

Cocktail for every occasion!

From a simple get-together with friends or colleagues to a special occasion, below you will find the proposal created by our Chef. Choose the ideal setting for your event amongst the elegant internal **Restaurant**, the breathtaking **Roof Terrace**, the exclusive **Mezzanine Terrace** and the colourful **Internal Courtyard**.



RAFFAELLO COCKTAIL

Dry snacks

Dipper chips, nachos with guacamole sauce,
pinzimonio (carrots, fennel and cucumber) with the Chef's sorbet

A choice of

5 mini delicacies
2 miniature desserts

Mini delicacies

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

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

Spumante, a cocktail, red and white wine
fruit juice, mineral water