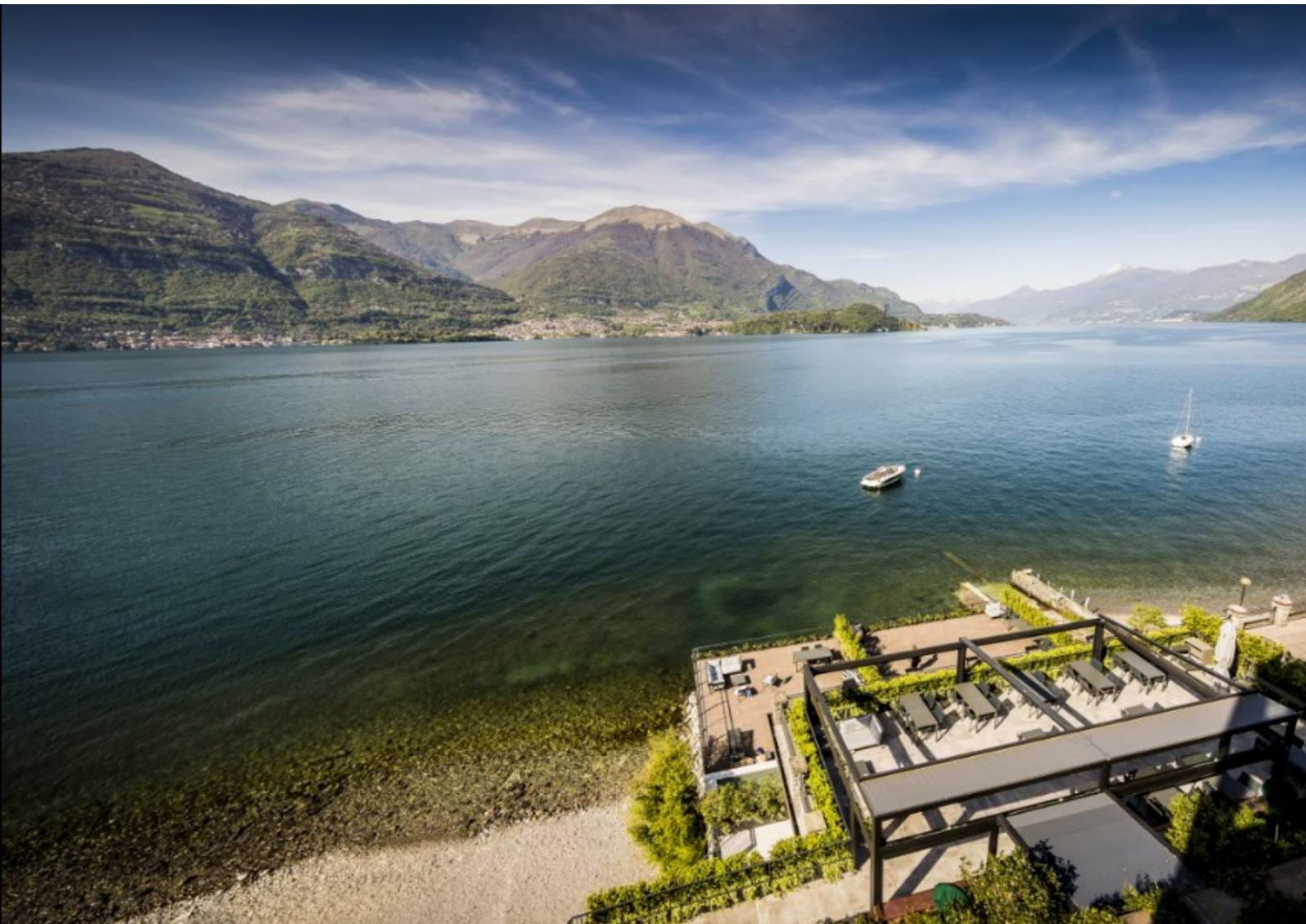
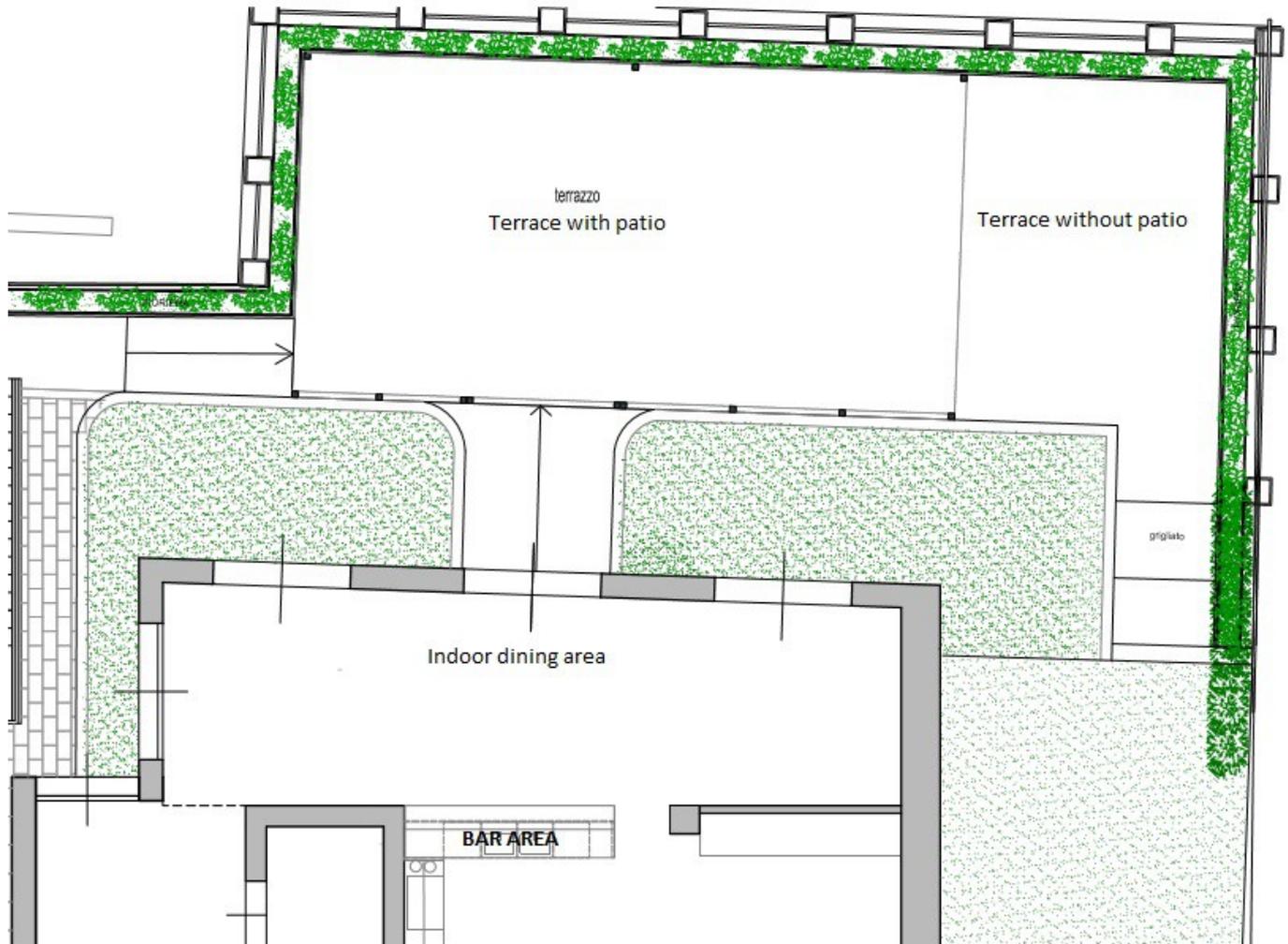


**DINING
&
EVENTS
2016**



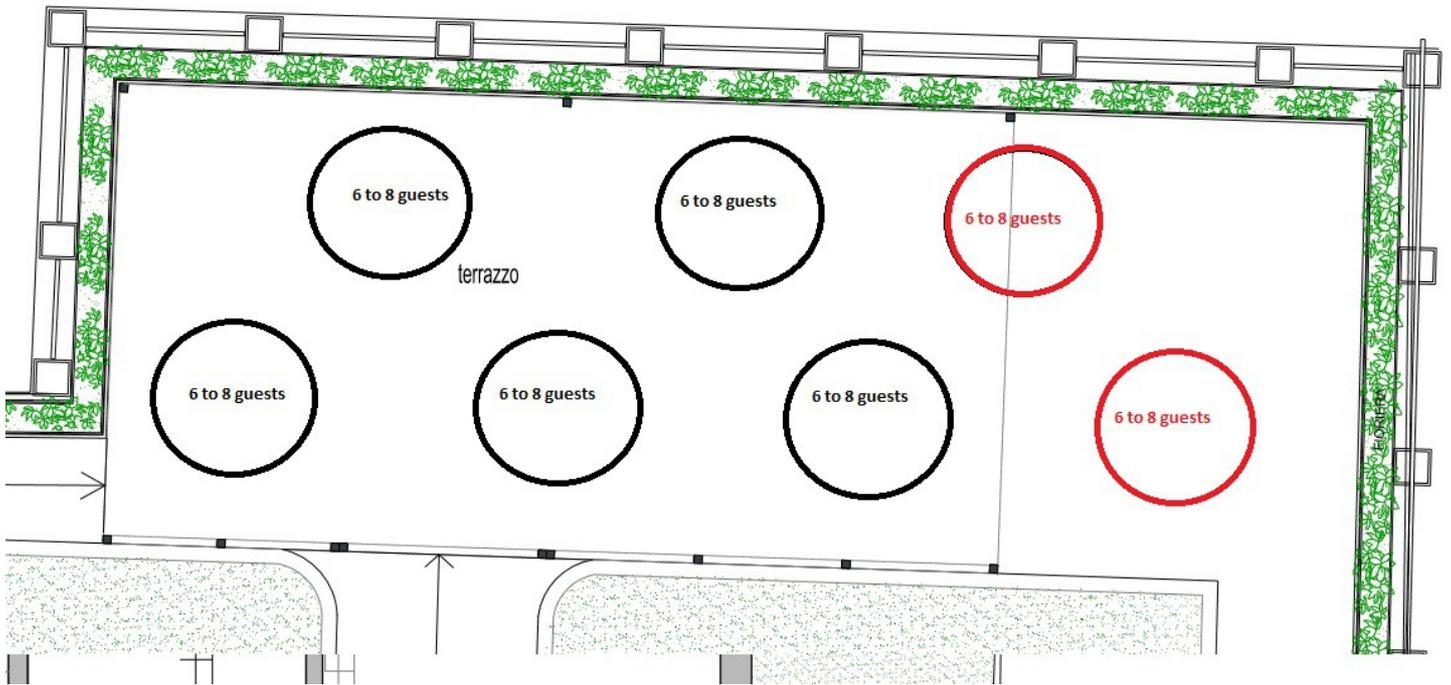
FLOOR PLAN AND CAPACITY



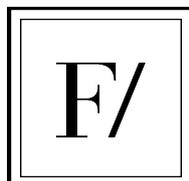
A marquee may be rented to cover the remainder of the terrace. The arbor can be closed on all sides and is heated; however in the event of heavy wind the movable transparent sidewalls shall be rolled up.

Set-up options

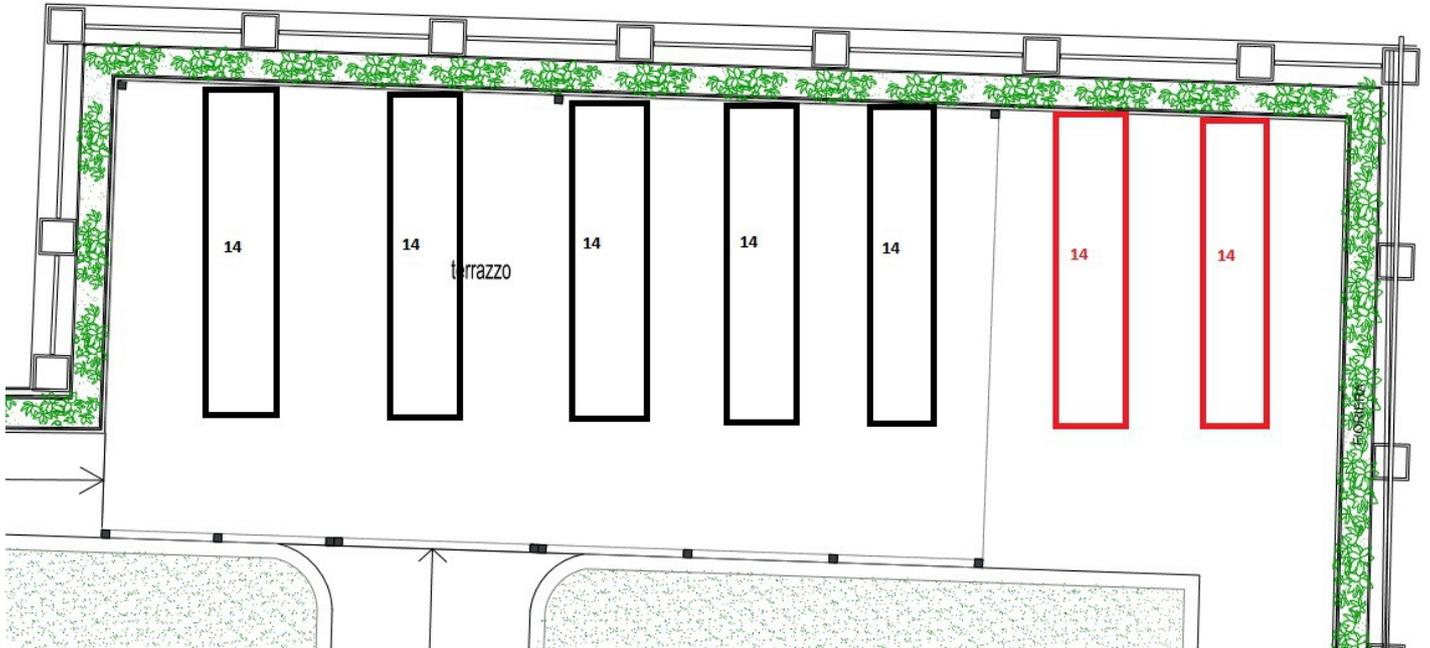
Round tables



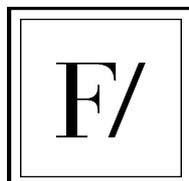
Round tables 6 to 8 guests each
Maximum veranda capacity 40 guests + 16 outside



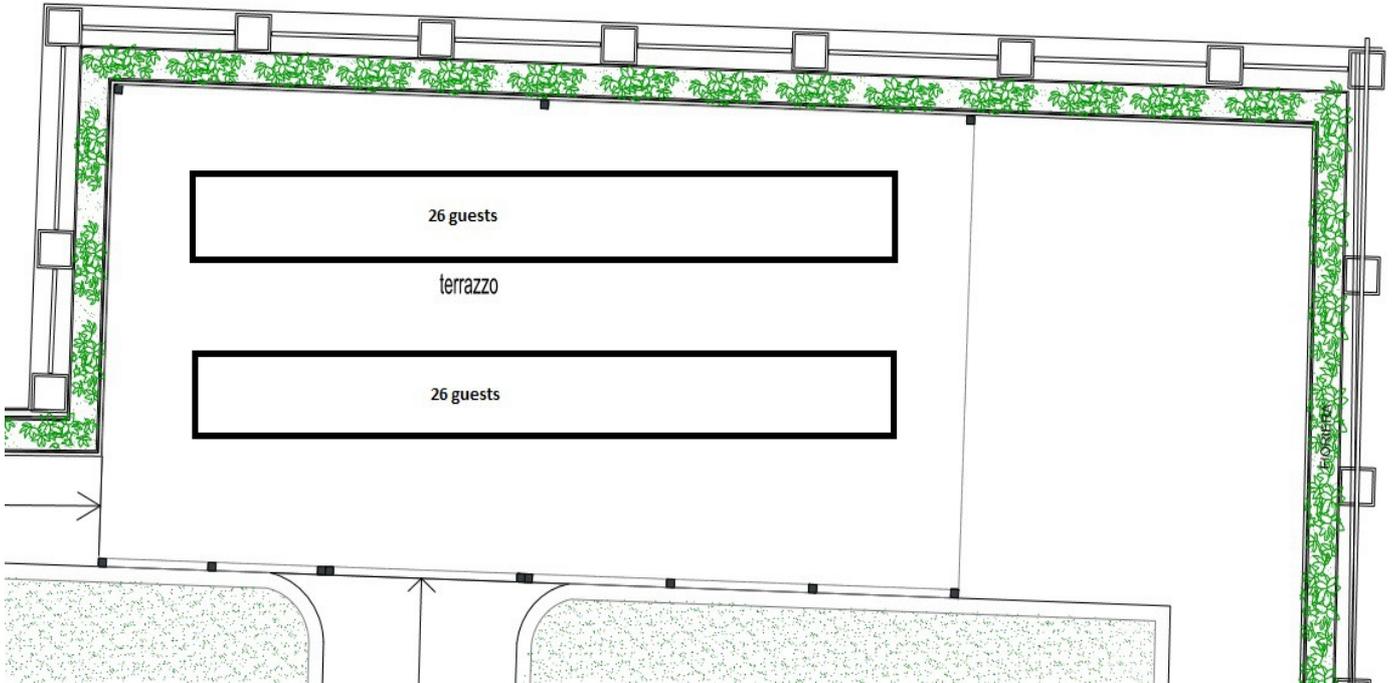
Rectangular tables



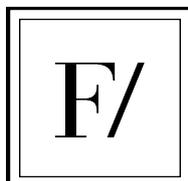
Rectangular tables up to 14 guests
Maximum veranda capacity 70 + 28 outside



Long tables



On or two long tables off 26 guests.
Maximum capacity 52 guests.



MENU PROPOSALS:

Casual celebrations

Four options to discover Italian classics through themed menus:

Menu # 1

“Lombardy countryside”

Buffet:

Rosemary focaccia with cold cuts
Home made grissini and salame strolghino
Small salad of chicken, mixed greens and capers
Lemongrass frittata
Vegetables crudité

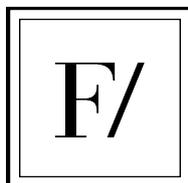
“A tavola”

Fresh pappardelle pasta with eggplant, cherry tomatoes and basil

Lamb ribs in a crust of herbs with seasonal ratatouille

Red fruits strudel with vanilla gelato

Coffee and petit fours



Menu # 2

“Pre-alpine valleys”

Stand-up aperitivo with traditional salty pancakes

“A tavola”

Cured dry beef from Valtellina with Bitto cheese and red berries

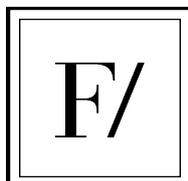
Risotto with saffron and chanterelle mushrooms

Pork fillet in a potatoes crust with

Italian cheeses buffet

Catalan cream with berries

Coffee and petit fours



Menu #3

“Mediterranean summer”

Stand-up aperitivo with buffet:

“Paranza” of fried fish
Salad of barley, tomato, basil and Sicilian olive oil
Tuna and cherry tomato skewers
Marinated swordfish and bellpeppers

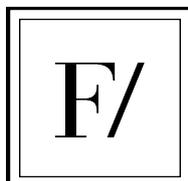
A tavola:

Seabass stuffed ravioli with clams and shrimps dressing

Seared angler fish on a light cream, potatoes gratin, olives and capers

Lemon and mint sorbet

Coffee and petit fours



Menu #4

“Around Lake Como”

Stand-up aperitivo with buffet:

Lake Como whitefish in a marinade of local olive oil and savory
Fried fishes and vegetables
Traditional soused shad fish
Lake terrine

“A tavola”

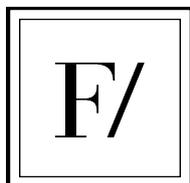
Taglioni pasta with missoltini fish sauce

Rice with pan fried perch

Selection of local cheeses

Peach cake with rubarb icecream

Coffee and petit fours



Lake-side BBQ

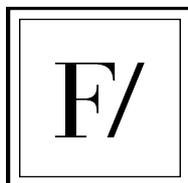
Starters buffet:

Caprese with buffalo mozzarella
Couscous with vegetables and herbs
Venus rice salad and shrimps
Russian salad
Bruschetta with basil
Ham and cantaloupe

From the grill:

Pork ribs with spices
Black angus burgers
Bib beef
Chicken drumsticks
Lamb chops
Chicken and turkey bratwurst
Grilled egetables

Gelato station



WEDDING MENUS: *Spring-summer*

Menu #1

Welcome drink and prosecco
Passed fried herbs/focaccia

“A tavola”

Flan of green beans and spinach with Bitto cheese fondue

Parma ham with a ricotta and bell-pepers foam

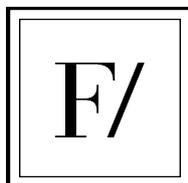
Risotto with zucchini flowers and thyme

Maltagliati pasta with duck meat ragout

Roast rack of lamb with vegetables timballo

Sorbet

The wedding cake



Menu #2

Welcome drink and prosecco
Passed fried herbs/focaccia

“A tavola”

Codfish carpaccio with lemon sorbet, parsley and cedar

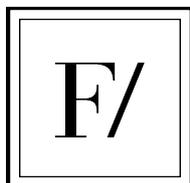
Paccheri pasta from Gragnano eggplant and tomatoes

Pan seared Guinea fowl with lavender reduction

Mediterranean style swordfish

Peaches in brachetto wine and apricots in moscato
with vanilla icecream

The wedding cake



Menu #3

Passed trays with prosecco Val d'Oca and canapès:

Tartare of Fassona beef with thyme and olive oil

Salad of barley, cherry tomato and basil

Mini cones with ricotta foam and whitefish caviar

Seasonal vegetables ratatouille with stracciatella of mozzarella

Tomato gazpacho and diced vegetables

“A tavola”

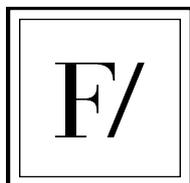
Terrine of Guinea fowl and spinach on mixed greens, spheres of balsamic vinegar and lyophilized raspberries

Fresh saffron and spinach tagliolini pasta with peas and asparagus

Veal fillet with black truffle reduction and crunchy purple potatoes

Foam of yoghurt and red fruits

The wedding cake



Menu #4

Passed trays with Jacarando rosè extra dry and canapès:

Fried herbs and flowers

Mediterranean cous cous with sauted calamari

Cream of peas and mint with buffalo mozzarella stracciatella

Marinated salmon tartare with yoghurt sauce and chives

Rolled pastry with ricotta, spinach and pine nuts

“A tavola”

Cod carpaccio with begonia flowers and currants

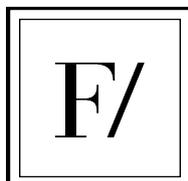
Octopus from Santo Spirito caramellized in lemon and ginger on a bed of fava beans

Freshly made cocoa ravioli with shrimps and horseraddish

Gurnard on a cream of potatoes and basil and sauted snow peas

Lemon and mint sorbert

The wedding cake



Alternative dishes:

Canapès:

Focaccia and cold cuts

Tartare of shrimps from the Adriatic sea with lime and snow peas

Rosemary hummus and sautéed prawns

Mini sweet panin with green tea and cooked pancetta

Rolled pastry with missoltini fish from Lake Como

Rye canapè with chickpeas cream and fennel marinated salmon

Black rice and octopus

Bresaola (dried beef) bundle stuffed with spicy eggplant

Tartine of sable dough with goat cheese mousse and julienne of vegetables

Skewers of grapes, cheese and mustard (or salami and figs)

Rolled pastry with missoltini fish from Lake Como

Bruschetta with butter, roast bell peppers and anchovies

Starters:

Zucchini flowers stuffed with ricotta on sesame puff pastry

Terrine of perch and whitefish from Lake Como on a cream of eggplant and mint

Cured beef carpaccio, goat cheese, celery and szechuan pepper

Terrine of perch and whitefish from Lake Como on a cream of eggplant and mint

First courses:

Risotto with scallops, bell peppers and lemon

Paccheri from Gagnano with eggplant, tomato, basil and Asino cheese

Open raviolo with buffalo ricotta, yellow tomato and spinach

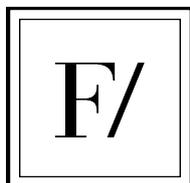
Second courses:

Beef tournedos with capers, peas and potatoes ratatouille

Monkfish with grated potatoes, olives and green leaves

Pan seared Guinea fowl (or organic chicken) with lavender flower reduction and potatoes

Cakes:



Diplomat cake with custard and berries
Fresh fruits tart
Diplomat cake with custard and berries
Fresh fruits tart
Other cakes available upon request



BOOKING CONDITIONS

Services included

Waiter service (1 every 12 diners). Kitchen service. Tables, chairs and standard tables'set-up.

Not included

Rental of tents. Generators and lighting maintenance. Transportation. Other specific charges pertaining to the location. Cleaning services. Music, photography, video and floral arrangements. Breakage.

Conditions

The minimum number of guests to reserve the terrace is 26.
The number of diners to bill must be confirmed seven days before the event.
Menus and quotes are based off the forseen number of guests.
A maximum variance of -5% off the number of guests may be discounted.

Payment

Quotes are provided upon request.
Menus start at 75,00 € per guests.
Reserve date for the event: 2.000,00 €
Two months before the event: payment of 50 % of the bill .
Two weeks before the completion of the event 100% will be charged.

