



ROSE & SAPORI
RESTAURANT



CORPORATE MENU PROPOSALS

All dishes are prepared on the spot with top-quality fresh ingredients.
Gluten-free, lactose-free, vegetarian and vegan options are available.

SEAFOOD MENU



PROPOSAL 1

- Millefoglie pastry with smoked salmon, "carasau" bread and curry mayonnaise
- Maccheroni with courgette cream and prawns
- Mediterranean-style swordfish steak with basil oil and side dish of the season
- Apple pie with vanilla cream

PROPOSAL 2

- Prawn tails with lime on chickpea hummus
- Fusilli with sea bass and pesto
- Slice of salmon in almond crust with basil emulsion and parsley potatoes
- Mascarpone parfait with strawberry purée

PROPOSAL 3

- Swordfish carpaccio with valerian and raspberry sour sauce
- Seafood risotto
- Sea bass fillet with courgettes and pine nuts
- Chocolate mousse and custard



MEAT MENU

PROPOSAL 1

- Raw ham with carasau bread and Mozzarella
- Macaroni with speck and courgettes
- Fillet of Iberian pork with pink pepper and truffled courgettes
- Tiramisù



PROPOSAL 2

- Quiche lorraine with robiola fondue
- Risotto with Treviso radicchio and Bardolino wine
- Saltimbocca alla romana with baked potatoes
- Blueberry cheesecake



PROPOSAL 3

- Marinated beef carpaccio on misticanza and parmesan petals
- Ricotta and spinach ravioli with butter and tomato concassé
- Sliced beef seared in olive oil and thyme with seasonal side dishes
- Panna cotta with chocolate sauce



SEAFOOD BUFFET

PROPOSAL 1

- Grilled vegetables
- Raw salad corner
- Cheese board
- Vegetarian strudel
- Emmental savoury muffins
- Cuttlefish salad with potatoes
- Smoked tuna carpaccio on misticanza
- Smoked salmon petals with croutons
- Aubergine and pecorino cheese ravioli
- Gilthead bream fillet au gratin with herbes de Provence with vegetables in extra virgin olive oil
- Selection of desserts

PROPOSAL 2

- Grilled vegetables
- Raw salad corner
- Cheese board
- Vegetarian strudel
- Emmental savoury muffins
- Leek and salmon pie
- Garda trout salad with radicchio
- Shrimp tails and rocket salad
- Pennette pasta with creamed courgettes and squid
- Mediterranean-style sea bass fillet
- Selection of desserts



MEAT BUFFET

PROPOSAL 1

- Grilled vegetables
- Raw salad corner
- Cheese board
- Vegetarian strudel
- Mozzarella Caprese style
- Delicious omelette roll
- Caesar salad
- Savoury meat with rocket and Grana cheese flakes
- Ricotta and spinach ravioli with butter and sage
- Thyme-fried beef steak with baked potatoes
- Selection of desserts

PROPOSAL 2

- Grilled vegetables
- Raw salad corner
- Cheese board
- Vegetarian strudel
- Mozzarella Caprese style
- Bresaula and goat cheese rolls
- Greek-style salad
- Rolled bacon with pepper on toast
- Pumpkin ravioli with spiced butter
- Sweet roast pork loin with baked potatoes
- Selection of desserts



PLANT BASED MENU

- Red turnip, apple, plum and walnut salad
- Gnocchi alla sorrentina (cherry tomatoes, mozzarella * and basil)
- Vegetarian burger with roast potatoes
- Fruit salad

** can be removed on request.*



WINE PROPOSAL

Surcharge for wine selected from our cellar

- 1/4 litre per person € 8
- 1/2 litre per person € 16

or

choice from our wine list with quotation on request.



CONDITIONS

YOU CAN CHOOSE THE NUMBER OF COURSES FROM THE SELECTED PROPOSAL:

SERVED MENU

- 2 courses € 28
- 3 courses € 35
- 4 courses € 40

BUFFET

- 3 courses € 35
- 4 courses € 40

The indicated prices are per person, including mineral water and coffee.

SUPERIOR WINE SELECTION: from € 10 per person

CLASSIC CENTERPIECE: from € 35

LUXURY CENTERPIECE: from € 55

PLACEHOLDER: from € 8

PERSONALIZED CAKE: from € 10

LIVE MUSIC OR DJ: upon request

In order to allow for the correct supply of raw materials, please kindly inform us **no later than 10 days before the event:**

- Choice of menu (and possible choice of wine)
- Final number of participants *
- Planned time for lunch/dinner **
- Any food intolerances

* From the final number of participants, a 5% partial cancellation is allowed within 3 days of the event date. After this deadline, the charge will be made in accordance with the confirmed number of participants.

** Lunches and dinners are guaranteed at the rates indicated if they observe the established timetable; in the event of any delays of more than 30 minutes, a 20% surcharge will be applied.

ROSE & SAPORI RESTAURANT

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