



la
GROLETTA

l'ospitalità è di casa

Wedding
Summer
Menu

Antipasto e aperitivo a buffet con:

- fantasia of crostini with: salà meat, truffles and cimbro flakes, cherry tomatoes and rocket pesto, mint sword and citrus juice
- mini caprese in the glass with basil pesto
- bresaola and goat cheese mousse
- cannoncini with cottage cheese and chives
- panzanella with black olives and mozzarella
- spiedini melon and raw
- angle fried with cones of battered vegetables, stuffed olives, fried mozzarella
- angle of the brave salami with crushed rosemary and salt homemade
- angle of the brave cheeses with pickled vegetables and jams homemade

Aperitif with prosecco, non-alcoholic aperitif and fruit centrifuges.

First

Cup Cake of lasagna with basil pesto.

Paccheri With confit tomatoes, herbs and crumbs frisella.

Strawberry sorbet and ginger.

Seconds

Tagliata Beef baked with tomatoes, peppers and olives.

Fried potatoes with butter and rosemary, vegetables in season.

Wedding Cake

Distillates coffee and pastries of the house.

The menu has a cost of € 65 per person, including wine to choose.

Possibility of choosing centerpieces with candles.

The drink can be served on the veranda and dinner or lunch in the dining room.

There is a possibility to choose whether to make the cake from us or bring it from outside, this will cost depending on the choice.

Possibility of having an open bar at a cost of EUR 8 per person.

Music and allowed siae to be agreed.

