

Buffet Menus... Be the Stars of the Show!

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



Bramante Buffet

The Chef's Welcome Aperitifs
with flutes of Spumante and non-alcoholic drinks

- 5 Delicious Bites
- 2 Finger Food Hors d'Oeuvres
- 2 Starters
- 2 Miniature Desserts

Included drinks:

San Benedetto natural and sparkling mineral water and Nepi effervescent mineral water
White wine: Casale del Giglio Chardonnay or Satrico
Red wine: Casale del Giglio Merlot or Shiraz
Coffee

Caravaggio Buffet

The Chef's Welcome Aperitifs
with flutes of Spumante and non-alcoholic drinks

- 5 Delicious Bites
- 2 Finger Food Hors d'Oeuvres
- 2 first or second courses of your choice
- 1 Side dish
- 2 Miniature Desserts

Included drinks:

San Benedetto natural and sparkling mineral water and Nepi effervescent mineral water
White wine: Casale del Giglio Chardonnay or Satrico
Red wine: Casale del Giglio Merlot or Shiraz
Coffee

Delicious Bites

Homemade mini pizzas with tomato and mozzarella
Assorted warm savoury pastries
Turkey and provola cheese sliced bread rolls
Courgette flowers in batter
Aubergine balls
Potato and bacon skewers
The Chef's pizza dough fritters
Rice balls filled with meat ragout
Mixed vegetables in batter
Ascolana olives

Finger Food Hors d'Oeuvres

Savoury croissant with artichoke and duck
Bresaola tortello filled with parmesan cream and walnuts
Chicken skewer with mascarpone cheese and grains
Mini beef tartare with tomato, anchovies and capers
Smoked salmon cube with clementine and dehydrated apple
Pacchero in polenta crumbs filled with whipped salt cod
Aubergine roll filled with swordfish and basil mousse
Rocket and prawn parcel
Grilled octopus with potato and spinach
Mozzarella cage with a basil emulsion

First Courses

Schiaffoni pasta with angler fish and yellow tomato
Salmon and artichoke mini lasagna
Casarecce pasta with anchovy sauce, savoury breadcrumbs and swordfish
Raviolo filled with cacio cheese, pepper, datterino tomato sauce and prawns
Rigatoni pasta *all'amatriciana*
Lasagna with sausage and mushrooms
Red potato gnocchi *alla gricia*
Mezze maniche pasta *alla norma*
Pumpkin tortello with truffle demi-glacé and a red wine reduction
Spelt soup with seasonal vegetables and pulses

Second Courses

Revisited veal saltimbocca alla romana
Sliced chicken tagliata with paprika sauce
Sliced beef tagliata with a rosemary and chardonnay sauce
Mini beef fillet
Pork fillet with fennel seeds and a sweet pepper cream
Gilthead bream turban with red prawn and citrus sauce
Sea bass roll filled with aubergine
Swordfish with taggiasche olives, capers and thyme
Salmon with clams *all'arrabbiata*
Confit of salt cod with a celery, olive and potato salad

Side Dishes

Grilled vegetables
Autumn salad with apples and nuts
Dippers Potatoes
Gratinated mushrooms

Miniature Desserts

Coffee Tiramisù with Gentilini biscuits
Grain crumble with zabaione mousse
Kataifi pastry cannolo with orange and pistachio cream
Malaga apple triangle
Pear, chocolate and cinnamon parcels
Trifle
Mini caprese cake
Coffee variations
Lemon and mango pudding
Fresh seasonal fruit

