



To make your business meetings more enjoyable
we offer you our gastronomic proposals,
enclosed in unique and tasteful menus
with refined flavors to give you and your guests a unique experience.

JUST
FOR
YOU

MENU
Business

REV. 12.19



YOUR NATURAL HIDEAWAY⁴



COFFEE STATION

A practical coffee station with hot and cold drinks always to hand inside your meeting room. This will include the following at the cost of

€ 5.00 + Vat 10% per person

- ☪ Coffee and Decaf
- ☪ A variety of teas
- ☪ Milk both hot and cold
- ☪ Selection of mineral waters
- ☪ Selection of biscuits (1,3,7,8)

WELCOME COFFEE

To get the day off to a good start for all your guests we suggest the following at a cost of

€ 8.00 + 10% Vat per person

- ☪ A variety of teas
- ☪ Milk both hot and cold
- ☪ Selection of mineral waters
- ☪ Selection of biscuits (1,3,7,8)
- ☪ Three types of croissants (1,3,7,8)
(plain, chocolate filled, mini girelle with raisins and vanilla cream)

COFFEE BREAKS

For a pleasant coffee break during your meeting we suggest the following at a cost of

€ 12.00 + Vat 10% per person

Morning Coffee Break

- ☪ Coffee and Decaf
- ☪ A variety of teas
- ☪ Milk both hot and cold (7)
- ☪ Orange and Pineapple juices
- ☪ Selection of mineral waters
- ☪ Selection of biscuits (1,3,7,8)
- ☪ Three types of croissants (1,3,7,8)
- ☪ Muffin (1,3,7,8)
- ☪ Yoghurts (7)
- ☪ Fresh fruit salad

Afternoon Coffee Break

- ☪ Coffee and Decaf
- ☪ A variety of teas
- ☪ Milk hot and cold
- ☪ Orange and pineapple juices
- ☪ Selection of mineral waters
- ☪ Savoury croissants (1,7)
- ☪ Rustici (1,7)
- ☪ Baby pizzas (1,7) and focacce (1)
- ☪ Baby panzerotti filled with tomato and mozzarella (1,7)
- ☪ Fresh fruit salad
- ☪ Selection of biscuits (1,3,7,8)





served working lunch

Three Courses | €49,00 + 10% Vat per person

Coffee, white wine and red wine from our cellar

VITTORIO MENU

Crespelle stuffed with *Agrofoglio ricotta cheese* ♥, stewed vegetables with cherry tomato coulis and shredded buffalo mozzarella (1,3,9,7)

Slice of grilled swordfish served with a potato patty, green beans and a Sorrento lemon sauce (4)

Pineapple Tarte Tatin with vanilla ice-cream (1,7)



OBERTO MENU

Hand made pasta tortelli filled with potatoes and crescenza cheese with a sauce of seasonal mushrooms (1,3,7)

Entrecôte steak of Piedmontese beef ♥ served with a rocket salad, Parmesan slivers, fried potatoes and a balsamic dressing (7)

Chocolate cake with a wild fruits sorbet (1,3,7,8)



GREGORIO MENU

Fresh tortelli pasta filled with vegetables with a light shrimp curry sauce (1,3,2)

Baked salmon served with saffron flavoured potatoes and a fresh tomato sauce (4)

A strawberry tartare served with a lime and mint sorbet





served working lunch

Three Courses | €49,00 + 10% Vat per person

Coffee, white wine and red wine from our cellar

LEONARDO MENU

Tomato carpaccio with a mesclun salad and breaded mozzarella (1.3.7)

Garganelli of fresh pasta with a eggplant pesto accompanied by tomato chutney and slivers of burrata cheese (1.3.7)

Red fruits cheesecake (1.3.7)



UMBERTO MENU

Beef carpaccio served with a mixed salad, slivers of pecorino cheese and a mustard dressing (7.10)

Pasta parcels filled with braised vegetables, with a tomato and basil dressing (1.3.7)

Mille-feuille filled with chantilly cream and fresh raspberries (1.3.7)



EMANUELE MENU

Steamed octopus with potatoes, green beans and Mediterranean dressing (4)

Breaded veal scallop served with a rocket salad, baby tomatoes and slivers of Reggiano Parmesan (1.3.7)

Flaky pastry tartlet filled with custard and morello cherries (1.3.7)





buffet menu

52.00 € p.p. + 10% Vat per person

Coffee, white wine and red wine from our cellar

FRANCO MENU

- Salad of a variety of grains and fresh vegetables garnished with steamed prawns (1,2)
- Platter of bresaola (dried salted beef) and herb flavoured goats' cheese (7)
- Selection of grilled vegetables
- Fresh handmade cannelloni pasta filled with ricotta cheese and spinach, au gratin (1,3,7)
- A selection of salads | Platter of fresh fruit
- Vanilla flavoured crème brûlée with woodland fruits (3,7)



GRANT MENU

- Salad of fennel and green apples with salmon chunks marinated in the juice of citrus fruits (4)
- A selection of quiches, Lorraine, vegetable and cheese (1,3,7)
- Chicken salad with crispy vegetables (9)
- Rigatoni short pasta with eggplant, dried tomatoes and grated salted ricotta (1,7)
- A selection of various salads | Platter of sliced fresh fruits
- Apple strudel with vanilla sauce (1,7)



CARLO MENU

- Seafood salad with baby tomatoes, celery and Taggia olives (2,4,9)
- Platter of local cold cuts with *Piedmontese cheese* ♥ (7)
- Salad Niçoise with chunks of fresh tuna fish (4)
- Handmade trofie pasta with swordfish, zucchini and tomatoes (1,4)
- A selection of various salads | Platter of sliced fresh fruits
- Classic Tiramisù (1,3,7,8)





dinner menu

Four course meal | 59.00 € + 10% Vat per person

Coffee, white wine and red wine from our cellar

MEDITERRANEAN MENU

Asparagus flan with white shrimps and a crustacean reduction (3,7,2)

Wild herbs bread gnocchi with a clam stew and smoked provola (1,3,14,7)

Slice of Sardinian sea-bass served with mashed violet potatoes, cardamom flavoured green beans and fresh tomatoes (4)

Pistachio parfait with a dark chocolate sauce and toasted almonds (1,3,7)



PIEDMONTESE MENU

Carpaccio of topside of veal marinated in herbs and served with a mixed salad, slivers of Piedmontese toma cheese and a tonneè mayonnaise (3,4,7)

Fresh tortelli stuffed with Bra sausage, foie gras, black truffle and roast sauce (1,3,7,9)

Piedmontese tenderloin ♥ served with a potato patty, diced vegetables and a Barolo sauce (9)

Gianduja Bavarese with rum infused pear tartare and fior di latte ice cream (1,3,7,9)



CLASSIC MENU

Seared vegetables garnished with buffalo milk mozzarella and basil pesto (7,8)

Carnaroli 'Ecori' risotto ♥ creamed with saffron and asparagus with scallops wrapped in crispy bacon (1,7,9,14)

Guinea fowl breast filled with cheese and mushrooms served with a mousse of potatoes and sautéed broccoli (7,9)

Profiterole filled with wild berries, with a white chocolate covering and grated chocolate (1,3,7,8)





served cocktail

14.00 € + 10% Vat per person

Wines selected from the Carlin de Paolo cellars: Spumante Etichetta Nera,
Monferrato Doc Dolcetto, Chardonnay Doc
Spritz alcoholic cocktail, non alcoholic cocktails, soft drinks and fruit juices, mineral waters

Waiter passed service

A small selection of oven products (pizzette and savouries) (1,3,7)
crudités and dip, four different types of finger food (from the following selection)

FINGER FOOD BY PASSAGE

- ✦ Garnished tomato gazpacho (9)
- ✦ Mini caprese salads (7)
- ✦ Vegetable dip in citronette sauce (9)
- ✦ Citrus salmon blinis (1,3,4)
- ✦ Shrimp salad with crunchy vegetables (2)
- ✦ Natural goose terrine with pan brioche and red onion mustard (1,3,10)
- ✦ Smoked duck breast with mixed salad and mustard sauce (10)
- ✦ Seasoned beef tartare



ALLERGENS

1- CEREALS containing gluten such as wheat, rye, barley oats, spelled, kamut and their derived strains and derived products

2- SHELLFISH and shellfish products

3- EGGS and egg-based products

4- FISH and fish products

5- PEANUTS and peanut based products

6- SOYA and soy-based products

7- MILK and milk-based products (including lactose)

8- NUTS like almonds, hazelnuts, walnuts, pistachios and their products

9- CELERY and celery based products

10- MUSTARD and mustard-based products

11- SESAME SEEDS and products based on sesame seeds

12- SULFUR DIOXIDE AND SULPHITES in concentrations higher than 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide

13- LUPINI and products based on lupins

14- MOLLUSCS and shellfish products

JUST FOR YOU | MENU *Business*



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