

PROPOSAL 1

Appetisers

Eggplant and ricotta caviar tomato puree
Mini beef tartars on toast wedges
Toast wedges, veal mousse and caramelised onions

The Berkel

Locally produced salami - Pancetta steccata (battened bacon)
Piacenza coppa (cured pork) - Valtellina bresaola (cured-dried beef)
Basket of focaccia and Altamura bread

Polenta

and: Cod - Baby-octopus
Sausage - Poached Mexican chilli

Fish

Catalan-style prawns
Swordfish and smoked tuna with mixed leaf salad
Burghul with vegetables and shrimps

Bruschetta

Classical - Mediterranean-style with cherry tomatoes, olives and capers
Spicy salami, spring onion and mozzarella - Lime cream and smoked tuna

Fried

Fried vegetables - Rice balls tasting
Spinach and cheese zeppole - Shellfish nibblers

Salads

Squid and peas salad citrus flavored
Persian salad - Buffalo mozzarella cheese and cherry tomatoes salad

Pickles specialties

Tuna, marinated mackerel and anchovies - Rabbit with tapenade
Garden vegetables - Caramelised shallots in sweet and sour

Cheeses

Selection of Italian and French aged cheeses
Variety of goat and cow milk cheeses - Jams - Grana cheese wheel, walnuts

Table menu

Mojito risotto with shellfish ragu
Fresh pasta with Trevisan radicchio pesto and minced sausage

Beef Tataky, rosemary sauce and mustard seeds dressing

Gran dessert buffet and wedding cake

Coffee

