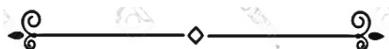
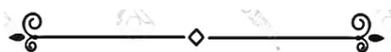


Menu N° 1

Risotto ai frutti di mare



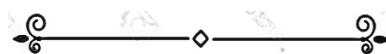
*Trancio di salmone con
patate e verdure natur*



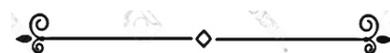
*Semifreddo al
Grand Marnier*

Menu N° 2

*Tortino con funghi misti
e fonduta*



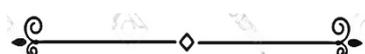
*Ossobuco di maiale
con polenta*



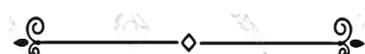
Sorbetto a scelta

Menu N° 3

Tagliatelle ai funghi



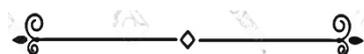
*Filetto di maiale al porto
con contorni*



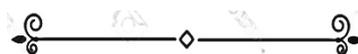
Birramisù

Menu N° 4

*Tortelloni di magro
al burro e salvia*



*Spalla di vitello glassata
con patate al rosmarino
e legumi al burro*

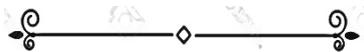


*Gelato e macedonia
di frutta fresca*

Menu N° 5

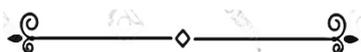
Crudo di Parma

con melone

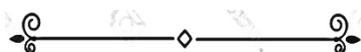


Affettato misto

con sottaceti



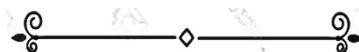
*Brasato al Merlot con
polenta e insalata mista*



Cassata Siciliana

Menu N° 6

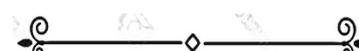
Crespelle della casa



Roastbeef all'inglese

con patate al forno

e legumi al burro

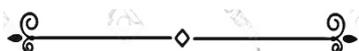


Panna cotta

Menu N° 7

Salmone marinato con

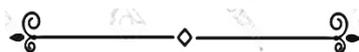
pane dei toast e burro



Filetto di orata al forno

con patate gratin e

zucchine trifolate

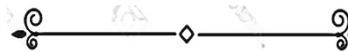


Crostata dello chef

Menu N° 8

Gnocchi di patate al

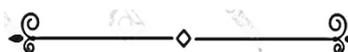
burro e salvia



Scaloppina di vitello

con porcini trifolati

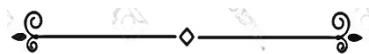
e patate saltate



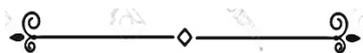
Sorbetto al Calvados

Menu N° 9

*Bruschetta ai funghi porcini e
pomodorini*



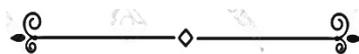
*Picanha con patate
al vapore*



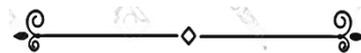
Torta alle mele

Menu N° 10

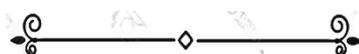
*Affettato misto con
cetrioli e cipolline*



*Risotto alla milanese
con funghi*



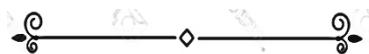
*Stinco di maiale al forno
con polenta e/o patate
e verdure*



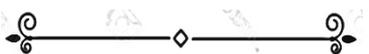
Sorbetto

Menu N° 11

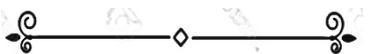
*Crudo di Parma
Bresaola con rucola
e parmigiano*



*Ravioli di magro
al burro e salvia*



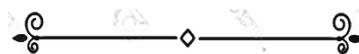
*Punta di vitello con patate
al forno e verdure*



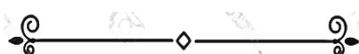
Sorbetto

Menu N° 12

*Baccalà fritto con salsa
tartar e sangria*



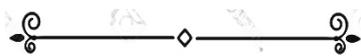
Paella con carne e pesce



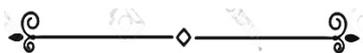
Uva con grappa

Menu N° 13

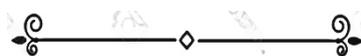
*Gamberetti con rucola
e pomodorini*



*Ravioli di magro al
burro versato*



*Spiedino di manzo
con patate al forno
e fagiolini al burro*

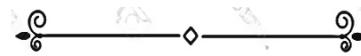


Semifreddo all'arancia

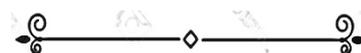
Menu N° 14

Insalata di polipo

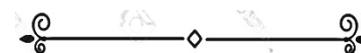
Salmone affumicato



*Garganelli ai gamberi con
rucola e pomodorini cherry*



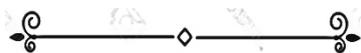
*Filetto di pesce persico con
risotto alle erbe e cipolline*



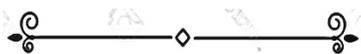
*Panna cotta con fragole
e frutti di bosco*

Menu N° 15

*Bis di salamini
con sottaceti*



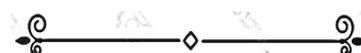
*Maialino al forno con
patate e insalata*



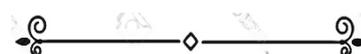
Semifreddo

Menu N° 16

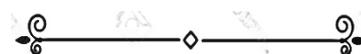
*Insalata di polipo
alla ligure*



*Garganelli ai gamberetti
con pomodorini e rucola*



*Filetto di branzino
alla mediterranea*

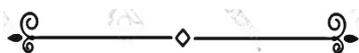


Sorbetto al limone e vodka

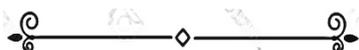
Menu N° 17

Carpaccio di pesce spada

Spiedino di gamberi

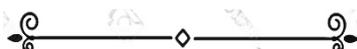


Risotto allo Champagne



Filetto di orata alla griglia

con patate e verdure



Trancio di semifreddo

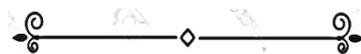
e/o sorbetto

Menu N° 18

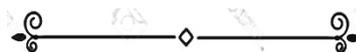
Fondue di manzo servita

a volontà con le

sue guarnizioni



Brodino al Sherry

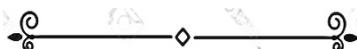


Sorbetto a scelta

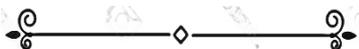
(a persona)

Menu N° 19

Tagliata di salumeria nostrana



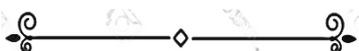
Pizzocheri alla valtellinese



Spalla di vitello con patate

al forno e legumi

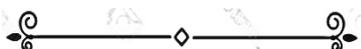
di stagione



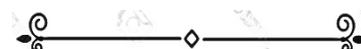
Cassata

Menu N° 20

Insalatina di capretto marinato



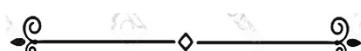
Risotto a scelta



Capretto nostrano alle erbe

con patate rosolate

e insalata

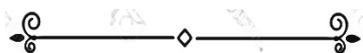


Mousse dello chef

Menu N° 21

Crudo di Parma

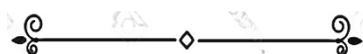
Patè di vitello



Crespella dello chef

Agnolotti del Plin

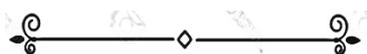
al sugo d'arrosto



Tagliata di Entrecôte di manzo

con patate al forno,

rucola e pomodorini

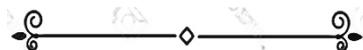


Dessert a scelta

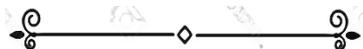
Menu N° 23

Bis di salmone e

pesce spada affumicati



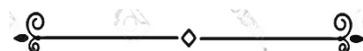
Risotto allo Champagne



Filetto di branzino al

cartoccio con giardiniera

di legumi

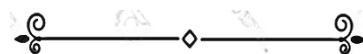


Dessert a scelta

Menu N° 22

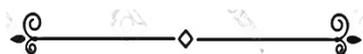
Patè della casa guarnito

con crostini caldi



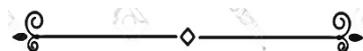
Agnolotti del Plin al

sugo d'arrosto



Stinco di vitello con patate al

rosmarino e verdure

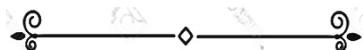


Semifreddo

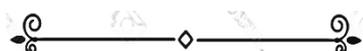
Menu N° 24

Insalata di gamberi con

caponata di verdure

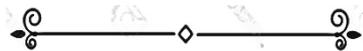


Risotto al salmone affumicato



Filetto di tonno scottato con

patate al vapore



Sgroppino

Grotto del Tiglio

Proposte di menù per occasioni di:

Battesimi

Prime Comunioni

Cresime

Matrimoni

Compleanni

Cene aziendali

*La direzione è a disposizione per consigliarvi
su come personalizzare il vostro menù*

*Possiamo inoltre incaricarci della preparazione delle torte
per le vostre ricorrenze a Frs. 10,00 per persona*

*Servizio per torte del cliente Frs. 4,00 (per persona) da calcolare
sul numero definitivo dei partecipanti all'avvenimento*

