

FIRST COURSE:

Agnolotti of fresh homemade pasta (produced by Checco il Pastaio) stuffed with fried eggplant, buffalo mozzarella and caramelized cherry tomatoes

celiac and vegan: gluten-free pasta sauted with vegetables

SECOND COURSE:

Beef fillet in puff pastry crust with Parma culaccia and truffle

Baked potatoes with rosemary scent

Vegetable Ratatouille

Pork free and celiac menu: normal fillet

Vegetarian and vegan: vegan vegetable pie

Pink grapefruit sorbet

FRUIT BUFFET AND WEDDING CAKE:

Compositions of fresh seasonal fruit and pineapple in plain sight

ASSORTMENT OF SINGLE-PORTION DESSERTS IN A SMALL GLASS WITH THE FLAVORS OF:

English cream

Three chocolates

Meringues

Lemon delight

Berries and raspberries

Coffee

Selection of grappas and bitters

Mineral and still water

D.O.C. Wines:

Ribolla gialla from the Alturis winery (UD)

Valpolicella classico from the Monte del Fra' winery (VR)

Dessert:

Prosecco doc di Valdobbiadene from the Benotto winery (TV)

Fior d'arancio from the Colle Mattara winery (PD)

CHILDREN'S MENU (3-10 years)

- Appetizer buffet
- Pasta with tomato sauce
- Schnitzel with chips
- Dessert buffet