

WEDDING MENU

(Example)

Aperitives

Ananas Juice, Orange Juice, Tropical Juice
Cocktails: Bellini, Spritz, Rossini, Mimosa
Prosecco

Great Buffet On the Lake

Grilled Courgettes and Aubergines, Marinated Mushrooms,
Selection of Soft and Hard Cheeses (served with Marmalade and
Honey), Selection of Cured Meats (Salami, Parma Ham etc.),
Deep Fried Vegetables in Batter: Courgettes, Courgette Flowers,
Arancine di Riso (Small Rice Cakes in breadcrumbs and deep fried),
Olive Ascolane (Big Green Olives stuffed with Meat in breadcrumbs
and deep fried), Potato Cakes (Potato Cakes in breadcrumbs and
deepfried), Spinach Cakes (as above), Small Pizzas with Tomato Sauce,
Mixed Canapès (Parma Ham, Ham, Salami, Red and Black Fish Eggs,
Cheese, Salmon Patè), Mixed Vol-au-vent, Mussels, Marinated Salmon,
Seabass and Anchovies, Octopus in Sauce, Smoked Salmon,
Tuna and Swordfish, Sea Salad and Octopus in Jelly

In the Dining Room

Risotto "Pescatora" (with Shrimps and Seafood)
Green and White Fettuccine pasta with Artichokes Hearts

Oven Baked Sea bass with Grilled Giant Prawns
Gratinated Mixed Vegetables

On the Terrace

Great Buffet of Sweets and Cakes
Great Buffet of Fresh Fruits

• Wedding Cake •

Our Cellar

White Wine D.O.C.
Red Wine D.O.C.
Dry and Sweet Spumante



Wedding MENU