

MENU

@villa saporiti, prestige

TARTARE

Piedmontese Fassona beef with a choice of:

- caviar, 24-carat gold flake.
- Mazara del Vallo red prawn, caviar pesto.
- langoustine, white truffle.

CARPACCIO •

Piedmontese Fassona beef, Mazara del Vallo red prawn, strawberry, ponzu sauce, 24-carat gold leaf.

OYSTER •

Piedmontese Fassona beef tartare, caviar.

TATAKI •

Oriental-marinated
Piedmontese Fassona beef
lightly seared, white truffle.

This menu is gluten-free

- *Lactose-free*
- *Vegetarian*



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NIGIRI

Rice, Piedmontese Fassona beef, sour cream, caviar.

SUSHI ROLL

Uramaki made with rice and nori seaweed - slow-cooked Piedmontese Fassona beef silverside, mashed potato, Piedmontese Raschera cheese fondue, white truffle.

PEPPER •

Served with chickpea cream, Genova basil, Parmigiano Reggiano aged for 120 months with black garlic.

MARINATED EGG YOLK •

Served with Parmigiano Reggiano aged for 120 months mousse, Porcini mushroom, white truffle.

HUMMUS • •

Served with roasted cherry tomato, Genova basil, pine nut.

RISOTTO •

Carnaroli rice, Parmigiano Reggiano aged for 120 months, burrata, white truffle, 24-carat gold flake.

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THE EVENT SERVICE INCLUDES

All food served throughout the event, complete event setup and logistics, and a dedicated team consisting of a personal chef, a maître d' and professional waiting staff.

The service also includes a complete alcohol-free beverage selection featuring water, soft drinks, an alcohol-free Bellini and an alcohol-free Gin & Tonic.

Service hours: 12:00PM – 3:00PM

Up to 30 guests

€590 + 10% VAT



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