

## 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
- 2 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
- 2 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  
Bresaola tortello filled with parmesan cream and walnuts  
Chicken skewer with mascarpone cheese and grains  
Mini beef tartare with tomato, anchovies and capers  
Smoked salmon cube with clementine and dehydrated apple  
Pacchero in polenta crumbs filled with whipped salt cod  
Aubergine roll filled with swordfish and basil mousse  
Rocket and prawn parcel  
Grilled octopus with potato and spinach  
Mozzarella cage with a basil emulsion

## First Courses

Schiaffoni pasta with angler fish and yellow tomato  
Salmon and artichoke mini lasagna  
Casarecce pasta with anchovy sauce, savoury breadcrumbs and swordfish  
Raviolo filled with cacio cheese, pepper, datterino tomato sauce and prawns  
Rigatoni pasta *all'amatriciana*  
Lasagna with sausage and mushrooms  
Red potato gnocchi *alla gricia*  
Mezze maniche pasta *alla norma*  
Pumpkin tortello with truffle demi-glacé and a red wine reduction  
Spelt soup with seasonal vegetables and pulses

## Second Courses

Revisited veal saltimbocca alla romana  
Sliced chicken tagliata with paprika sauce  
Sliced beef tagliata with a rosemary and chardonnay sauce  
Mini beef fillet  
Pork fillet with fennel seeds and a sweet pepper cream  
Gilthead bream turban with red prawn and citrus sauce  
Sea bass roll filled with aubergine  
Swordfish with taggiasche olives, capers and thyme  
Salmon with clams *all'arrabbiata*  
Confit of salt cod with a celery, olive and potato salad

## Side Dishes

Grilled vegetables  
Autumn salad with apples and nuts  
Dippers Potatoes  
Gratinated mushrooms

## Miniature Desserts

Coffee Tiramisù with Gentilini biscuits  
Grain crumble with zabaione mousse  
Kataifi pastry cannolo with orange and pistachio cream  
Malaga apple triangle  
Pear, chocolate and cinnamon parcels  
Trifle  
Mini caprese cake  
Coffee variations  
Lemon and mango pudding  
Fresh seasonal fruit

