

INFORMAL DINNER

Hilton Informal

Informal plus

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MENU 1

Shrimp salad with peppers and coriander
on tomato carpaccio and olive oil flavoured potatoes

Mezzi paccheri pasta from Gragnano with cherry tomatoes,
Grana flakes and rocket

Roast pork loin with apple sauce
Mint and garlic flavoured sautéed courgettes,
fresh potatoes with onions

Tiramisù with coffee cream

Coffee

MENU 2

Pumpkin and carrot cream with battered prawn,
«amaretti» and thyme

Ravioli with artichokes, Podolico cheese sauce,
dried tomatoes and toasted walnuts

Baked shi drum fillet on spinach purée
sautéed clams, gaufrette potatoes

Opéra cake

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.



Informal plus

MENU 3

Grilled squid with oil vegetable brunoise,
on oregano flavoured raw tomato and leek chiffonade

Tubettoni pasta with pea sauce and lard,
asparagus and «bottarga»

Baked seabream fillet in cherry tomato sauce,
olives, capers with potatoes and grilled artichokes

Almond and wild berry cake,
lemon cream

Coffee

MENU 4

Aubergine parmigiana with basil and San Marzano tomato

Calamarata pasta with cherry tomatoes and seafood

Herb flavoured roast veal loin with courgettes and roast potatoes

Chocolate glassed walnut cake

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. .