



WELCOME COCKTAIL 1

Valdobbiadene Prosecco Superiore D.o.c.g. Extra Dry - Contarini (1 bottle every 4 people)

Orange juice

Mineral water – Still and sparkling

Small trays with salted toasted peanuts, chips

WELCOME COCKTAIL 2

Valdobbiadene Prosecco Superiore D.o.c.g. Extra Dry - Contarini (1 bottle every 4 people)

Fruit juices

Soda water with lemon and fresh mint

Mineral water – Still and sparkling

Small trays with salted toasted peanuts, spicy green olives, baked black olives

WELCOME COCKTAIL 3

Valdobbiadene Prosecco Superiore D.o.c.g. Extra Dry - Contarini (1 bottle every 4 people)

Fruit juices

Soda water with lemon and fresh mint

Mineral water – Still and sparkling

AMUSE BOUCHE

- Croutons with cheese mousse flavoured with orange
- Caprese skewers (cherry tomatoes, mozzarella and basil)
- Bresaola meat rolls filled with arugula and parmesan shavings
 - Croutons with lard and honey

WELCOME COCKTAIL 4

Valdobbiadene Prosecco Superiore D.o.c.g. Extra Dry - Contarini (1 bottle every 4 people)

Fruit juices

Soda water with lemon and fresh mint

Mineral water – Still and sparkling

AMUSE BOUCHE

- Croutons with cheese mousse flavoured with orange
- Caprese skewers (cherry tomatoes, mozzarella and basil)
- Bresaola meat rolls filled with arugula and parmesan shavings
 - Croutons with lard and honey
 - Aubergines rolls with ricotta cheese and mint
- Cucumber tartare with yogurt sauce and red peppers

WELCOME COCKTAIL 5

Valdobbiadene Prosecco Superiore D.o.c.g. Extra Dry - Contarini (1 bottle every 4 people)

Fruit juices

Soda water with lemon and fresh mint

Mineral water – Still and sparkling

AMUSE BOUCHE

- Goats Cheese Truffles:

with chopped fresh chives, with roasted chopped hazlenuts & with sweet paprika

- Barley salad in jars with rocket, tomatoes, mozzarella
 - Cucumber slices with cooked ham mousse
- Croutons with cheese mousse flavoured with orange
- Caprese skewers (cherry tomatoes, mozzarella and basil)
- Bresaola meat rolls filled with arugula and parmesan shavings
 - Croutons with lard and honey
- Aubergines rolls with ricotta cheese and mint
- Cucumber tartare with yogurt sauce and red peppers

WINE TASTING CORNERS

RED WINE CORNER – (1 bottle every 6 people for each wine)

Chianti Classico D.o.c.g. - Sangiovese - Dievole “La Vendemmia”

Brunello di Montalcino D.o.c.g. - Sangiovese – La Collina Dei Lecci “Poggio Bruno”

- Croutons with lard and honey
- Pecorino Toscano D.o.p. With grapes
- Rolls with Speck Alto Adige I.g.p. and Tomino Piemontese

WHITE WINE CORNER – (1 bottle every 6 people for each wine)

Gewürztraminer Classico D.o.c. - Cantina Terlano

Sauvignon Collio D.o.c. - Marco Felluga

- Quiche with peppers
- Croutons with cooked ham mousse and kren (spicy)
 - Sautéed curry shrimps and vegetables julienne

DESSERT WINE CORNER – (1 bottle every 6 people)

Zibibbo – Sicilia I.g.t.

- Croutons with orange cheese mousse
- Goat cheese truffles: with chopped fresh chives, with roasted chopped hazelnuts & with sweet paprika
 - Sliced smokeg goose breast with red fruits sauce

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