



Relais Villa Vittoria
LAGLIO

COCKTAIL DINNER

AT BUFFET

- **Formaggi misti:**

Tomino Piemontese

Parmigiano Reggiano D.o.p.

Taleggio D.o.p.

Hemmental cubes with fennel and olive oil

- **Cold Cuts:**

Prosciutto di Parma Dop

Bresaola

Salame.

Mortadella I.g.p.

- **Burrata with cherry tomatoes and fresh basil**

- **Smoked salmon with fennels, oranges and black olives**

- **Vegetables in oil:**

Artichokes

Dried tomatoes

Aubergines

- **Selection of bread**

Pane Carasau

Focaccia

Grissini

- **Buffet of the first courses (hot):**

Risotto with perch fish

Ravioli with ricotta and spinach

- **Buffet of the second courses (cold):**

Carpaccio of RoastBeef with salad, Casera Cheese and nuts

Veal with tuna sauce

DESSERT

- **Tiramisù**

Water Natural and Sparkling

1 bottle every 5 people of Prosecco Millesimato DOCG di Valdobbiadene.

1 bottle every 5 people of Red Wine Chianti Le Ginestre

Coffee