



**H I R E S** *High Restaurant* is pleased to offer its **Events Menus**.  
(Service to the Table)

*The staff **Banqueting & Events** is available to customize the offer and to advise the choice that best suits your needs.*

*In order to satisfy particular request you can choose between our additional proposal:*

**'Finger Food'**

+ 15 euro p.p.

**'Raw & Marinated'**

+ 25 euro p.p.

**'Oyster Plateau & Champagne'**

+ 35 euro p.p.

**Wine Pairing**

+ 10 euro p.p.:

Capolemole Bianco ' 15 Marco Carpineti **or** Capolemole Rosso ' 15 Marco Carpineti

+ 15 euro p.p.:

Falesia '14 di Paolo e Noemi D' Amico **or** Le Volte '14 Tenuta dell'Ornellaia

(Price is per person and includes the services of a bottle every three people)

The types of wine and related vintages may be subject to variations.

Personalized Wine Pairing is available assisted by our Maître Sommelier, with the best Tuscan & Piedmont Wine. Price will be agreed according to the select labels





## 1st Menu

## Earth

### Starter

Smoked beef carpaccio, rocket pesto and Parmigiano 36 month

### Tasting of first courses (*two courses*)

Veal ravioli, walnuts pesto and sundried tomatoes

Homemade lasagna, Alto Adige smoked ham and provola cheese

### Main course and side dish

Pork fillet with Provence herbs, apple and mustard puré

### Dessert

Millefeuille with chantilly cream, chocolate flakes and hot sauce

### Coffee and petit four

## 2nd Menu

## Earth

### Starter

Fried zucchini flower filled with mozzarella cheese on pepper cream

### Tasting of first courses (*two courses*)

Semolina dumplings romana style

Ravioli filled with bacon and tomatoes

### Main course and side dish

Glazed veal shoulder with thyme, grilled zucchini and seasonal vegetables sautéed

### Dessert

Tiramisù

### Coffee and petit four

*For aperitif request before the meal you can choose from the selection on front page.*





### *3rd Menu*

### *Vegetarian*

#### *Starter*

Zucchini carpaccio marinated on meat and buffalos mozzarella cheese

#### *Tasting of first courses (two courses)*

Lasagna with seasonal vegetables

Casarecce pasta, aubergine, cherry sweet tomatoes and salty ricotta cheese

#### *Main course and side dish*

Baked Tomino cheese, orange field salad

#### *Dessert*

Millefeuille with chantilly cream, orange sauce

#### *Coffee and petit four*

### *4th Menu*

### *Earth*

#### *Starter*

Spinach tart on 'Parmigiano red cows' fondue and balsamic vinegar IGP

#### *Tasting of first courses (two courses)*

Carnaroli rice with Treviso red chicory and bie de meux

Gragnano mezzemaniche short pasta with baby pork ragout and myrtle berries

#### *Main course and side dish*

Danish beef fillet with chicory and roast potatoes

#### *Dessert*

Millefeuille with chantilly cream and strawberry cream

#### *Coffee and petit four*

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## 5th Menu

## Sea

### Starter

Crispy tuna chops, citrus and little salad

### Tasting of first courses (*two courses*)

Orecchiette pasta with clams, seabass bottargo and zucchini

Fusillone in red fish ragout, capers and olives

### Main course and side dish

Seabass fillet, sweet tomatoes cream and stewed scarola salad

### Dessert

Millefeuille with chantilly cream and strawberry cream

### Coffee and petit four

## 6th Menu

## Sea

### Starter

Sea bream salad with vegetables caponata

### Tasting of first courses (*two courses*)

Rice with seafood

Trofie fresh pasta with swordfish, aubergine and salty ricotta cheese

### Main course and side dish

Seared salmon in black sesame, sautéed scarola salad in fennel and saffron sauce

### Dessert

Millefeuille with chantilly cream and strawberry cream

### Coffee and petit four

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## 7th Menu

## Sea

### Starter

Seared prawns in coconut milk, spicy curry, sautéed wok vegetables

### Tasting of first courses (*two courses*)

Trofie with amberjack ragout, chickpeas, sweet marjoram and chili oil  
Seafood lasagna

### Main course and side dish

Roast swordfish fillet, zucchini in ginger cream

### Dessert

Millefeuille with chantilly cream and strawberry cream

### Coffee and petit four

## 8th Menu

## Sea

### Starter

Squid salad, piquillo pepper in fresh origan with warm grilled bread sauce

### Tasting of first courses (*two courses*)

Gragnano paccheri with swordfish, aubergine and salty ricotta cheese  
Rice with Atlantic scallops and wild rocket salad

### Main course and side dish

Mediterranean amberjack fillet, caciucco sauce and rosemary crispy bread

### Dessert

Millefeuille with chantilly cream and strawberry cream

### Coffee and petit four

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