



Menu & Specialties List

Menu to start from € 39.00 - Please contact us for details.

MENU 1

Vol-au-vent with mushrooms
Fillet with green pepper sauce
Mashed Potatoes
Fresh Salad
Profiteroles
Tea/Coffee

MENU 1 PLUS

Vol-au-vent with mushrooms
Fillet with Green Pepper Sauce
Spring Lamb with Vegetables
Mashed Potatoes
Fresh Salad
Profiteroles
Tea/Coffee

MENU 2

Shrimps Cocktail with Grapefruit & Orange
Baked Fresh Salmon with Herbs
Baked Potatoes
Fresh Salad
Fruit Parfait
Tea/Coffee

MENU 2 PLUS

Shrimps Cocktail with Grapefruit & Orange
Risotto with Champagne
Baked Fresh Salmon with Herbs
Baked Potatoes
Fresh Salad
Fruit Parfait
Tea/Coffee

MENU 3

Ham & Melon
Rolled Breast of Chicken with Ham and Blueberries
Sauce
Buttered Potatoes
Leaf Spinach
Chocolate Mousse
Tea/Coffee

MENU 3 PLUS

Ham & Melon
Rolled Breast of Chicken with Ham and Blueberries
Fillet Rossini Style (with wine sauce and slices of tasted
bread)
Buttered Potatoes
Leaf Spinach
Chocolate Mousse
Tea/Coffee

MENU 4

Vol-au-vent with Shrimps
Baked Sword Fish
Baked Potatoes
Fresh Salad
Tiramisù
Tea/Coffee

MENU 5

Italian Starters
Noodles with Meat Sauce
"Saltimbocca alla Romana"(Veal Escalope with Ham and
Sage)
Roast Potatoes – Buttered Leaf Spinach
Mixed Salad
Fruit Ice Cream

MENU 6

Air dried Beef with Rocket Salad and Parmesan
Cheese and Spinach Filled Ravioli in Truffle Sauce
Roast Lamb
Baked Potatoes – Buttered Spinach
Mixed Salad
Tiramisu

MENU 7 (no meat)

Salmon and Peppers
Spaghetti with Shrimps and "Pachino " Tomatoes
Trot Fillets in White Wine
Buttered Potatoes – Leaf Spinach - Mixed Salad
Chocolate Mousse

MENU 8 (vegetarian)

Mixed Vegetables with Blue Cheese Sauce
Noodles with Cream and Nuts
Aubergines "alla Parmigiana" (with Cheese and Tomato
Sauce)
Cauliflower a Gratin
Mixed Salad
Cassata Ice Cream

MENU 9

Ham and Melon
Risotto with Asparagus
Pasta with Shrimps and Courgettes
Chicken Breast "alla Bolognese"
Roast Potatoes – Green Peas
Mixed Salad
"Panna Cotta" (Baked Cream) with Chocolate Sauce

MENU 10

Vol au Vent wit and Cheese
Riw Shrimps
Noodles with Mushrooms and Peas
Veal Escalope in Marsala Wine
Baked Potato Cake
Buttered Carrots – Spicy Broccoli
Mixed Salad
Profiteroles au Chocolate

MENU 11

Vol au Vent with Cream and Cheese
Cream of Asparagus Soup
Baked Vegetables Lasagne
Large Shrimps with "Pachino" Tomatoes
Lemon Sorbet
Fillet of Beef with Mushrooms
Baked Potatoes – Cauliflowers au Gratin
Mixed Salad
Fruit Ice Cream

Specialties List

STARTERS

Selection of Ham and Salami

Ham and Melon

Shrimps Cocktail

Shrimps Cocktail with Grapefruit and Orange

Bresaola (Dry-salted Beef) with Rocket Salad and Parmesan

Bresaola (Dry –salted Beef) with Campignon Mushrooms

Salmon and Peppers

Mixed Vegetables with Blue Cheese Sauce

Vol au Vent with Ham and Cheese

Vol-au-vent with Chicken Liver

Vol-au-vent with Cheese Cream

Vol-au-vent with Shrimps

Vol-au-vent with Peas

Toasted Bread Slices Tuscany style (with Game Terrine)

Kebab of Fruit and Cheese

Cold Kebab (Salmon, Mozzarella, Tomatoes)

FIRST COURSES

Noodles with Tomato and Basil Sauce
Noodles with Mushrooms and Peas
Noodles with Meat Sauce
Risotto with Chicory in Gorgonzola Cheese Sauce
Risotto In Shrimps Sauce
Risotto with Champagne
Risotto with Asparagus
Risotto with Porcini (Wild Mushrooms) and Pinoli
Risotto with Shrimps
Crêpes with Roman Cottage Cheese and Spinach
Crêpes with Mushrooms
Baked Lasagna "alla Bolognese"
Baked Lasagne with Vegetables
Baked Lasagne with Artichokes
Baked Lasagne Genoese style (with sauce of pounded raw basil & garlic)
Ravioli filled with Roman Cottage Cheese with Pink Sauce
Ravioli filled with Fresh Cheese with Truffled Sauce
Ravioli with Tomato and Basil
Tortellini with pink Sauce
Pasta Penne Sicilian style with Aubergines
Pasta Penne with Salmon
Pasta Penne with Vodka Sauce
Pasta Penne with Shrimps and Courgettes
Pasta Rigatoni with Red Chicory
Pasta Rigatoni with Bacon & Tomato Sauce
Spaghetti with Prawns and Pachino Tomatoes
Pasta Trenette Genoese style (with sauce of pounded raw basil & garlic)
Cream of Beans
Cream of Pumpkin
Cream of asparagus soup with croûtons
Parmentier Soup of Potatoes and Leek
Mushrooms Soup
Chicken Soup
Gnocchi with Tomato and Basil (Potatoes Pasta)
Vegetable Soup
Gnocchi with Cheese Sauce
Pasta & Bean Soup
Cream with Chick-peas and Clams
Chick-pea soup with croutons

MEAT COURSES

Spring Lamb Roman Style (with anchovies sauce) “alla Romana”

Roasted Spring Lamb

Spring Lamb with artichokes

Spring Lamb with Vegetables

Spring Lamb in a hot spicy Sauce

Braised Beef with Red Wine

Rabbit stew hunter’s style

Fillet with Green Pepper Sauce

Fillet Rossini Style (with Wine Sauce and Slices of Toasted)

Rolled Breast of Chicken with Ham and Blueberries

Roasted Loin of Pork

Ossobuco (braised veal shank slice)

Veal Escalopes with Ham

Beef Stew in Beer Sauce with Onions and Potatoes

Veal Stew hunter's style (with tomato sauce & mushrooms)

Breaded Veal Cutlet

Baked Shank of Veal

Turkey stuffed with chestnuts

FISH COURSES

Baked Gilthead seabream

Baked Salmon with Herbs

Boiler Sea Bass with Almonds

Boiled Bass Napoli Style

Sword Fish in White Wine Sauce, Oil and Rosemary

Sword Fish Sicilian Style (with Cherry Tomatoes, Olives and Capers)

VEGETABLES

Artichokes Roman style (filled with garlic, mint & stewed)

Asparagus

Aubergine Casserole / Courgettes Casserole

Aubergine in Oil

Baked Potatoes

Broccoli Roman Style

Brussels Sprouts

Garden Fresh Salad

Buttered Green Beans

Buttered Baby-Carrots

Mashed Potatoes

Peas Florentine style (with ham)

Potatoes duchess (moulds of potato purée au gratin)

Wild Mushrooms

Potato Soufflé Napoli Style with Cheese

Tomatoes au Gratin

Fennel au Gratin

Fennel Pudding in Béchamel Sauce

Cauliflower Pudding

Buttered Spinach and Pine Kernel

DESSERTS

“Mimosa” Cake with Wild Strawberries

Chocolat “Mimosa” Cake

Saint Honorèe

“Valentina” Cake

Iced Wedding Cake

Ice-cream Cake (Cream and Chocolate or Fruits)

Strawberry Tart

Fruit Tart

Apple Tart

Chocolate bavarian cream

Choice of Ice Cream

Panna Cotta (Chocolat / Wild Fruits)

Crème Caramel

Millefeuille (Cake of Puff Pastry and Cream or Chocolate or Zabaglione)

Mont Blanc (mashed chestnut with whipped cream)

Mousse - Chocolate mousse -

Coffee Parfait/ Fruit Parfait / Chocolat Parfait

Profiteroles - Chocolate-filled profiteroles

Rum baba (small leavened cake shaped like a mushroom)

Selection of Italian Cheeses

Sicilian Cassata (Ice-cream with candied fruit)

Tiramisù

Bavarian Vanilla Cream