

HI RES RESTAURANT IS PLEASED TO SUGGEST HIS **B**UFFET MENU.

OUR **G**OAL IS TO GIVE THE **O**PPORTUNITY TO BUILD A CUSTOMIZED MENU PROVIDING A WIDE CHOICE
OF QUALITY AND PRICE

THE FINAL COST IS DETERMINED BY THE CHOICE BETWEEN MENUS ('COLOSSEO' – 'PANTHEON' – 'CARACALLA')
AND ADDITIONAL COMBINATIONS (APERITIF – BEVERAGE) THAT WILL FIND IN THE NEXT PAGE
THE NAMES OF THE MENUS ARE INSPIRATED TO SOME OF THE MOST BEAUTIFUL MONUMENTS IN ROME

COLOSSEO

FINGER FOOD APERITIF 'FONTANELLA' + 1 FIRST COURSE + 1 MAIN COURSE AND SIDE DISH + 1 DESSERT

PANTHEON

FINGER FOOD APERITIF 'FONTANELLA' + 2 FIRST COURSE + 1 MAIN COURSE AND SIDE DISH + 1 DESSERT

CARACALLA

FINGER FOOD APERITIF 'FONTANELLA' + 2 FIRST COURSE + 2 MAIN COURSE AND SIDE DISH + 1 DESSERT

THE PRICES ABOVE ARE WATER AND COFFEE INCLUDED, WINE AND SOFT DRINKS EXCLUDED

FINGER FOOD APERITIF 30/40 MINUTI

'FONTANELLA'

'MARGUTTA'

'CONDOTTI'

FINGER FOOD DETAILS ARE AVAILABLE ON REQUEST

CHEF LUCA CARDINETTI

MAKE YOUR CHOICE BETWEEN THE FOLLOW OPTIONS:

FIRST COURSE

RICE WITH CHEESE, BLACK PEPPER AND COURGETTE FLOWER
CASARECCE PASTA, AUBERGINE, CONFIT TOMATOES AND BASIL PESTO SAUCE
FUSILLONI PASTA WITH QUAIL RAGOUT IN "CARBONARA" STYLE
LASAGNA WITH WHITE VEAL RAGOUT
ORECCHIETTE PASTA WITH CLAMS, SEA BASS BOTTARGO AND ZUCCHINI
MEZZE MANICHE PASTA WITH SEA BREAM, OLIVES AND LEMON

MAIN COURSE AND SIDE DISH

"SCAMONCINO" OF VEAL FLAVORED WITH ERBS, ROASTED PEPPERS
BAKED PORK FILLET WITH CHICORY
BRAISED BEEF CHEEK, BABY POTATOES COOKED WITH BUTTER AND SAGE
GLAZED SALMON WITH SOY SAUCE, WOK OF CARROTS FLAVORED WITH GINGER
TUNA CHOPS IN "PUTTANESCA" STYLE
GRILLED SEA BASS FILLET, SAUTEED ESCAROLE WITH PINE NUTS, OLIVES AND RAISIN

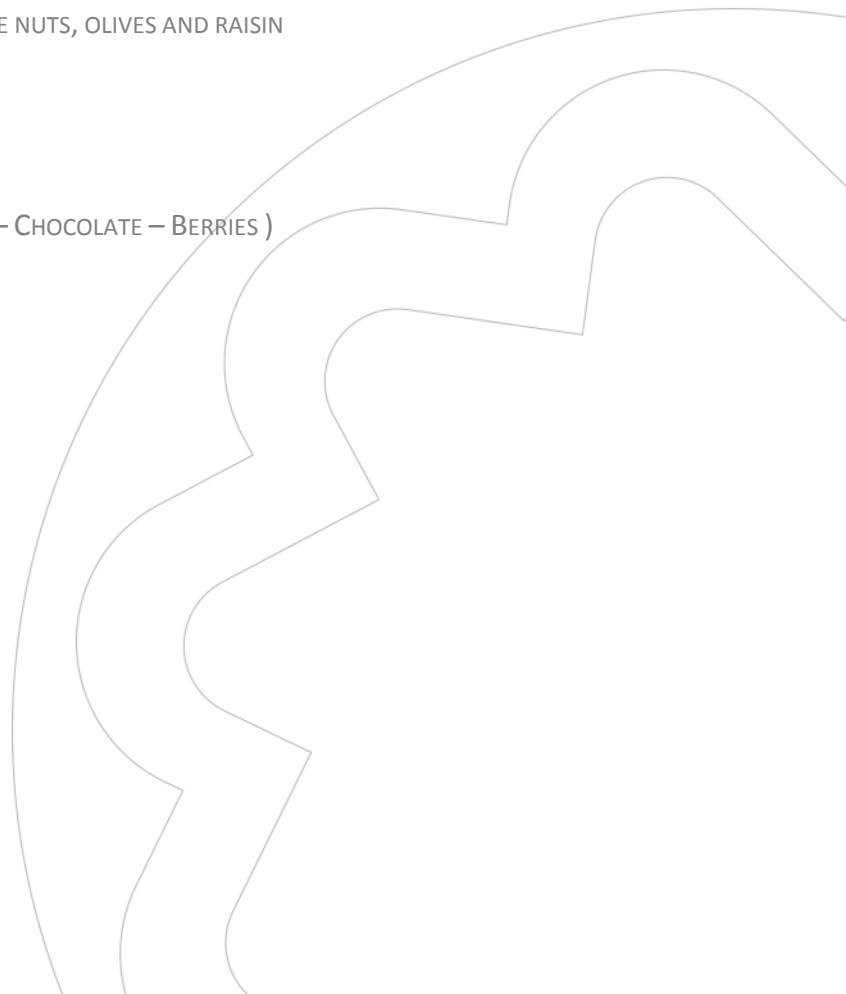
DESSERT / CAKE

MILLEFEUILLE WITH CHANTILLY CREAM (STRAWBERRY – CHOCOLATE – BERRIES)
CHARLOTTE (CHOCOLATE – STRAWBERRY)
BLACK FOREST
SACHER

SWEETS BUFFET

CHOCOLATE SELECTION
SEASONAL FRUIT SELECTION

OFFERS DETAILS ARE AVAILABLE ON REQUEST



BEVERAGE

BUBBLES

1 FLÛTE OF PROSECCO FROM VALDOBBIADENE DIRUPO BRUT P.P.

WINE PAIRING

CAPOLEMOLE BIANCO '17 MARCO CARPINETI (BELLONE – MALVASIA – TREBBIANO)

CAPOLEMOLE ROSSO '16 MARCO CARPINETI (NERO BUONO DI CORI – MONTEPULCIANO – CESANESE)

ARNEIS BLANGÉ '17 CERETTO (ARNEIS 100%)

LE VOLTE '14 TENUTA DELL'ORNELLAIA (MERLOT – SANGIOVESE – CABERNET SAUVIGNON)

CHARDONNAY '17 JERMANN (CHARDONNAY 100%)

IL BRUCIATO '16 TENUTA GUADO AL TASSO (CABERNET SAUVIGNON – MERLOT – SYRAH)

(THE PRICE IS PER PERSON AND INCLUDES THE SERVICE OF 1 BOTTLE EVERY 3 PEOPLE BETWEEN THE VARIOUS PROPOSED REFERENCES)
THE TYPES OF WINE AND RELATIVE VINTAGE CAN BE SUBJECT TO CHANGE

DRINK

1 DRINK TO CHOICE PER PERSON

SPRITZ – NEGRONI – AMERICANO – CUBALIBRE – VODKA & SOFT – GIN & SOFT

MOJITO – MANHATTAN – MARTINI COCKTAIL – COSMOPOLITAN – MOSCOW MULE

GIN TONIC PERSONALIZED WORKED WITH ICE BLOCK – PUNCH COCKTAIL