

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

3 Delicious Bites
5 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 Sauvignon
Red wine: Casale del Giglio Merlot or Shiraz
Coffee

Caravaggio Buffet

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

3 Delicious Bites
5 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 Sauvignon
Red wine: Casale del Giglio Merlot or Shiraz
Coffee

Delicious Bites

Mini homemade tomato and mozzarella pizzas
Mixed savoury *nodini* pastries
(4 cheeses, ham and mozzarella, tomato and mozzarella)
Panzerotti pastry parcels filled with tomato and mozzarella
Aubergine balls
Mixed savoury fritters
(olive and caper, pepper, courgette, smoked speck ham)
Tasty savoury *bacetti* pastries
(Smoked speck ham, cured ham, mortadella and cheese)
Potato croquettes
Rice balls
Hot dogs

Finger Food Hors d'Oeuvres

Beef tartare with tzatziki and cherry tomato mousse
Mini melon balls with cured Parma ham
Cereal coated chicken skewer with curry sauce
Tartare of marinated salmon with pesto, creamy avocado and lime
Tartare of tuna on a bread crouton with mozzarella and lumpfish roe
Anchovy rolls au gratin
Mini caprese salad with basil and dried tomato powder
Aubergine mousse with stracciatella cheese, savoury crumble and cherry tomatoes
Mini courgette, basil and mint frittata with Caesar sauce

First Courses

Rigatoni pasta with monkfish and yellow tomato
Casarecce pasta with rocket pesto, seared squid and savoury breadcrumbs
Mezza manica pasta with cacio cheese, pepper, prawns and lime
Rigatoni pasta *all' amatriciana*
Orecchiette pasta with confit courgette pesto and clams
Red potato gnocchi *alla gricia*
Trofie pasta *alla norma* with octopus
Mini lasagna with salmon and pesto
Spelt with seafood and seasonal vegetables

Second Courses

Revisited Roman veal saltimbocca
Smoked chicken with barbecue sauce
Chicken roll filled with rosemary with a Cacciatora sauce
Sliced beef *tagliata* on a smoked pepper cream
Mini fillet of veal with herbs
Gilthead sea bream turban with red prawn and orange sauce
Sea bass roll filled with a vegetable brunoise
Salmon cube in a courgette and citrus breadcrumb crust
Mini swordfish parmigiana with taggiasche olives

Side Dishes

Grilled vegetables
Summer salad with apple, strawberry and Franciacorta sauce
Parmesan potato gratin
Potato, string bean and pesto salad
I Sofà salad

Miniature Desserts

Tiramisù with Gentilini biscuits
Coffee crumble with crème brûlée topped with grains of pistachio
Lemon cream with raspberries and meringue
Hazelnut crumble with yogurt and red fruits
Red sponge with vanilla and raspberry cream
Chocolate, mango, raspberry and coffee panna cottas
Fruit skewers

