



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'

+ euro p.p.

'Raw & Marinated'

+ euro p.p.

'Oyster Plateau & Champagne'

+ euro p.p.

Wine Pairing

- + euro p.p.: Montepulciano d' Abruzzo Masciarelli 2015 **or** Trebbiano Rhesan Menicocci 2016
- + euro p.p.: Pinot Nero Produttori Termeno 2015 **or** Kerner Abbazia Novacella 2015
- + euro p.p.: Bolgheri Bruciato Antinori 2015 **or** Vernaccia di San Gemignano Borghetto Pietrafitta 2015
- + euro p.p.: Gattinara Tre Vigne Travaglini 2009 **or** Gavi di Gavi La Scolca 2015

(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

Terra

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

Terra

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

Terra

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

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





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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