

# EUROPEAN WEDDING

## Welcome canape

Raffaello from chicken, celery, apples and pistachios  
Sweet Northern Shrimp with Corn Cream

## Cold Starters

- Octopus salad with mini potatoes, olives, peas and lemon oil
  - Tuna with passion fruit and cucumber noodles
  - Salmon tartare with capers and avocado salsa
  - Parma ham with melon
- Beef pastrami with artichokes and mustard dressing
  - Olives / olives
- Tomato Carpaccio with pesto and with mozzarella bocconcini
- Salad with crispy shrimps, arugula, radicchio, cherry tomatoes and parmesan
- Salad with smoked duck, baked pumpkin, pear in wine and balsamic dressing
  - Assorted cheeses: brie, goat cheese, dorblu, honey, grapes

## Hot Starter

- Parmigiana with eggplants, mozzarella and sweet backed tomato sauce
  - Sorbet with lime and mint (50gr.)

## Main Course

- Dorado with lemon risotto, shrimp, parsley and spinach
- or
- Beef pepper steak with mashed carrots with Pecorino cheese, broccoli and sweet onions

## Dessert

- Wedding cake