



MENU' 2

Buffet of aperitif appetizers

Baskets of Umbrian focaccias: with olives; with tomato sauce, onions, fennel and provola cheese; assortment of savoury pastries
Canapés with raw ham and olives, local canapé with liver paté
Hand-sliced prosciutto ham, bites of coralline and capocollo salami on the cutting board

*Onion-bacon quiche and Broccoli greens and sausage quiche,
Cherry tomato and olive hedgehog*
Grana cheese wedge, Fossa cheese bits, mild white caciotta cheese with cherry conserves, Goat cheese and arugula vol au vents,
Mix of fried courgettes, aubergines, sage leaves, olives stuffed with minced meat

Drinks: prosecco from Conegliano, orange and grapefruit juice, mineral water, fruit-based cocktail

Table service

First courses:

Meat ravioli tossed in a skillet with porcini mushrooms and wild mint
Pappardelle pasta with cherry tomato coulis and pesto, stewed courgette flowers and ricottina salata cheese

Second courses:

Pork filet wrapped in crispy bacon and scalloped in red wine
Potato pie with herbs
Leg of veal oven-glazed with frantoio olive oil and four peppers
Grilled vegetables

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