

### BRUNCH

Wake up slowly to the smell of bacon frying and the sound of pancakes flipping. Chef will prepare a rich hot and cold brunch buffet in the villa including pastries, yoghurts, meats and cheeses, fruits and vegetables, fresh juices. Eggs, bacon and pancakes cooked on the spot.

**280** € for up to 8 people, **35** € per extra person

#### **APERICENA**

An aperitif buffet so complete it turns into supper. Chef will bring all the food and prepare the table with a rich hors d'oeuvre buffet of both savouries and desserts, including also the aperitif drinks (both alcoholic and non-alcoholic)

**280** € for up to 8 people, **35** € per extra person

#### **GRIGLIATA BARBECUE**

A summer tradition, in Italy and around the world. Enjoy the long slow evenings with friends while eating a classic grilled meal prepared by the chef, including vegetables, bread, sides and dessert

Meat: 360 € for up to 8 people, 45 € per extra person Fish: 400 € for up to 8 people, 50 € per extra person

# Chef Service Menu

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## DELIVERY MEALS

Full multi-course meals prepared in the chef's kitchen and delivered to your door, ready to be heated and served. Includes instructions for heating and serving for each dish.

Make any of these menus into a full service "chef in villa Menu": add **150,00** € Add extra portions for **18,00** € per portion

#### WELCOME MENU 150,00 € (10 portions)

- Lasagne al ragu
- Mixed salad
- Seasonal cake

#### MENU1: VEGETARIAN 130,00 € (10 portions)

- Aubergine parmigiana
- Mixed salad with mozzarella
- Seasonal dessert
- Bread

### MENU 2: CHICKEN LOVERS 140,00 € (10 portions)

- Fresh chicken salad with vegetables
- Potatoes with capers
- Salad with fresh tomatoes
- Seasonal dessert
- Bread

# MENU 4: ITALIAN TRADITIONS 160,00 € (10 portions)

- "Lonza Tonnata", local specialty of pork loin marinated in a special tuna/mayonnaise sauce
- "Russian" potato salad
- Seasonal dessert
- Bread

#### MENU 3: FISH LOVERS 150,00 € (10 portions)

- Lasagne with prawns and vegetables
- Mixed salad with tuna and mozzarella
- Seasonal dessert
- Bread

#### MENU 5: STEAK & POTATOES, ITALIAN STYLE 170,00 € (10 portions)

#### "Tagliata" steak (perfectly grilled fillet steak served in thin slices on a bed of rocket salad with parmesan flakes)

- Mixed salad with boiled potatoes
- Seasonal dessert
- Bread

# FULL CHEF SERVICE IN VILLA

Chef will come to your villa and prepare a full four course meal plus sides, bread and salad. Service includes table preparation, table service, and clean-up until the dessert course. Select one dish (for the whole group) from each column below for the first three courses. And close with 3 different desserts, chef's surprise. To create a bespoke menu, call Novella.

### Set menus 240,00 € for up to 6 people, 40 € per extra person

Choose one dish from each column

A. Gragnano spaghetti with

fresh clams and datterini

B. Risotto of seasonal veg on

garnished with crunchy

C. Classic local tortelloni with

butter and sage sauce

D.Fresh egg tagliatelle with

local traditional meat ragu

vegetable cream sauce bed.

**FIRSTS** 

tomatoes

bacon bits

#### APPETIZERS

- A. King prawns on a bed of sautéed vegetables
- B. Carne salada (thin sliced salt beef) with rocket salad and shaved parmesan
- C. "Timballini" (small stuffed pouches) of smoked salmon stuffed with cream cheese, lime and Gargnano capers. Served with fennel and green apple salad

D.Selection of local sliced meats

#### **DESSERT COURSE**

Is always a triple surprise (3 different desserts) from the chef, depending on what delights are in season!

#### **KIDS MENU**

Add a special menu dedicated just for the kids to any full service meal. Pasta with tomato sauce, hamburger with oven baked french fries, chocolate muffin.

#### **15,00 €** per child

**SECONDS** 

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A. Lake fish baked with herbs,

B. Pork fillet with caramelized

apples, side of baby

spinach with raisins

C. Sliced beef fillet with side

D.Lamb ribs with parsley

potatoes and salad

pesto, with side of roast

of potatoes and salad with

side of seasonal vegetables

#### **WINES**

Add bottles of locally produced wines, typical of the region, to any of your menus whether Delivery or Full Service.

•	Red	<b>15,00 €</b> /bottle
•	White	<b>15,00 €</b> /bottle
•	Diamante Rosé	<b>18,00 €</b> /bottle
•	Prosecco	<b>15,00 €</b> /bottle

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