

Proposed menu A

MINIMUM FOR 20 ADULTS

APERITIFS AND STARTER BUFFET

Fried

Broccoli, "mornai", courgettes, pumpkin flowers (period April-September), aubergines, minnows and salmon.

Rustic

Flakes of Grana Padano with dried fruit, snails with bacon, toast with Colonnata bacon fat, savoury snacks and mini-pizzas.

Finger Food

Assorted depending on market availability.

Cold cuts

Cured Langhirano ham reserve 24 months, air-cured beef from the top sirloin coulotte, bacon, Piacenza air-cured pork, Brescia salami, speck and marinated lean pork loin.

First Course

Risotto with asparagus and Salva Cremasco cheese.

Second Course

Sliced Black Angus with potato croquettes and brie

Pre- dessert

Mousse of panna cotta and yogurt with pineapple cream

Cake

Pick and mix

Coffee and liqueurs



VILLA
BAIANA.
RESORTS

Via Balana 15 - 25040 Monticelli Brusati (Bs) - tel. 030 6854085
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*Paired with our "La Montina" Franciacorta Brut, Rosé Demi Sec, Rosso Dei Dossi
Still and sparkling mineral water and soft drinks.*



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FRANCIACORTA

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