

Be the Star!

Let yourself be tempted by the **buffet menus** created by our Chef Marco Petroni and choose your preferred setting for your event from amongst the elegant internal **Restaurant**, the breathtaking **Roof Terrace**, the exclusive **Mezzanine Terrace** and the colourful **Internal Courtyard**.

Each menu includes:

A Welcome from our chef with sparkling wine and a non-alcoholic aperitif
Homemade tomato, potato and poppy seed breads
Water San Benedetto still and sparkling water and lightly sparkling Nepi
White and red wines from the **Casale del Giglio** winery
Coffee



APERICENA

Delicious bites

Assorted rice croquettes
 Homemade mini pizzas with tomato and mozzarella
 Assorted warm savoury pastries
 Spinach, mushroom and pea vol-au-vents
 Courgette flowers in batter
 Aubergine balls
 Mozzarella, cherry tomato and olive skewers
 Fried spaghetti croquettes

Choice of two warm first courses

Chef's spicy paella with meat, fish and vegetables
 Ricotta and lime filled ravioli with tomatoes marinated with basil
 Pennette pasta with aubergine, cherry tomatoes and smoked provola cheese
 Potato gnocchi with sausage ragu and pecorino cheese

Choice of two mini desserts

Coffee tiramisù with Gentilini biscuits
 Lemon cream with strawberries
 Fresh seasonal fruit
 Cheesecake with a wild berry sauce
 Chocolate mousse with meringue

SMART BUFFET

Fried Foods Corner

Aubergine balls
 Assorted rice croquettes
 Courgette flowers in batter
 Salmon pizza dough fritters

From the sea

Octopus salad with lemon, green beans and potato
 Smoked salmon with rocket and lime sauce
 Cuttlefish salad with courgettes marinated in balsamic vinegar

From the land

Cured Amitriciano ham with melon
 Buffalo mozzarella plait with pachino cherry tomatoes
 Platter of cured meats and cheeses with mustard and honey

Choice of two hot dishes

Ricotta and lemon filled ravioli with tomatoes marinated with basil
 Paccheri pasta with a prawn and chicory cream
 Savoury crêpes filled with ricotta cheese and cooked ham
 Swordfish with olives, capers and cherry tomatoes
 Beef strips with porcini mushrooms and grana padano cheese
 Spicy lemon and curry chicken

Choice of three miniature desserts

Crème brûlée with almond tozzetto biscuits
 Coffee tiramisù with Gentilini biscuits
 Cheesecake with a wild berry sauce
 Coffee mousse with fresh strawberries
 Fresh seasonal fruit

TRADITIONAL ROMAN BUFFET

Delicious Bites

Rice and mozzarella croquettes
Fried courgette flowers with anchovies and mozzarella
Mixed vegetables in batter
Salt cod salad with olives and capers
Golden fried fish
Cured Amatrice ham with melon
Flakes of pecorino and caciottine cheese

Choice of two warm first courses

Rigatoni pasta all'amatriciana
Cheese and pepper schiaffoni pasta
Bomboletti pasta "alla Vaccinara"
Pasta and beans with ham and pork rind
Roman potato gnocchi

Choice of two warm second courses

Roast suckling pig
Ham, veal and sage Roman saltimbocca
Beef rolls in tomato sauce
Lamb cutlets "scotta dito" style
Roman style chicken

Side dishes

Seasonal vegetables: pan-fried with fresh basil,
baked with flavoured bread, grilled with parsley.
Roman-style artichokes
Sautéed Chicory

Choice of three miniature desserts

Ricotta cheese and black cherry tart
Ciambelline wine biscuits
Almond tozzetti biscuits
Fresh fruit platter

DELUXE BUFFET

Delicious bites

Aubergine balls, rice croquettes with ham and peas
seasonal vegetables in tempura, fried mozzarella

From the sea

Octopus with lemon and green beans
Smoked salmon with rocket and lime
Cuttlefish salad with courgettes marinated in balsamic vinegar
Tuna salad with olives, capers and dried tomatoes
Marinated swordfish with sweet onion and orange

From the land

Cured Amatriciano ham with melon
Buffalo mozzarella plait with pachino cherry tomatoes
Platter of cured meats with crispy bread
Platter of cheeses with fruit and vegetable mustards

Choice of two warm first courses

Chef's spicy paella with meat, fish and vegetables
Ricotta and lime filled ravioli with tomatoes marinated with basil
Pennette pasta with aubergine, cherry tomatoes and smoked provola
cheese
Potato gnocchi with sausage ragu and pecorino cheese
Lasagna with courgette and prawns

Choice of two warm second courses

Beef strips with porcini mushrooms and grana padano cheese
Spicy lemon and curry chicken
Fillet of sea bass in a courgette and potato crust
Swordfish with olives, capers and cherry tomatoes
Breaded salmon

Vegetables

Seasonal vegetables: pan-fried with fresh basil,
baked with flavoured bread, grilled with parsley

Choice of three miniature desserts

Crème brûlée with almond tozzetto biscuits
Coffee tiramisù with Gentilini biscuits
Cheesecake with a wild berry sauce
Coffee mousse with fresh strawberries
Fresh seasonal fruit



GRAN BUFFET

Delicious bites

Aubergine balls, rice croquettes with ham and peas,
potato croquettes, seasonal vegetables in tempura,
fried mozzarella, rocket and prawn pizza dough fritters

From the sea

Octopus with lemon and green beans
Smoked salmon with rocket and lime
Cuttlefish salad with courgettes marinated in balsamic vinegar
Tuna salad with olives, capers and dried tomatoes
Marinated swordfish with sweet onion and orange
Tray of Belon oysters
Catalan style lobster salad
Parboiled crustaceans with lemon and lime

From the land

Cured Amatriciano ham with melon
Buffalo mozzarella plait with pachino cherry tomatoes
Platter of cured meats with sesame grissini
Cured bresaola beef cones with grana padano cheese and pistachio
Platter of cheeses with fruit and vegetable mustards
Beef tartare with sweet and sour sauce
Smoked duck breast with citrus sauce

Choice of three warm first courses

Paccheri pasta with cheese, pepper and prawns
Chef's spicy paella with meat, fish and vegetables
Ricotta and lime filled ravioli with tomatoes marinated with basil
Lasagna with a creamy milk sauce, courgette and prawns
Savoury crêpes filled with ricotta cheese and spinach
Truffled rigatoni pasta with chicory and smoked provola cheese
Pennette pasta with aubergine, cherry tomatoes and smoked provola cheese
Potato gnocchi with sausage ragout and pecorino cheese

Choice of three warm second courses

Fillet of sea bass in a courgette and potato crust
Breaded salmon
Braised gilthead bream with olives, capers and cherry tomatoes
Citrus swordfish
Beef strips with porcini mushrooms and grana padano cheese
Spicy chicken curry
Veal battonet with green pepper
Lamb cutlets with thyme

Seasonal Vegetables

Seasonal vegetables: pan-fried with fresh basil,
baked with flavoured bread, grilled with parsley

Choice of five miniature desserts

Biancomangiare pudding with caramel
Creme brûlée with almond tozzetto biscuits
Coffee tiramisù with Gentilini biscuits
Cheesecake with a wild berry sauce
Coffee mousse with fresh strawberries
Fresh seasonal fruit
Soft chocolate pudding with meringue and hazelnuts
Lemon cream with strawberries