



Circolo Antico Tiro a Volo
00197 Roma - Via E. Vajna, 21

APERITIF

Valdobbiadene prosecco wine, non-alcoholic fruit cocktail
Fruit juices: orange, grapefruit, pineapple, blueberry cocktail
Hot canapes with salmon, Canapes with prawns
Mixed vegetable fried items: zucchini flowers, stuffed olives, small rice balls, croquettes, mozzarella, zucchini, artichokes, apples
Toasted bread with chicory, with cherry tomatoes, with smoked cheese
Whitebait in batter, fried sage and ricotta cheese

Buffet Dinner at 9:15 pm

RUSTIC CORNER

Buffalo and "egg-shaped" mozzarella with rocket and cherry tomatoes
Parma's ham cut with composition of melon and figs
Carpaccio of squid and celery seasoned with olive oil and lemon
Octopus salad and olives from Gaeta
Salads of whitebait
Composition of anchovies with fennel
Marinated salmon with pink pepper and gurnard
Veal with tuna sauce
Veal patties with lemon

FIRST COURSES

Risotto with citrus and pink grapefruit
Mezzipaccheri with shrimp and cherry tomatoes
Calamari with mushrooms
Rolls of noodles with eggplant
Trofiette with basil pesto
Rigatoncini all'amatriciana (cured pork cheek, pecorino cheese, and tomato)

SECOND COURSES

Grilled amberjack and tuna
Grilled kebabs
English roast beef
Fried calamari and anchovies

SIDE DISHES

Valerian and pineapple salad
Carpaccio of artichokes and parmesan cheese
Variety of side dishes: sautéed zucchini, mushroom eggplant, sautéed mushrooms, endive with balsamic vinegar

**GRAN BUFFET OF FRUIT
AND DESSERT**

Composition of fresh fruits (watermelon, cantaloupe, pineapple, kiwi)
Chocolate ice cream crown with whipped cream
Eggnog ice cream with strawberries and orange sauce
Pistachio ice cream, ice cream with wild strawberries
Vanilla ice cream with strawberries
Capri cake, caprese cake with lemon, apple tart
Grandmother's cake
Creme caramel with cream, panna cotta with raspberry sauce

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Coffee - Open bar

The winery

Still and sparkling water
Trebiano D'Abruzzo white wine
Montepulciano D'Abruzzo red wine