

APERITIF WITH TASTING TABLES

Fish

Opened oysters, marinated salmon, thinly sliced raw swordfish, pressed octopus, thinly sliced raw smoked tuna, cream of potato soup with shrimps and extra virgin olive oil, fried silversides, slice of fried salmon.

Cold cuts

Brescia salami, platter of bacon, platter of speck, Valtellina air-cured beef, cured "Parma Riserva" ham, Piacenza air-cured pork, cooked ham, smoked lean pork loin, petals of marinated suckling pig.

Cheeses

Grana Padano reserve, taleggio d' alpeggio, bagoss, casera, salva cremasco, assorted goat's milk cheeses, gorgonzola, preserves, dried fruit and basket of home baked bread (savory pastries, bread sticks made with extra virgin olive oil, Carasau and Tuscan bread and brioche buns).

Fried vegetables

Aubergines, pumpkin flowers, cauliflowers, "mornai" with asparagus, sage, courgettes.

Tasty treats

Snails with bacon, assorted pizza cuts, rolls with olive paté cheese pastries, puff pastry spiced with curry, assorted open sandwiches, toast with Colonnata bacon fat.

Finger food

Liquorice and salmon mousse, pureed pumpkin with crumbled amaretto biscuits and cured ham, Franciacorta jelly with salted pistachios, ginger and asparagus cream, pureed pears with gorgonzola (depending on seasonal availability).

Polenta with

Dried salted cod and curled octopus



Paired with our "La Montina" Franciacorta Extra Brut

AT THE TABLE

First courses

Risotto with Franciacorta wine reduction, soft cheese and
crisp waffle with Grana Padano
Spaghetti alla chitarra with seafood ragout



Paired with our "La Montina" Franciacorta Brut

Second courses

Filet of suckling pig in a crust of bacon rolled on air-cured
pork and sage
Roast potatoes



Paired with our "La Montina" Rosso dei Dossi

Pre-dessert

*(alternative to the dessert buffet and
fruit)*

Mousse of panna cotta and yoghurt with pineapple cream

Cake



Paired with our "La Montina" Rosé DemiSec Franciacorta

*Grand gala of
fruit and desserts*

Chocolate fountain with pineapple, coconut,
strawberries, kiwi, orange, watermelon, melon,
passion fruit, avocado, blueberries, currants,
raspberries, blackberries, fruit cocktail, chocolate
puffs, cream puffs, hazelnut puffs, horns filled with
baker's cream, assorted dry biscuits, assorted fresh
pastries, fruit tart, tiramisù, pear and chocolate cake,
meringue cake (the flavours of the cakes are subject
to change), crêpes with nutella, crêpes with fruit
preserves, assorted ice cream, mousse in small
transparent cups.



Paired with our "La Montina" Rosé DemiSec Franciacorta

Coffee and liqueurs