



**Christening Buffet**  
**(sunday evening from 5 pm)**

San Pellegrino alcoholic drink, Coca cola, fruit juice, orange soda, spumante brut ( dry), red house wine.

Vol au vant with salmon mousse  
romana style artichoke hearts in oil  
salami and local coppa  
onions in a sweet and sour sauce  
focaccia bread with various toppings  
small pizzas and canapes  
homemade quiche lorraine  
mozzarella cheese balls  
trio of vegetables  
mixed bruschette  
Ascolane olives  
creamed potatoes  
spelt salad, rice salad

Caserecce pasta with prawns and courgettes.

Chantilly cake with moscato wine.

Flamed coffee.

**Euro 28.00**

- For children from 1 to 5 years the menu a la carte is recommended.

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## MENU CASTEL DE LEVES

Uncia (cornmeal with melted cheese, butter and garlic)  
Speck (italian smoked ham) from Tirolo with gherkins  
Coppa from the hills of Piacenza  
Artichoke hearts in oil Romana style  
Onions in sweet and sour sauce  
Bite size pieces of cheese  
Alborelle (lake fish) in Carpione (marinated in vinegar)  
Spelt salad with mussels and cherry tomatoes

Ginger and lemon risotto  
Casarecce pasta with prawns and courgettes

Roast beef with potatoes  
Glazed turkey roll Vernaccia style with mushrooms and vichy carrots

Homemade chilled dessert

Flamed coffee

**Euro 38.00**

(including unlimited wine and water.)

- This menu is recommended for Christenings, Communion, Confirmations, Wedding Anniversaries. Sunday evening from 6 pm onwards discount 15%.
- It is possible to substitute the homemade chilled dessert with the following alternative cakes (Chantilly, Millefoglie, Diplomatica, St Honore') + spumante.
- For children from 1 to 10 years the menu a la carte is recommended.



## MENU RUSTICO

Polenta ' Uncia' ( Cornmeal with melted cheese and butter and garlic)  
Bite size pieces of polenta with Mushrooms  
Coppa (cured dried pork) Speck from the Tyrol region (cured dried pork) ,  
Horse salami and local salami  
Onions in a sweet and sour sauce  
Roman style artichokes (with parsley, mint and garlic)  
Fish in carpione ( marinated in vinegar)  
homemade savoury tart  
Bite size pieces of cheese

Risotto Milanese style ( rice flavored with saffron)  
Gnocchi Vernaccia style ( bacon,pistachios, cream)

Polenta ( cornbread) with:  
italian sausage in red sauce  
Braised Beef  
Braised Deer

Mineral Water  
A glass of red wine

**Euro 38.00**

- In the event that you will book the menu in advance, will be included in the price the wine
- the house (at will).It is possible to substitute the homemade chilled dessert with the following alternative cakes ( Chantilly, Millefoglie, Diplomatica, St Honore') + spumante.
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