

# BANQUET MENU

## GLUTEN FREE

|  
*starter*

### BRUSCHETTA

CHERRY TOMATOES, BASIL ON GLUTEN FREE BREAD.

### TUNA CARPACCIO

THINLY SLICED RAW TUNA DRESSED WITH DELICATE LEMON DRESSING AND TOPPED WITH SALMON ROE.

### LAMB CUTLET

TENDER LAMB CUTLET SERVED ON A BED OF CREAMY SMASHED POTATOES AND A SMOOTH PEA AND MINT PURÉE.

### BURRATA

CREAMY BURRATA SERVED WITH FRESH PESTO, CHERRY TOMATOES, BASIL AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL.

*main*

### PRAWN PASTA

PENNE PASTA TOSSED WITH PRAWNS, COMPLEMENTED BY CREAMY STRACCIATELLA, CHERRY TOMATOES AND BASIL.

### WAGYU STEAK

SERVED WITH GRILLED ASPARAGUS AND CAVOLO NERO, VELVETY SMASHED SWEET POTATOES, AND A RICH WINE GLAZE.

*dessert*

### GELATO

CREAMY HAZELNUT GELATO PAIRED WITH A CRUNCHY PISTACHIO AND ALMOND PRALINE, FRESH CHERRY.

# BANQUET MENU

## REGULAR MENU

|  
*starter*

**HOMEMADE FOCACCIA**

FRESHLY BAKED IN-HOUSE, SERVED WARM.

**TUNA CARPACCIO**

THINLY SLICED RAW TUNA DRESSED WITH DELICATE LEMON DRESSING AND TOPPED WITH SALMON ROE.

**LAMB CUTLET**

TENDER LAMB CUTLET SERVED ON A BED OF CREAMY SMASHED POTATOES AND A SMOOTH PEA AND MINT PURÉE.

**ZUCCHINI FLOWERS**

CRISPY ZUCCHINI FLOWERS FILLED WITH A DELICATE RICOTTA AND ANCHOVY MIXTURE AND CHERRY TOMATOES.

*main*

**HOMEMADE SQUID INK SPAGHETTI**

FRESH SQUID INK PASTA TOSSED WITH PRAWNS, COMPLEMENTED BY CREAMY STRACCIATELLA, CHERRY TOMATOES AND BASIL.

**WAGYU STEAK**

SERVED WITH GRILLED ASPARAGUS AND CAVOLO NERO, VELVETY SMASHED SWEET POTATOES, AND A RICH WINE GLAZE.

*dessert*

**GELATO**

CREAMY HAZELNUT GELATO PAIRED WITH A CRUNCHY PISTACHIO AND ALMOND PRALINE, FRESH CHERRY AND PEPPERMINT TULIE.

# BANQUET MENU

## VEGETARIAN MENU

|  
*starter*

### HOMEMADE FOCACCIA

FRESHLY BAKED IN-HOUSE, SERVED WARM.

### WATERMELON CARPACCIO

THINLY SLICED WATERMELON DRESSED WITH BALSAMIC GLAZE AND YOUGHURT.

### BURRATA

CREAMY BURRATA SERVED WITH FRESH PESTO, CHERRY TOMATOES, BASIL AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL.

### ZUCCHINI FLOWERS

CRISPY ZUCCHINI FLOWERS FILLED WITH A DELICATE RICOTTA AND ANCHOVY MIXTURE AND CHERRY TOMATOES

*main*

### HOMEMADE SPINACH & RICOTTA RAVIOLI

FRESHLY MADE RAVIOLI FILLED WITH SPINACH AND RICOTTA, SERVED WITH A LIGHT BUTTER AND SAGE SAUCE.

### EGGPLANT PARMIGIANA

EGGPLANT BAKED WITH TOMATO SAUCE, SCAMORZA, AND GRANA PADANO, TOPPED WITH FRESH PESTO AND RICOTTA CHEESE.

*dessert*

### GELATO

CREAMY HAZELNUT GELATO PAIRED WITH A CRUNCHY PISTACHIO AND ALMOND PRALINE, FRESH CHERRY AND PEPPERMINT TULIE.