potato croquettes, rice balls filled with meat ragout,
Mini pizzas, Fruit brochette
Sparkling wine, white and red wine, fruit juices, mineral water

BERNINI COCKTAIL

Savoury snacks, potato croquettes, rice balls filled with meat ragout, fried mini mozzarella,
batter-fried vegetables, mozzarella and cherry tomato skewers, bread sticks and prosciutto,
Mediterranean bruschetta, cheese platter, selection of slices of pizza, assorted meats and vegetables skewers
Sparkling wine, white and red wine, fruit juices, mineral water

MICHELANGELO COCKTAIL

Pasta corner :

Lasagna Bolognese,
sedanini pasta with mushrooms and tomatoes,
pennette pasta with hot spicy tomato sauce, orecchiette
pasta with broccoli and sausages

“Pizza” slice and “Focaccia” corner:

Pizza Margherita, pizza with ham, pizza with mushrooms,
pizza with rocket salad and cherry tomatoes
Focaccia filled with ham and tomatoes, focaccia filled with
smoked ham and brie cheese,
focaccia filled with caprese, focaccia filled with vegetables.
Fresh fruit skewers
Sparkling wine, fruit juices, mineral water

BORROMINI COCKTAIL

Finger food and miniatures of:

Valenciana paella, sea bass bites and Thai rice, tuna
carpaccio, sea bass skewers, beef carpaccio, lamb
skewers, gazpacho and vegetable crudités,
cheese mousse and walnuts,
mini savoury croissants filled with cheese mousse and
salami, batter-fried courgette flowers and cod fish
fillet, fried eggplant mini balls, filo pastry rolls filled with
mixed vegetables, Sushi roll, Sushi nigiri
Sparkling wine, fruit juices, mineral water
Red and white wine



OPEN BAR

Open bar menus will last 2 hours and their duration may be extended

PONTE

Wine (Red-White)

Prosecco, national beer, fruit juices, soft drinks

PARIONE

Prosecco, national and international beers,
liquors (limoncello, grappa, amaro), fruit juices, soft drinks

REGOLA

Wine (Red-White)

Prosecco, national and international beers,
liquors (limoncello, grappa, amaro), cocktails à la carte, fruit juices, soft drinks