

Buffet Menus... Be the Stars of the Show!

Let yourself be tempted by the **buffet menus** created by our Chef and choose your preferred setting for your event amongst the elegant internal **Restaurant**, the breathtaking **Roof Terrace**, the exclusive **Mezzanine Terrace** and the colourful **Internal Courtyard**.



Bramante Buffet

The Chef's Welcome Aperitifs
with flutes of Spumante and non-alcoholic drinks

5 Delicious Bites
3 Finger Food Hors d'Oeuvres
2 Starters
2 Miniature Desserts

Included drinks:

San Benedetto natural and sparkling mineral water and Nepi effervescent mineral water
White wine: Casale del Giglio Chardonnay or Satrico
Red wine: Casale del Giglio Merlot or Shiraz
Coffee

Caravaggio Buffet

The Chef's Welcome Aperitifs
with flutes of Spumante and non-alcoholic drinks

5 Delicious Bites
3 Finger Food Hors d'Oeuvres
2 First Courses and 1 Second Course
1 Side dish
2 Miniature Desserts

Included drinks:

San Benedetto natural and sparkling mineral water and Nepi effervescent mineral water
White wine: Casale del Giglio Chardonnay or Satrico
Red wine: Casale del Giglio Merlot or Shiraz
Coffee

Delicious Bites

Homemade mini pizzas with tomato and mozzarella
Assorted warm savoury pastries
Turkey and provola cheese sliced bread rolls
Courgette flowers in batter
Aubergine balls
Potato and bacon skewers
The Chef's pizza dough fritters
Rice balls filled with meat ragout
Mixed vegetables in batter
Ascolana olives

Finger Food Hors d'Oeuvres

Savoury croissant with artichoke and duck
Prawn carbonara with tomato mayonnaise
Chicken skewer with mascarpone cheese and grains
Mini beef tartare with tomato, anchovies and capers
Smoked salmon cube with clementine and dehydrated apple
Anchovy and pecorino romano cheese balls with a pennyroyal sauce
Aubergine roll filled with swordfish and basil mousse
Rocket and prawn parcel
Grilled octopus with potato and spinach
Mozzarella cage with a basil emulsion
Mini cannolo with ricotta mousse, aubergine and confit tomato

First Courses

Schiaffoni pasta with monkfish and yellow tomato
Casarecce pasta with anchovy sauce, savoury breadcrumbs and swordfish
Raviolo filled with cacio cheese, pepper, datterino tomato sauce and prawns
Rigatoni pasta *all' amatriciana*
Orecchiette pasta with confit courgette pesto and clams
Red potato gnocchi *alla gricia*
Mezze maniche pasta *alla norma*
Mini lasagna with beef ragù
Couscous with pulses and seasonal vegetables

Second Courses

Revisited veal saltimbocca *alla romana*
Smoked chicken with barbecue sauce
Chicken roll stuffed with rosemary with a Chardonnay sauce
Sliced beef tagliata on a cream of smoked pepper
Mini beef fillet with herbs and mushrooms
Gilthead seabream turban with red prawn and citrus sauce
Sea bass roll filled with aubergine
Swordfish with taggiasche olives, capers and thyme
Salmon cube in a crust of couscous with seasonal vegetables
Confit of salt cod with a celery, olive and potato salad

Side Dishes

Grilled vegetables
Summer salad of apple, strawberry and Franciacorta sauce
Baked new potatoes with cheddar cheese sauce
Potato, string bean and pesto salad

Miniature Desserts

Coffee Tiramisù with Gentilini biscuits
Grain crunch with zabaione mousse
Kataifi pastry cannolo with orange and pistachio cream
Mango cream with chocolate crumble
English trifle
Mini Caprese cake
Coffee variations
Mini red fruit cheesecake
Fresh seasonal fruit

