



MENU (Buffet) – Monday October 23rd, 2023

*Small Mozzarella and Ricotta with Buffalo Milk Cheese * Risotto with Speck and Asparagus * Penne all'Ortolana * Gnocchi alla Sorrentina - Orecchiette al Pesto * Vitello Tonnato * Baked Veal - Caprese mozzarella and tomato * Cilento salami * Fried vegetables and grilled vegetables - Pie of Vegetables * Mashed Potatoes * * Mixed Salads - Babà with Cream - Coffee - Mineral Water - Falanghina White Wine - Aglianico Red Wine.*

MENU (Buffet) – Tuesday October 24th, 2023

*Braided Mozzarella and Ricotta Cheese - Speck and Bresaola from Valtellina on a Bed of Mesclun and Walnuts * Fusilli alla Sorrentina * Cortecce with Smoked Provola and Eggplant -Penne with Spice – Farfalle Pasta Salad - Potato Chips *Pork loin with Coastal Aromas * Hamburger * Salted Cake - Sautéed Vegetables * Grilled Vegetables - Mixed Salads - Single Portion Tiramisù * Coffee with Mineral Water - Falanghina White Wine - Aglianico Red Wine.*

MENU (Buffet) – Wednesday October 25th, 2023

*Sliced kg Mozzarella and Buffalo Ricotta * Mushroom Risotto * Penne with Salmon * Pasta and Beans - Rice Salad * Braised in Barolo Wine * Cilento Salami * Mixed Sautéed and Grilled Vegetables - Gulf Fried Fish * Potato Croquettes * Zucchini Parmesan * Mixed Salads - Fruit Salad * Coffee -Mineral Water - Falanghina White Wine - Aglianico Red Wine.*
