

Wedding Dinner

COUNTRY MENU

PASTA COURSE (choose 2)

Vegetables Creamy risotto
According to the season: Asparagus, Artichokes, Mixed Mushrooms, Pumpkin

Creamy Parmigiano Risotto with Ciauscolo and Wild Fennel

"Ravioli del Plin" with Ricotta and Spinach, Butter and Sage, and Roasted Meat Reduction

Traditional homemade lasagna or Cannelloni

MAIN COURSE

Grilled chicken, white wine sauce, lemon alioli and seasonal vegetables
or

Classic Roast Beef with Potato Fondant, Roasted Leek, and Bordelaise Sauce
or

Crispy Veal Milanese, Char-Grilled Lettuce, and Caesar sauce
or

"Pasticciata alla Pesarese" (local veal) with Sautéed Spinach Flavored with Nutmeg and Lemon,
and Potato Fondant

DESSERT

Fresh fruit (& Pudding)

CAKE

as chosen in calculator

"Choose from the menu above - please discuss dietary requirements with the team"