



alCastelletto
RISTORANTE E CATERING

VILLA BORNANCINI

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MEAT MENU

APERITIF WITH VARIOUS DELICACIES:

- Mediterranean focaccia filled according to the season
- Mini hamburger
- Naturally leavened pizza on the cutting board
- Black Venus rice with vegetables
- Walnut hummus with prawns
- Sandwiches
- Croissants with cream cheese
- Tarts with creamed cod
- Harrys (mini toast with ham, cheese and mustard)
- Mini 5-grain filled brioches
- and much more

FROM THE FRIED FOOD TABLE IN SIGHT:

- Chef's fantasy of fried foods
- **Meat table:**
- Smoked beef topside with vegetarian mixed salad
- Pork loin with fine herbs
- **Fish table:**
- Seafood salad with vegetables
- Marinated fish tasting (tuna, salmon, and swordfish)
- **Cheese table:**
- Table with cheese, mustard and nut tasting
- Grapes and house basket

At the table:

FIRST COURSES: CHOICE OF 2

- Seasonal Carnaroli risotto
- Burrata ravioli with pesto and cherry tomatoes
- Ricotta and lemon ravioli with mint-flavored oil
- Crepe roll with goose breast and courgettes
- Purple potato ravioli with thyme butter and lemon zest
- Crepe roll with aubergines and Morlacco cheese
- Seasonal crepe roll
- and much more

MAIN COURSES: CHOICE OF 1

- Poached beef fillet
- Angus steak with castelletto sauce
- Pork leg in plain sight
- Veal fillet in an apple crust and licorice reduction
- Veal fillet with cloister flavours
- **Seasonal side dishes**
- baked potatoes and vegetable trio

WEDDING CAKE

COFFEE'

**Price €160.00 per adult, VAT included,
for banquets from 80 to 100 people**

After the cake, we'll set up a buffet of fresh fruit, mini desserts, and an open bar. Our service will last until midnight if the wedding is in the morning, and until midnight if the wedding is in the afternoon.

Of course the menu is indicative when we meet in person we can customize the menu according to your needs.

Children from 0-3 years old do not pay, from 3-10 years old they pay €35.00, their menu will be pasta with ragù or tomato sauce or in white, cutlet or steak and baked potatoes.

If we are invited to dine with dietary restrictions or different eating habits, we will follow their instructions to create a menu tailored to their needs, and there are no extra charges to pay.

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