

# VILLA BORNANCINI

Via Roma 109 Cinto Caomaggiore (VE) Tel.347782650

## FISH MENU

We will set up the external part used as a standing buffet, umbrellas and seats with various sitting areas, stations with tables and white flandra tablecloths

**The standing buffet includes:**

### BAR CORNER

Cup with still and sparkling house white wines, red wines, non-alcoholic aperitifs and water.

### BUFFET CORNER OF APPETIZERS - 10 TO CHOOSE BETWEEN:

- Finger of soft polenta and stewed schie
- Salmon finger with mayonnaise mix and sweet and sour vegetables
- Knife slice of salmon with croutons
- Brioche with 4 cereals stuffed with suppressed rocket and mayonnaise
- Shrimp cocktail with avocado salad
- Finger with pumpkin cream and prawns
- Fish balls with salad or on datterini cream
- Creamed cod with crunchy croutons
- Grilled octopus and datterino skewer in full view
- Skewer of prawns, datterino tomatoes and grilled pineapple in full view
- Shrimp in kataifi paste and Tzatziki sauce
- Fried fish balls
- Scallops au gratin with spiced bread
- Fried Croatia pink prawns
- Octopus salad with potatoes, olives and cherry tomatoes
- Cuttlefish salad and julienne vegetables
- Shrimp cocktail with pink sauce and lettuce julienne
- Carpaccio of smoked swordfish and melon
- Fennel salad and marinated salmon
- Raw oysters
- Finger with shelled scampi
- Finger with yellowfin tuna

The mise en place of the restaurant room will be decorated with white Flanders tablecloths, fabric napkins, steel crockery and centerpieces

# Appetizers and first courses

## APPETIZER: 1 OF YOUR CHOICE SERVED AT THE TABLE

- Fish crudities
- Mixed au gratin with scallops, canestrelli, prawns and scampi au gratin
- Steamed prawns and, depending on the season, served with Burrata confit and baby spinach/Pumpkin cream with amaretti biscuits and sweet and sour artichokes.
- Grilled octopus on pumpkin cream with parmesan flakes and olive powder
- Grilled octopus on a bed of rocket salad, confit cherry tomatoes, steamed potatoes and mayonnaise with olives
- Cuttlefish tagliatelle on lemon potato cream and crunchy celery
- Shrimp in kataifi pasta and Tzatziki sauce, berries and orange bread
- Smoked swordfish carpaccio on mixed salad and mayonnaise with olives and confit datterini tomatoes

## FIRST: 2 OF YOUR CHOICE SERVED AT THE TABLE

- Risotto with seafood
- Risotto with prawns and zucchini
- Risotto with prawns and pumpkin
- Risotto with prawns and radicchio
- Risotto with scampi and lime scent
- Shrimp and pumpkin crepe or with radicchio or zucchini
- Delicate lasagnetta with seafood sauce
- Fish ravioli with light basil pesto and confit cherry tomatoes
- Ravioli with black ink and sea bass with shellfish ragout
- Cod ravioli with Mediterranean scents

A LEMON SORBET OR ORDER WILL BE SERVED BETWEEN THE FIRST AND SECOND BASIL SORBETO

# Second Sides and Desserts

## SECOND: 1 OF CHOICE SERVED AT THE TABLE

- Monkfish Mediterranean style
- Sea bass tondo with almonds on pumpkin cream/or pea cream or Mediterranean style
- Croaker with salt portioned in plain sight
- Sliced tuna on salad and sweet and sour vegetables and mayonnaise
- Snapper fillet Mediterranean style
- Fillet of sea bass or croaker on sweet and sour vegetables pomegranate saffron sauce

## SIDE DISHES: 2 OF YOUR CHOICE SERVED AT THE TABLE

- Buttered spinach
- Butter peas
- Spade zucchini
- Grilled vegetables
- Baked potatoes
- Duchess potatoes
- Caponata of vegetables
- Braised Belgian envy
- Chard au gratin
- Mixed salad
- Gratin tomatoes
- Artichokes in pan

## DESSERT: 1 OF YOUR CHOICE SERVED AT THE TABLE

- Semifreddo cake with berries or chocolate in a round or rectangular shape
- Millefeuille with Chantilly cream and chocolate chips or wild berry sauce
- Classic cake with Chantilly cream sponge cake, rectangular or round or with decorated floors of your choice

# Buffet of fruit and sweets

## FRUIT BUFFET 1 TYPE OF CHOICE BETWEEN:

- Skewers with mixed fruit
- Sliced fruit arranged in glass risers

## SWEET BUFFET 3 TYPES TO CHOOSE FROM:

- Miniature pastry
- Candies on jars
- Sugared almonds on tall glass risers illuminated with LEDs
- Chocolate and Rum

**Coffee with corrections, water and wines from our cellar at the table**

## LIGHTED BAR CORNER FOR COCKTAILS

## AT THE END OF THE EVENING

**On consumption: €5.00 per piece**

Price €125.00. per adult VAT included,  
for banquets up to 50 people

Price €115.00. per adult VAT included,  
for banquets for 80 to 100 people

Children's Menu Price €40.00. including access to the buffet of appetizers and desserts, a first and second course of your choice.

THE PRICES DO NOT INCLUDE THE RENTAL OF VILLA BORNANCINI