



IL MIO RISTORANTE®

Il piacere del gusto,
ovunque tu sia



Menu

November 2017



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MEAT MENU (individual complete tray)

Menù Tagliere Affettati e Formaggi

Mixed Cheese plate accompanied by honey. Mixed ham plate.

Fresh fruit salad.

Tartare di Manzo

Raw Beef Tartare. Grilled vegetables with sun-dried tomatoes.

Fresh fruit salad.

Roast Beef Tonnato

"Tonnato sauce" Roast Beef. "Caponata" with eggplant,

tomato and seasonal vegetables. Fresh fruit salad.

"Straccetti" beef

Thin beef cooked with cherry tomatoes and rocket salad.

Spelt and barley salad.

Torta Caprese (dark chocolate and ground almond cake).

Wellness Tacchino

Oven roasted Turkey with zucchini. "Caponata" with eggplant,

tomato and seasonal vegetables. Fresh fruit salad. Gluten-free bread.

Insalata di pollo

Chicken salad with yogurt dressing.

Mixed salad. Fresh fruit salad.

FISH MENU (individual complete tray)

Tartare di Gamberi Rossi

Red Sicilian prawn Tartare. "Caponata" with eggplant, tomato and

seasonal vegetables. Fresh fruit salad.

Gamberi e Salmone

Steamed prawn*, salmon tartare, smoked Salmon.

Mixed salad.

Fresh fruit salad..

Tris di Mare

Smoked Tuna fish carpaccio, smoked Swordfish carpaccio and

Smoked Salmon. Mixed salad. Fresh fruit salad.

Carpaccio di Polipo

Octopus Carpaccio, Mixed salad with nuts, apple and mixed seeds.

Fresh fruit salad.

Pasta ai profumi di Pantelleria

Pasta with tuna fish, capers, olives and fresh tomato.

Mixed salad. Fresh fruit salad..

VEGETARIAN MENU (individual complete tray)

Wellness Vegano

Grilled Seitan burger, Eggplants and zucchini pie. Tofu salad with

rocket salad, tomatoes and olives.

Wellness Vegetariano

Cous Cous with vegetables and grilled vegetables skewer with sun-dried tomatoes.

Salad, Tikala Greek feta cheese cucumber,, tomatoes and olives. Fresh fruit salad.

Pasta alla Checca

Pasta with buffalo mozzarella cheese and fresh tomatoes.

Mixed salad..Fresh fruit salad.

Week End a Capri

Buffalo mozzarella cheese with fresh tomato.

Spelt and barley salad.

Torta Caprese (dark chocolate and ground almond cake).



BUFFET, SANDWICH, APERITIVO & COFFEE BREAK

Light Lunch Buffet

Selection of various savory and sweet dishes.

Includes: table settings, cutlery, linens, cups, condiments, bread.

(Minimum 4 people).

Finger Food Lunch Buffet

Tasting of various salty & sweet finger food including as a refence:

mini sandwich, appetizer, mixed skewers, chickpeas dip hummus

with vegetables, fresh fruit salad, pie.

(Minimum 6 people).

Fruit & Sandwich Buffet

Fresh fruit salad and two sandwiches per person.

Available for both Office and Outdoor settings.

(Minimum 6 people).

Fruit, Sandwich & Salad Buffet

One sandwich one green salad and one fresh fruit salad per person.

Includes: cutlery, linens, condiments.

(Minimum 6 people).

Vassoio Tramezzini

16 mini Sandwich tray.

(Quantity recommended for a lunch of 4 guests).

Aperitivo (Food)

Mixed appetizers.

(Minimum 4 people).

Taglieri

Tray with a selection of various type of Ham or Cheese

(To be ordered in combination with at least one lunch).

Coffee Break

Assorted pastries, pitcher of fruit juice, coffee, tea.

Includes: rental, delivery and pick-up of tea and coffee services.



DRINKS

Filette still/sparkling water 750 ml (glass bottle)

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Coca Cola Regular/Light/Zero can 330 ml

Chinotto 330 ml Can

Crodino Analcolico White/Sanbitter Red 10 cl.....

Fruit juice 200 ml



WINE LIST

Champagne Veuve Cliquot 750 ml

Spumante Berlucchi 61 Franciacorta Brut 750 ml

Prosecco di Valdobbiadene De Faveri D.O.C.G.

extra dry 750 ml

White Gewürztraminer H. Lun

750 ml. 13,5%.....

White Cusumano Angimbè

750 ml. 13%.....

Red Amarone Costanera Masi

750 ml. 15%.....

Red Cusumano Syrah.

750 ml. 14%

Disposable Flute glasses included with each bottle of Champagne or Prosecco

Disposable Wine glasses included with each bottle of wine