SOCIAL DINNER MENU

Hot First course

- Garisenda-style green balanzone with veal ragù in Marsala

Cold first course

- Venus rice, steamed octopus tentacles, yellow cherry tomatoes, edamame, sour carrots, pesto sauce and almond fillets

Vegan Finger Foods

- Vegetable parmigiana in crispy puff pastry
- Cucumber mousse with salt, candied lemon, and radish chips
- Mediterranean-style hummus and licorice-flavored puffed chickpeas

Rustic buffet with live carving station

- Parma ham
- Bologna mortadella
- Local salami
- Confit Caprese skewers
- Valdostan-style crispy apple and speck skewers
- Almond-crusted guinea fowl lollipops
- Raw mirepoix vegetables

Cheesemaker's Corner

- Monte San Pietro Caciottina Cheese Platters with Jams and Honey
- Pecorino canestrato from the Bologna hills
- Burratine DOP from the Itria Valley

Baker's Corner

- Molino Ronci Romagna focaccia panniers
- Grissini with Cervia salt and ancient grains
- Puff pastry rhombuses
- Pieces of Romagna piadina flatbread

Sashi Beef Mini Burger Corner

- Semolina mini buns with red sauce, golden zucchini, and honey mustard
- Beetroot bun mignon with grilled aubergines, mushroom cream and strawberry vinaigrette
- Bun Mignon with Roasted Lettuce, Confit Plums and Parmesan Sauce
- Turmeric Bun Mignon with Falafel, Soy Mayonnaise and Burnt Pork Powder

Buffet of Freshly Fried Foods

- Breaded chicken strips
- Artichoke wedges confit
- Crispy Sage
- Zucchini, ricotta and mint bites
- Golden cremini

Buffet Dessert and fruit

- Fresh fruit salad
- English Soup
- Rice cake
- Assortment of fine mignon pastries filled with cream and fruit

Beverage

- Selection of white and red DOC wines
- Prosecco Extra Dry Luxury
- Rosso Ravenna Cà More " TreRé " wineries
- Mineral water in glass
- Non-alcoholic beverages
- Espresso coffee prepared on site (Arabica, Deca and Barley)

There will be a clearly marked food station featuring dishes suitable for guests who are gluten-free (coeliac), lactose-free, vegetarian, or vegan. The menu includes:

- Gnocchi with garden vegetables
- Black rice with ratatouille and chickpeas
- Mini sandwiches with hummus, semi-dried tomatoes, and olives
- Mixed fried vegetable bites
- Golden-fried artichoke wedges
- Beyond Meat strips with chimichurri sauce
- A selection of seasonal fresh fruit