

# BUFFET LUNCH

Chef's selection

Traditional

Healthy

Standing



# Chef's selection

## MENU 1

Grilled cuttlefish salad with spinach, orange and endive  
Parma ham with mozzarella and tomato  
Escarole salad with rosemary croûtons, cherry tomatoes, tuna and olives

Tubettoni pasta with mussels, potatoes and pistachios  
Potato dumplings with cherry tomatoes and basil

Jon dory fillet with Falanghina sauce  
Baked potatoes and braised swiss chard «Mediterranean» style

Seasonal fruit (whole or sliced pieces)  
Double chocolate mousse with pralined hazelnuts and rum

Coffee

## MENU 2

Assorted Sorrento cheese with ricotta and walnuts  
Shrimp salad with potatoes and celery  
Grilled vegetables and red beans

Sedanini pasta «arrabbiata» style with basil  
Lemon flavoured risotto with razor-shells and broccoli

Roast chicken breast with peppers, potatoes and sage

Seasonal fruit (whole or sliced pieces)  
Sorrento cornet filled with double cream

Coffee

Mineral water, wine selection by our Sommelier (1/4 LT of wine per person) included.  
Price per person, per service period of 2 hours.



# Chef's selection

## MENU 3

Vegetable soup with barley  
Salt cod salad with potatoes, black olives,  
escarole, raisins and pine nuts

Ravioli filled with potatoes from Furore, broccoli sauce and anchovies  
Baked paccheri with tomato and ricotta cheese

Grilled shi drum escalope with cherry tomato sauce and green olives  
Chicken breast filled with potatoes and bacon, rosemary sauce  
Green beans and roast potatoes

Assorted salads

Seasonal fruit (whole or sliced pieces)  
Chocolate and almond cake with double whipped cream and vanilla sauce

Coffee

## MENU 4

Octopus salad with potatoes, green peppers and lemon sauce  
Parma ham with Grana Padano,  
artichoke salad and aubergines in oil

«Mimosa» risotto with spinach, pine nuts and raisins  
Scialatielli pasta with seafood, red and yellow cherry tomatoes

Seabream fillet au gratin flavoured with aromatized bread and olive oil  
Thyme flavoured pork medallion with plums and Marsala sauce  
Garlic and chili pepper flavoured broccoli and fresh potatoes

Assorted salads

Seasonal fruit (whole or sliced pieces)  
Millefeuille with «Strega» chantilly cream

Coffee

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Price per person, per service period of 2 hours.

# Chef's selection

## MENU 5

Grilled vegetables with caciotina cheese  
and mozzarella roll filled with tomato  
Shrimp salad with rocket and fennel,  
valerian and cheese croûtons

Raviolo with smoked provola cheese,  
aubergine and cherry tomato sauce  
Lemon flavoured risotto, mussels and peppers

Baked local fish au gratin with lavender and parsley sauce  
Sage flavoured roast veal with Gewurtztraminer sauce  
Potatoes and onion, peas  
Assorted salads

Seasonal fruit (whole or sliced pieces)  
Fruit tart  
Coffee

## MENU 6

Waldorf salad  
(potatoes, apple, celery, almond fillets, mayonnaise)  
Bean and barley soup with celery and onion

Mezze maniche pasta with clams, rocket and cherry tomatoes  
Potato dumplings with olives, tomato sauce and capers

Grilled dolphin fish with curry and citrus fruit sauce  
Lamb goulash with potatoes and peppers  
Baked potatoes and grilled tomatoes  
Assorted salads

Seasonal fruit (whole or sliced pieces)  
Gianduja cake with raspberry sauce  
Coffee

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Price per person, per service period of 2 hours.



Healthy

## MENU 1

Dandelion salad, songino salad, chick peas and pan brioche croûtons  
Barley salad with tomato and corn

Wholemeal rice with seasonal vegetables and olive oil  
Lentil soup and croûtons

Grilled chicken breast with different sauces

Assorted salads and vegetables

Seasonal fruit  
White yogurt with fruit and orange honey

Coffee

## MENU 2

Braised pumpkin with rosemary and amaretti biscuits  
Quinoa salad with vegetables and Seitan medallions

Buckwheat pasta with cherry tomatoes and basil  
Asparagus purée and ricotta cheese knodel

Steamed grouper and sauces

Assorted salads and vegetables

Seasonal vegetables  
Carrot cake

Coffee

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Price per person, per service period of 2 hours. .



# Traditional

## MENU 1

Octopus salad with green beans and mint  
Sorrento «caponata»  
(savory biscuit salad with cherry tomatoes, mozzarella, onion, garlic,  
vegetables in oil, olives and oregano and basil)  
Grilled artichoke salad with aubergines, olives and salad

Baked cannelloni au gratin with mozzarella  
Pasta with potatoes and smoked provola

Neapolitan «braciola» beef with ragoût  
Baked potatoes and broccoli

Seasonal fruit (whole or sliced pieces)  
Neapolitan Sfogliatella

Coffee

## MENU 2

Escarole salad with green beans and tuna  
Assorted cold cuts and Sorrento mozzarella  
Pizza Margherita

Potato dumplings with tomato and basil  
Paccheri pasta with scorpion fish ragoût

Fried fish mix  
Baked potatoes, swiss chard with olives and capers

Seasonal fruit (whole or sliced pieces)  
Neapolitan pastiera

Coffee

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Price per person, per service period of 2 hours. .



# Standing

## MENU 1

Peppers filled with capers and tuna  
Squid salad with venus clams, toasted nuts and endive  
Salmon and soft cheese sandwiches

Curry flavoured rice salad Greek style  
(assorted vegetables, clams, shrimps and mussels)  
Sfogliatelle filled with mozzarella and aubergines  
Neapolitan bread roll with egg and sesame  
Large potato croquette and cheese sauce

Small Neapolitan babà with cream

## MENU 2

Ricotta cheese, Giffoni hazelnut and sautéed ham  
Cous cous with seasonal vegetables and red shrimps  
Cuttlefish carpaccio with red beans and onions

Savory pie with sausage  
Pizza dough with crustaceans, clams and coriander  
Pizza Margherita  
Raviolo with ricotta cheese and marjoran,  
San Marzano tomato ragout

Orange mousse with raspberry and Gran Marnier

## MENU 3

Bruschetta with cherry tomatoes and basil  
Buffalo mozzarella bites and grilled artichokes  
Basmati rice salad with chicken,  
surimi, vegetables and pine nuts

Vegetable quiche  
Pizza strudel with ham and mozzarella  
Conchiglioni pasta filled with broccoli and sausage,  
caciocavallo cheese sauce  
Fried salmon cubes

Small cornet with ricotta cheese and chocolate

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Price per person, per service period of 2 hours. .

# SERVED LUNCH



3 Courses

4 Courses



3 courses

## MENU 1

Tomato carpaccio with Buffalo mozzarella, escarole,  
Greek basil and marinated olives

Seabream fillet au gratin with bread and wild fennel  
on celeriac cream and fresh spinach

Double baba (with cream and flavoured with Limoncello)  
Seasonal fruit

Coffee

## MENU 2

Mezzi paccheri with venus clams,  
peas and «bottarga»

Baked pork loin with citrus fruit sauce,  
Asparagus and roast potatoes

Eclair with coffee and «zabaione» cream  
covered with chocolate

Coffee

## MENU 3

Calamarata pasta with cherry tomatoes,  
clams and shrimps

Sliced beef with rocket and cherry tomatoes,  
balsamic vinegar sauce

Cruncy chocolate waffle with fruit and ice cream  
Flavoured with Maraschino

Coffee

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Price per person, per service period of 2 hours. .

# 4 Courses



## MENU 1

€ 50,00

Parma ham and mozzarella cheese  
with orange and red wine jam

Risotto with asparagus,  
shrimps and seaweed

Grilled lamb chop  
with escarole, almonds and onion marmalade

Fruit salad with vanilla cream

Coffee

## MENU 2

€ 50,00

Octopus in light tomato sauce  
with lentils on a bread crouton

Caprese ravioli filled with ricotta cheese  
in tomato sauce and basil

Grilled sea bass  
with sautéed courgette julienne and macarion potatoes

Lemon delight

Coffee

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Price per person, per service period of 2 hours. VAT currently applied of 10% excluded.