



RISTORANTE
AL FRASSINO

MENÙ MAGNOLIA

Buffet of starters :

Tropical juice
Orange juice
White Chardonnay
John Collins tall drink
Rossini cocktail
Carpano cured meat
Composition of watermelon and melon on ice

Salted almonds and hazelnuts
Large Cerignola olives
Toasted homemade bread with spicy tomato sauce
Selection of canapés
Mortadella with warm rosemary flat bread
Grana Padano cheese shavings and walnuts
Early vegetables from the orchard with batter
Selection of fried fish from the Adriatic sea
Stuffed olives

Butter puff pastry snacks
Small capricciosa pizzas
Vol-au-vent with smoked provola cheese
Brisée lorainnaise

Served at the table:

Smoked swordfish with a salad of fennel and Sicilian oranges
Creamy risotto with small scallops and crayfish
Ravioli with ricotta, basil and butter, hazelnuts and toasted pine kernels
Sea bass fillet with cherry tomatoes and fresh oregano
Tomato sorbet
Sliced fillet with rosemary
Bavarian cream with blackberry coulis

Wedding cake

Coffee