

MAIA  
*Banchette a domicilio*  
LIVELIVE



**HOLIDAYGARDA**  
SPLENDID VILLAS WITH LUXURY SERVICE



## DELIVERY MEAL

ENJOY YOUR ARRIVAL IN VILLA WITHOUT BOTHERING ABOUT COOKING.  
LIVE THE DINNER EXPERIENCE IN YOUR PRIVACY WITH YOUR FAMILY. IT WILL BE WORTH IT.  
ALL THESE PRODUCTS HAVE BEEN CAREFULLY SELECTED AND FRESHLY COOKED.  
COMBINE THE MENÙ WITH A SELECTION OF LOCAL WINE.

### MENU 1

- COLD PASTA SALAD WITH MOZZARELLA & FRESH TOMATO
- GRILLED MARINATED BEEF
- GRILLED VEGETABLE
- ARTISAN ICE CREAM

**250 EUROS FOR 10 PORTIONS**

### MENU 2

- LASAGNE WITH MEAT RAGÙ
- MIXED SALAD
- BRAD
- ARTISAN ICE CREAM

**200 EUROS FOR 10 PORTIONS**

### MENU 3

- ITALIAN COLD RICE SALAD
- CAPRESE SALAD
- BREAD
- ARTISAN ICE CREAM

**200 EUROS FOR 10 PORTIONS**

## DELIVERY PICNIC BASKET

TRY THE EXPERIENCE WITH A PERSONAL PICNIC IN YOUR VILLA OR WHEN YOU GO ON A TRIP, YOU CAN CHOOSE AMONG THREE TYPE OF BASKET, VEGETARIAN, FISH OR MEAT. WE PERSONALLY DELIVER YOUR CHOICE TO YOUR VILLA AT YOUR FAVORITE TIME WITH A REFRIGERATED BASKET.

### FISCH BASKET

- RUSTIC FOCACCIA WITH SHRIMP, FRESH CHEESE AND HOMEMADE COCKATIL SOUCE
- COLD PASTA WITH TUNA CUBE, TOMATO AND BUFALA MOZZARELLA
- SALMON TARTARE WITH GUACAMOLE
- FRUIT SALAD

**35 EUROS FOR EACH PERSON**

### MEAT BASKET

- COLD PASTA WITH SAUSAGE, TOMATO, ROCKET PESTO AND CHEESE FLAKES
- LOCAL COLD CUTS AND CHEESE, RUSTIC FOCACCIA, OIL, CAPERS AND HONEY FROM GARDA
- FRUIT SALAD

**30 EUROS FOR EACH PERSON**

### VEGETARIAN BASKET

- COLD PASTA WITH ROCKET PESTO, TOMATO, AND BUFALA MOZZARELLA
- GRILLED MIXED VEGETABLE & CHEESE, RUSTIC FOCACCIA, OIL, CAPERS AND HONEY FROM GARDA
- FRUIT SALAD

**25 EUROS FOR EACH PERSON**

## APERICENA & BOX APERITIVO DELIVERY

DON'T NEED TO RUSH ON YOUR VACATION: ENJOY THE ITALIAN LIFESTYLE LIVING THE "APERITIVO" EXPERIENCE BEFORE DINNER. IT IS GOING TO BE WORTH IT! AT YOUR OWN PRIVACY OF YOUR VILLA WE WILL BRING YOU OUR APERITIF BOX

### APERICIENA

THE RENOWNED ITALIAN LONG APERITIF, DON'T WORRY ABOUT DINNER YOU WILL FIND SNACKS AND FINGER FOOD BOTH SALTY AND SWEET. INCLUDED IN THE PRICE THE TYPICAL APEROL SPRIZ & AN ALCOHOLIC APERITIF FOR THE KIDS

**360 EUROS FOR 8 PORTIONS, EXTRA PORTION 40 EUROS FOR PERSON**

### BOX APERITIVO

2 CHOICES OF GOAT CHEESE AND 2 OF COW CHEESE; SALAME, COPPA AND PANCETTA; OLIVES AND CAPERS FROM GARDA LAKE, FOCACCIA WITH GARDA EXTRA VIRGIN OLIVE OIL; SEASONAL FRUIT

**30 EUROS FOR PERSON**

# FULL CHEF SERVICE IN VILLA OR DELIVERY

THE PRICE INCLUDES THE SETTING OF THE TABLE WITH FRESH FLOWERS, CANDLES AND GLASS JARS PLUS THE CLEANING OF THE KITCHEN AREA AT THE END OF THE SERVICE.

COMBINE THE MENU WITH A SELECTION OF LOCAL WINE OR WITH THE TYPICAL APEROL SPRITZ.

## COMPOSE YOUR MENU

### STARTER

- A. SEA SALAD
- B. RED MUSSELS SOUTÈ
- C. PRAWNS IN COCKTAIL SAUCE
- D. TUNA TARTARE & PASSION FRUIT
- E. SALMON TARTARE & GUACAMOLE
- F. LOCAL COULD CUTS & CHEESE
- G. CROUTONS WITH GOAT CHEESE, CAPERS POWDER AND CITRUS FRUITS

### FIRST COURSE

- A. PASTA WITH SAFFRON SAUCE, ZUCCHINI AND SHRIMP
- B. RICE WITH LIME, SHRIMP AND BURRATA
- C. SPAGHETTI WITH CLAMS
- D. SPAGHETTI WITH TUNA CUBE, CARAMELIZED TOMATOES
- E. COLD PASTA WITH ROCKET PESTO, TOMATO, BURRATA & SAUSAGE
- F. SPAGHETTI WITH BOLOGNESE RAGÙ
- G. PASTA WITH HOME MADE PESTO

### MAIN COURSE

- A. OCTOPUS WITH POTATOES, TROPEA ONIONS AND OLIVE FROM GARDA
- B. SWORDFISH AND VEGETABLES IN THE OWENS
- C. PRAWNS IN COCKTAIL SAUCE
- D. SEA BASS WITH SALT
- E. CRUNCHY OCTOPUS WITH POTATO SAUCE AND HERBS
- F. MEAT BALL WITH PATATOS
- G. ITALIAN COTOLETTA & SAUTEED ZUCCHINI

### DESSERT

- A. CHEESECAKE
- B. TIRAMISÙ
- C. PANNA COTTA
- D. ARTIGIAN ICECREAM
- E. FRUIT SALAD

60 EUROS FOR EACH PERSON

## MENU OPTIONS

COMPLETE THE MENU WITH THE MOST SUITABLE ALTERNATIVES FOR YOUR FAMILY, KIDS, VEGETARIANS OR TOP SELECTION FOR RAW STARTERS..

### KIDS MENU

- PASTA WITH : BOLOGNESE RAGÙ, TOMATO SOURCE OR HOME MADE PESTO
- MEAT BALL WITH PURE
- DESSERT

25 EUROS FOR KID

### VEGETARIAN MENU

- ASPARAGUS OMELETTE WITH PARMESAN FONDUE.
- SPAGHETTI WITH CARAMELIZED CHERRY TOMATOES AND ROCKET
- STUFFED ZUCCHINI WITH YOGURT SAUCE AND MINT
- DESSERT

50 EUROS FOR PERSON

### SEAFOOD RAW STARTER

- MIX OF RAW SEAFOOD: TUNA, AMBER & SALMON TARTARE, BLU, PURPLE AND RED SHRIMPS, TWO OYSTERS ACCOMPANIED BY SAUCES



50 EUROS FOR PERSON

## WINE

- RED : 20 EUROS
- WHITE : 20 EUROS

- 1 LITRO APEROL SPRIZ: 20 EUROS

- CHIARETTO : 20 EUROS
- PROSECCO : 15 EUROS



# FULL CHEF SERVICE IN VILLA OR DELIVERY

TWO MENUS TO DISCOVER THE TRADITIONAL FOOD OF LAKE GARDA AND ITS SURROUNDINGS.

## GARDA LAKE MENU

### STARTER

CROUTONS WITH GOAT CHEESE,  
CAPERS POWDER AND CITRUS FRUITS  
FLAVORED EXTRA VERGIN GARDA OLIVE OIL.

### FIRST COURSE

TAGLIOLINI PASTA STUFFED WITH  
GARDA LAKE LEMON  
SAUCE AND PERFUMES OF THE SEASONAL HERBS.

### MAIN COURSE

FISH FILLET IN MEDITERRANEAN CRUST,  
FENNEL SALAD WITH ORANGES  
AND OLIVES FROM LAKE GARDA

### DESSERT

CHEESECAKE

**50 EUROS FOR PERSON**

## TYPICAL BRESCIAN MENU

LOCAL COLD CUTS AND CHEESES  
ACCOMPANIED BY FRAGRANT BREAD,  
OIL AND OLIVES FROM GARDA,CAPERS  
FROM GARGNANO AND PICKLED VEGETABLES.

CASONCELLI PASTA STUFFED WITH A  
BRESCIAN FILLING,  
IN A BUTTER AND SAGE SAUCE.

BRESCIAN SPIEDO COOKED  
ON THE GRILL WITH POLENTA.

TIRAMISÙ

**50 EUROS FOR PERSON**

## LOCAL COLD CUTS AND CHEESES , PAIRED WITH WINE

6 TYPE OF COLD CUTS.

6 TYPE OF CHEESES.

6 TYPE OF WINE PAIRINGS.

RUSTIC FOCACCIA AND PICKLED VEGETABLES.

DELIVRED TO YOUR VILLA AT TIME YOUR PREFER, WITH INSTRUCTIONS ON HOW BEST TO ENJOY THE EXPERIENCE.

**THE PRICE FOR EACH PEOPLE IS 50 EUROS, MINIMUM ORDER: 6 PEOPLE,  
FOR LESS PEOPLE CONTACT US FOR A FREE QUOTE +393407836420.**

