

Seated Gala Buffet Dinner

Meat corner

Courgette flowers Roman style / "Burrata" cheese, anchovies and croutons / Scallops au Gratin Smoked Salmon with butter & croutons

Starters Corner

Assorted cold cuts and local cheeses / Braid of D.O.P. Buffalo Mozzarella, Crispy eggplant parmesan / Seafood salad

Soup and Pasta Corner

Mini lasagna with mushrooms / Pumpkin Tortelloni with Parmesan cream sauce and truffle flakes
Chickpea soup with rosemary flavored croutons

Main Course Corner

Roast beef / Sea bass served with potatoes and zucchini à la julienne / Prawns with Cognac

Side Dish Corner

Roman style artichokes / Assorted vegetables au gratin / Wedges of golden baked potatoes

Fruit and Dessert Corner

Fresh sliced seasonal fruit and assorted miniature delicacies

Wine Cellar

White, red and rosé D.O.C.G. wines / Mineral water

Champagne for the midnight toast and traditional lentils

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing the service.

* The price of **180,00 euro** per person includes 10% VAT waiter service