



The **S**taff of 'IL BRILLO PARLANTE' is glad to propose its menu for 'Events'.  
We are at disposal for personalize the offer and advise the choice that best suits your needs.

### **Beverage**

+ € 3.50 p.p. for 1 soft drink p.p. ( coca **or** coca light **or** fanta **or** sprite )

+ € 6.00 p.p. for 1 lager draft beer 'Moretti' 0.40 cl p.p.

+ € 8.00 p.p. for bottle of Montepulciano d'Abruzzo Masciarelli '15 **or** Trebbiano Rhesan Menicocci '15

(Price is per person and includes the services of 1 bottle every three people)

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



### 1<sup>st</sup> Menu

€ 18.00 p.p.

#### Appetizer

Mix of roast bread (chicory and potato, fresh tomato and basil, black olives pâté)

#### First course

Crepes with red chicory and walnuts with Castelmagno cheese sauce

#### Dessert

Ricotta cheese tart on English cream

Water

1 Bottle each 4 person

### 2<sup>nd</sup> Menu

€ 18.00 p.p.

#### Appetizer

Roast bread with fresh tomato and basil

#### Pizza

Pizza Margherita (*Tomato sauce, mozzarella cheese*)

#### Dessert

Millefeuille with strawberry cream

Water

1 Bottle each 4 person



### 3<sup>rd</sup> Menu

€ 18.00 p.p.

#### Appetizer

Steamed artichokes 'Romana' style

#### Main Course

Chine of pork in a crust of salt and lime peel

#### Dessert

Traditional Tiramisù home made

Water

1 Bottle each 4 person



### 4<sup>th</sup> Menu

€ 25.00 p.p.

#### Appetizer

Wrapped parmigiana on hot fondue

#### Tasting of first course

Cannelloni homemade pasta filled with meat sauce ragout

Orecchiette fresh pasta with broccoli and smoked scamorza cheese

#### Dessert

Creme brulée with vanilla beans

Water

1 Bottle each 4 person

### 5<sup>th</sup> Menu

€ 25.00 p.p.

#### Appetizer

Seasonal vegetables soufflé with tomato reduction and celery centrifugation

#### Tasting of first course

Lasagna with artichokes and toasted bacon

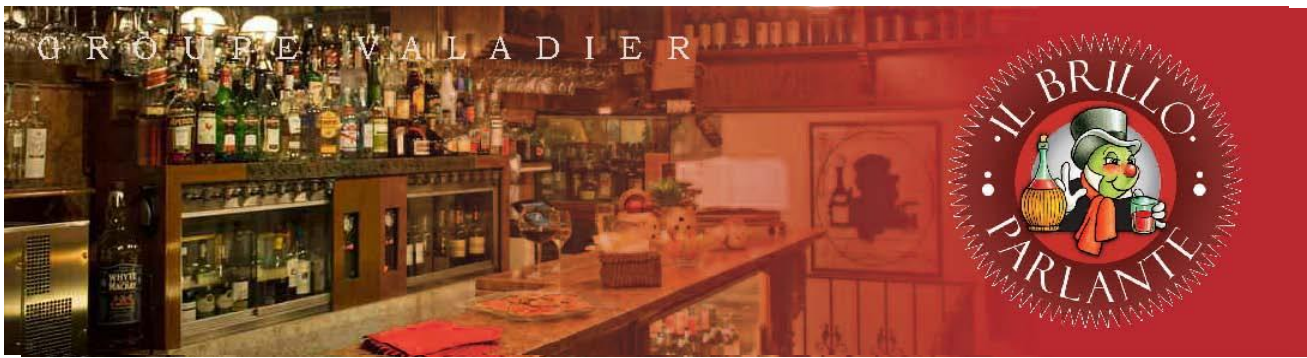
Trofie with aubergine cream, tomato confit and salty ricotta cheese flakes

#### Dessert

Tart of fresh fruit and ginger cream

Water

1 Bottle each 4 person



## **6<sup>th</sup> Menu**

**€ 30.00 p.p.**

### **Appetizer**

Aubergine, buffalo mozzarella cheese and piccadilly tomato millefeuille

### **First course**

Ravioli with ricotta cheese and spinach in sage butter sauce

### **Main course and side dish**

Chicken flan with wild mushroom on red potato gâteau

### **Dessert**

Millefeuille with chocolate flakes and hot sauce

**Water**

1 Bottle each 4 person

## **7<sup>th</sup> Menu**

**€ 30.00 p.p.**

### **Appetizer**

Artichokes salad in parmesan cheese basket, citrus citronette and pomegranate seeds

### **First course**

Trofie fresh pasta in ragù of white meats scented truffle

### **Main course and side dish**

Beef stew with peas and mashed pumpkin with amaretto flakes

### **Dessert**

Chestnut cheesecake with liquorice sauce

**Water**

1 Bottle each 4 perso





### **8<sup>th</sup> Menu**

**€ 35.00 p.p.**

#### **Appetizer**

Artichokes Style composition ( 'Romana' – Giudia – In pecorino cheese sauce )

#### **Tasting of First course**

Baked conghiglioni pasta with meat ragù and béchamel gratin  
Leeks and potatoes soup with battered tost bread and rosemary

#### **Main course and side dish**

Chicken rollé with scented spinach on baked potatoes

#### **Dessert**

Pineapple tarte Tatin

**Water**

1 Bottle each 4 person

### **9<sup>th</sup> Menu**

**€ 35.00 p.p.**

#### **Appetizer**

Selection of cured meat, herbal and cheese pan brioche

#### **Tasting of First course**

Fettuccine with Barolo meat sauce and mushrooms  
Crepe stuffed with artichokes and crispy bacon

#### **Main course and side dish**

Baked lamb chops with stir-fried vegetable in black garlic

#### **Dessert**

Baked wrapped vegetable with vanilla cream and cinnamon powder

**Water**

1 Bottle each 4 person