



APERICENA

The latest Italian fashion, an aperitif buffet so complete it turns into supper! Chef will bring all the food and prepare the table with a rich buffet of both savouries and desserts, including also the aperitif drinks (both alcoholic and non-alcoholic)

25,00 € per person, minimum 8 people

- Savoury buffet with 1 hot pasta dish, 1 rice salad dish, and 8 other delicious savoury hors d'oeuvre dishes according to the season
- Sweet buffet with 3 different dessert dishes
 - 2 Carafes of "Spritz" aperitif
 - 1 Carafe of non-alcoholic aperitif

Chef Service Menu





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. Menus are fixed, but you can change the dessert with one from another menu.

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

MENU 1: 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 3: FISH LOVERS

150,00 € (10 portions)

- ♦ Lasagne with prawns and vegetables
- ♦ Mixed salad with tuna and mozzarella
- ♦ 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 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.

40,00 € per person, **minimum 6 people**

Choose one dish from each column

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 Gargano capers. Served with fennel and green apple salad.
- D. Selection of local sliced meats

FIRSTS

- A. Gargano spaghetti with fresh clams and datterini tomatoes
- B. Risotto of seasonal veg on vegetable cream sauce bed, garnished with crunchy bacon bits
- C. Classic local tortelloni with butter and sage sauce
- D. Fresh egg tagliatelle with local traditional meat ragu

SECONDS

- A. Lake fish baked with herbs, side of seasonal vegetables
- B. Pork fillet with caramelized apples, side of baby spinach with raisins
- C. Sliced beef fillet with side of potatoes and salad with oranges
- D. Lamb ribs with parsley pesto, with side of roast potatoes and salad

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

WINES

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

- ♦ Red
- ♦ White
- ♦ Diamante Rosé
- ♦ Prosecco

15,00 € /bottle

15,00 € /bottle

18,00 € /bottle

15,00 € /bottle