

Conference Dinner Menu

(Table service)

Appetizers

Le Delizie di Parma mixed cold cuts

(Parma Ham aged 24 months, Culatello Dop, Salame di Felino, Cooked spalla of San Secondo,
Parmesan cheese) Artisan Raw vegetables & Hot Fried Pie Chunks

First course

Tortelli of the Tradition seasoned with melted butter and Parmesan
Risotto alla Giuseppe Verdi with Culatello, Asparagus and Porcini Mushrooms

Second course

meat with side dishes

Leg of veal with fine herbs

Baked Potatoes and Grilled Vegetables

Dessert

Fresh fruit tart

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Coffee

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Alisea spring water -

Tip. Sparkling White Wine Malvasia dei Colli doc Az. Lamoretti

Tip. Angelico Red Wine (Cabernet - Merlot - Barbera) Az. Palazzo

Alternatively, sparkling Lambrusco Il Cortile in combination

(options will be available for special diets)