

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 Demi Sec 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 Demi Sec Franciacorta

*Coffee and liqueurs*