



# Traditional Menu

FOR WEDDING LUNCHEES

## 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 riserva, taleggio d'alpeggio, branzi, bagoss, assortment of caprino and pecorino, small mozzarella cheeses, preserves, dried fruit and basket of home baked bread (savoury 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

VILLA  
BAIANA  
FRANCIACORTA

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# Traditional Menu

FOR WEDDING LUNCHES

AT THE TABLE

## First courses



Paired with our "La Montina" Franciacorta Brut

Risotto alla Baiana  
with pureed soup of black Norcia truffle and saffron

Tagliolini made of fresh pasta with basil  
with scallops, shrimps and cherry  
tomatoes

## Second courses



Paired with our "La Montina" Franciacorta Brut

Slice of Mediterranean style seabass

Loin of veal with Peruvian pepper, Rosé Demi Sec sauce  
Polenta and timbale of courgettes

## Pre-dessert

*(alternative to the dessert buffet and fruit)*



Paired with our "La Montina" Rosé Demi Sec Franciacorta

Mousse Mousse of panna cotta and yoghurt with pineapple  
cream  
Cake

## Grand gala of fruit and desserts



Paired with our "La Montina" Rosé Demi Sec Franciacorta

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.

## Coffee and liqueurs

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