

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

As an alternative to the white tablecloth, sage green tablecloths are available for an additional €1 per place setting.

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:

- Fingher of soft polenta and stewed schie
- Salmon fingher 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
- Fingher 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
- Fingher with shelled scampi
- Fingher with yellowfin tuna

The table setting in Serra di Dino will be decorated with white Damask tablecloths, fabric napkins, steel tableware, and white ceramic or glass placemats.

As an alternative to the white tablecloth, sage green tablecloths are available for an additional €2 per place setting.

Wooden tables without tablecloths and chairs are also available for an additional €2 per place setting.

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

- Seafood risotto
- Shrimp and zucchini risotto
- Shrimp and pumpkin risotto
- Shrimp and radicchio risotto
- Scampi and lime risotto
- Shrimp and pumpkin crepes or with radicchio or zucchini
- Delicate lasagna with seafood ragù
- Seafood ravioli with light basil pesto and confit cherry tomatoes
- Ravioli with ink and sea bass with shellfish ragù
- Cod ravioli with Mediterranean aromas
- Garganelli with swordfish ragù, datterini tomatoes, and basil

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: €7.00 per piece

Price €135.00. per adult VAT included

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