



## Autumn meat menu

16<sup>th</sup> September – 30<sup>th</sup> December

Aperitif with Prosecco  
and assorted canapés

### Hors d'oeuvres

Thin slices of beef drizzled with balsamic vinegar  
of Modena and flan with pumpkin  
and smoked ricotta

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Selection of mushrooms and Grana Padano d.o.p. flakes on a bed of soft polenta

### First courses

Strozzapreti with meat sauce

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Crêpe filled with cep mushrooms

### Second course

Bacon wrapped turkey roulade  
with vegetables ratatouille  
and rosemary roast potatoes

Angus "tagliata" (steaks)  
on a bed of fresh champignon mushrooms

### Dessert

Seasonal fresh fruit

Tiramisù

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Illy Coffee

This menu includes red and white wines from the Veneto region.

\*\* The suggested menu is subject to change and all selections are subject to availability.

