



MENU' 1

Buffet service

Welcome buffet

*Selection of local Umbrian cheeses on a cutting board, with conserves
Hand-sliced prosciutto ham, aged sausage bites, coralline and lombetto salamis on a
cutting board*

Pearl mozzarellas wrapped in raw ham, Parmigiano cheese wedge

Snacks corner:

*Puff pastry bites with porcini mushrooms, Fava bean and fennel canapés, Truffled
baguette slices, Canapes with salmon and dill, Canapes with walnuts and soft caciotta
cheese, Pastry tartlet with creamy robiola cheese and black pepper; variety of crispy
pastries; Panzarotti turnovers filled with broccoli greens and sausage; olive and melon
skewers, Fried sage leaves, courgettes, rice croquettes, olives stuffed with minced meat,
Pineapple and bananas*

Drinks:

prosecco from Conegliano, fruit-based cocktail, mineral water

First course buffet

*Small creamed umbrichelli pasta in a sauce of cherry tomatoes, bacon, bits of pecorino
cheese and wild-mint oil.*

Parmigiano cheese risotto with Sienese pork ragout and field greens

Second course buffet

Hand carved veal roast with herbs perfumed with truffles

Small roast meat skewers

Salt-roasted potatoes

Assortment of salads

Dessert and fruit buffet

*Gran Buffet of desserts: Vanilla Bavarian cream with soft fruits, Sacher torte,
strawberry tart, fruit compote*

Beverages

Mineral water

Coffee

Liqueurs: open bar