

Proposed menu B

MINIMUM FOR 20 ADULTS

APERITIFS AND BUFFET STARTERS

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.

Fish

Marinated salmon, sliced raw octopus, smoked tuna, marinated swordfish, char with apple vinegar, oysters.

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.

Polenta with

Salted cod and curled octopus

First course

Risotto alla baiana with pureed soup with truffle and saffron

Second course

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



VILLA
BAIANA.
RISTORANTE

Via Baiana 15 - 25040 Monticelli Brusati (Es) - tel. 030 6854085
info@villabaiana.it - f Villa Baiana - www.villabaiana.it

Pre- dessert

Mousse of panna cotta and yoghurt with pineapple cream

Cake

Pick and mix

Coffee and liqueurs



Paired with our "La Montina" Franciacorta Brut, Rosé Demi Sec, Rosso Dei Dossi still and sparkling mineral water and soft drinks.



VILLA
BAIANA.
WINE & SPA

Via Baiana 15 - 25040 Monticelli Brusati (Es) - tel. 030 6854085
info@villabaiana.it - f Villa Baiana - www.villabaiana.it