

# Carnival Buffet

## **Aperitif and canapés**

Spritz veneziano  
Puff pastry pizza bites  
Puff pastry snacks  
Fried olives "all'ascolana" (filled with meat sauce)  
Assorted savoury pies  
Breadsticks with 18-month aged Parma ham  
Small bread rolls with Sopressa (typical Venetian salami)

## **Veg corner**

Cous cous with roasted vegetable brunoise  
Chickpea hummus with vegetables sticks  
Small Caprese (tomatoes and mozzarella fiordilatte cheese)  
Peppers and "taggisca" olives cream bruschetta

## **From the sea**

Octopus salad with celery and tomatoes  
Sesame-crusting tuna steaks  
Polenta mini squares with anchovies

## **Cheeses**

Montasio cheese DOP  
Grana Padano 24 months DOP  
Gorgonzola on toasts

## **First courses**

Lasagna with meat sauce  
Artichokes risotto

## **Second courses**

Chicken and veal meatballs  
Herbs omelette filled with ricotta  
Stewed small cuttlefish delicacies venetian style

## **Dessert**

Seasonal fresh fruit  
Carnival sweets  
Illy coffee

Free-drinks: water, cola, tonic, Prosecco, beer, wines from the cellar "Podere dei Nidran": Cabernet Sauvignon IGT, Chardonnay IGT, Prosecco DOC extra dry.

\* Please note that dinner will be a standing buffet, a few seats are available but can not be reserved