

Events

Valle di Assisi

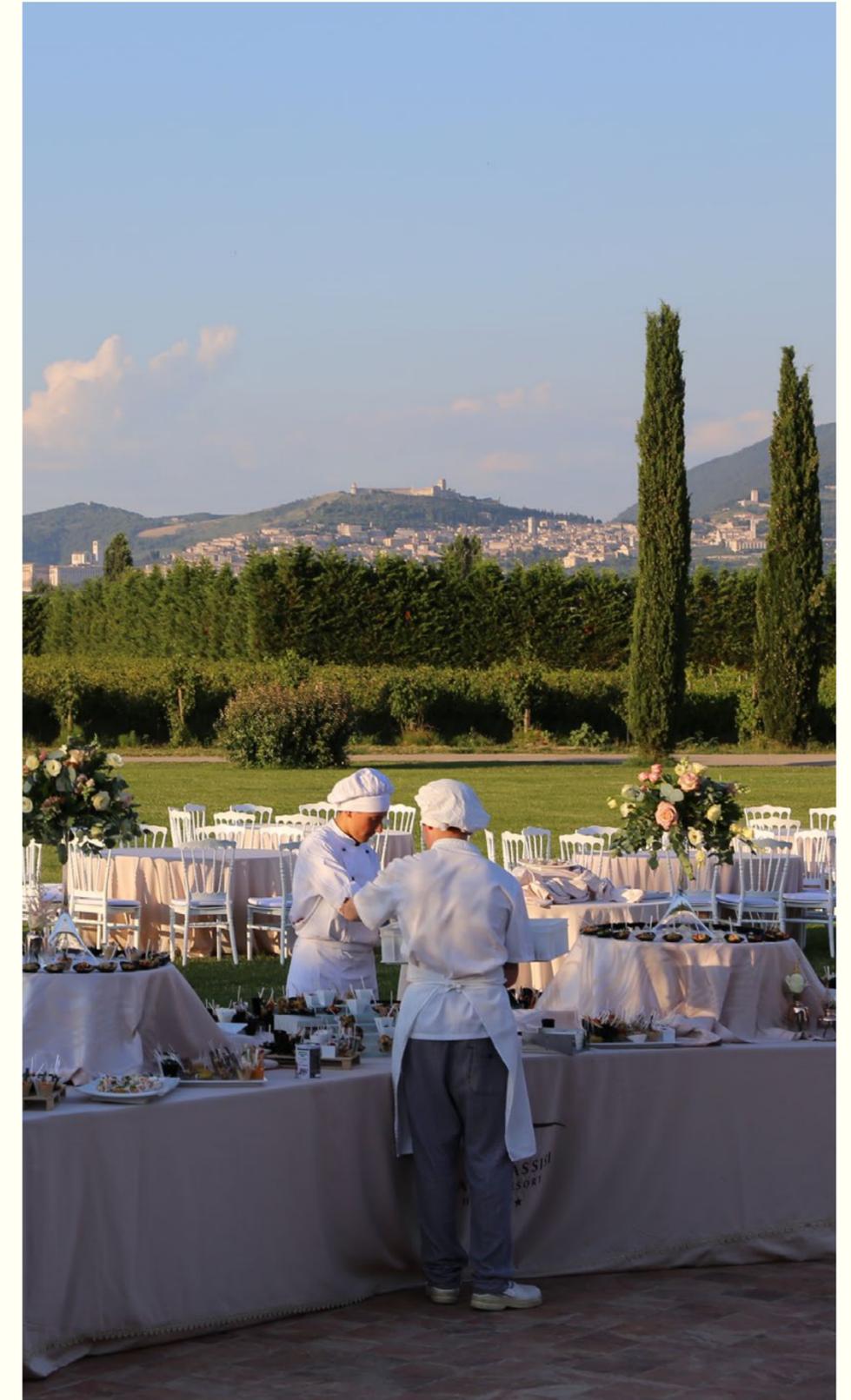


The right venue for every event

Sala San Francescuccio

150-700 GUESTS

Spacious hall with magnificent views of Assisi and the Umbrian countryside, as well as of the garden and the vineyard. Ideal for large events, the hall can accommodate 150 to 700 people.

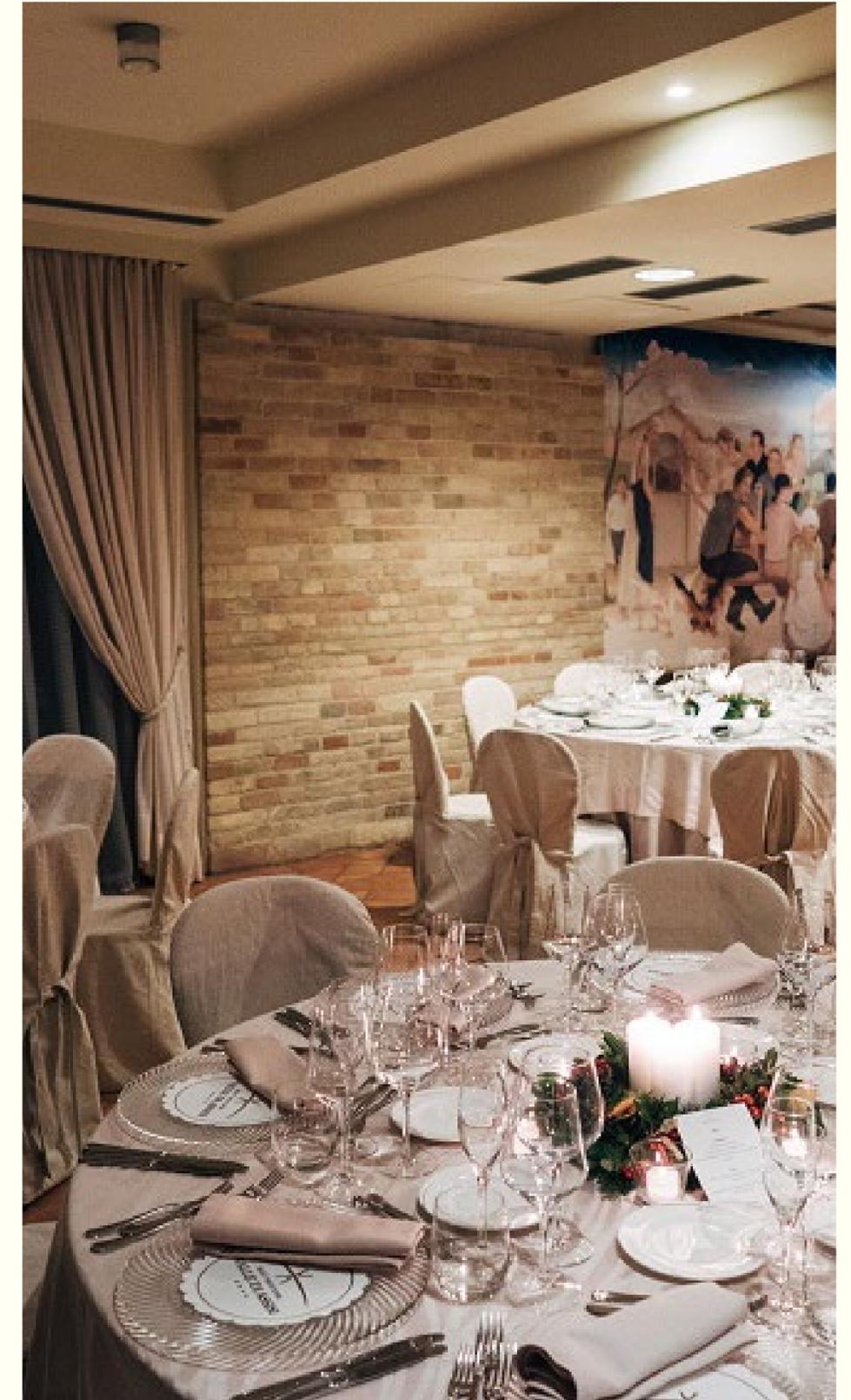


The right venue for every event

Recanto e Giardino degli Ulivi

MAX 70 GUESTS

Modular hall (can be separated) with a garden as well as a wood-burning oven and barbecue, ideal for rustic events with buffets offering traditional dishes.



Recanto finger food buffet

FROM €40.00
PER PERSON



Finger food menu

Tigelline bread with ham and Caciotta cheese, sausage and spinach
Puff pastries with cooked ham and Caciotta cheese, mortadella and Gruyere cheese
Mini quiche with cheese, vegetables and bacon, courgettes and onion
Cheese bread with goat cheese and cherry tomatoes/cold cuts
Selected schiacciata bread with tomato, sage, and onion
Traditional focaccia bread
Ham bites with melon pralines
Norcia cold cuts
Meat patties (only in winter)
Grilled mortadella bites with home-made balsamic reduction
Colfiorito mozzarella skewers with cherry tomatoes
Pralines of Umbrian Caciotta cheese
Parmesan flakes
Flavoured goat cheeses
Cereal salad
Mussels au gratin with aromatic bread
Fish patties
Squid skewers
Marinated yellow-fin tuna
Octopus and potato salad
Chickpea and celery salad
Cereal salad with vegetables
Lamb skewers
Selection of tapas (puff pastry strudel, vol-au-vents, barchette)

Assortment of batter-fried delicacies

Courgettes
Aubergines
Onions
Sage
Pumpkin flowers
Prawn tails
Fish and meat with Ascolana olives

Show cooking

Flambé corner

Foie gras
Prawns and scallops

Fried food corner

Fried cod
Brustengo or arvoltolo eugubino

Reinforced aperitif

FROM €18.00 PER PERSON

Finger food menu

Puff pastries

Focaccia pugliese bread

Cheese bread with goat cheese and cherry tomatoes/cold cuts

Flavoured goat cheese rolls

Squid skewers

Grilled mortadella with balsamic reduction

Selection of tapas (puff pastry strudel, vol-au-vents, barchette)

Selection of Umbrian cured meats

Selection of mature cheeses and Caciotta cheeses

Assortment of batter-fried delicacies

Courgettes

Aubergines

Onions

Sage

Pumpkin flowers

Ascolana olives



Show cooking: cheese corner

from €7.00 per person, min. 100 persons

Mozzarella prepared on-site by a local cheesemaker



Show cooking: flambé corner

from €7.00 per person

Truffle scramble

Prawns and scallops

Bruschetta with foie gras deglazed with Port wine

Rustic table

from €6.00 per person

Savoury pies with cheese and bacon,
courgettes and onion

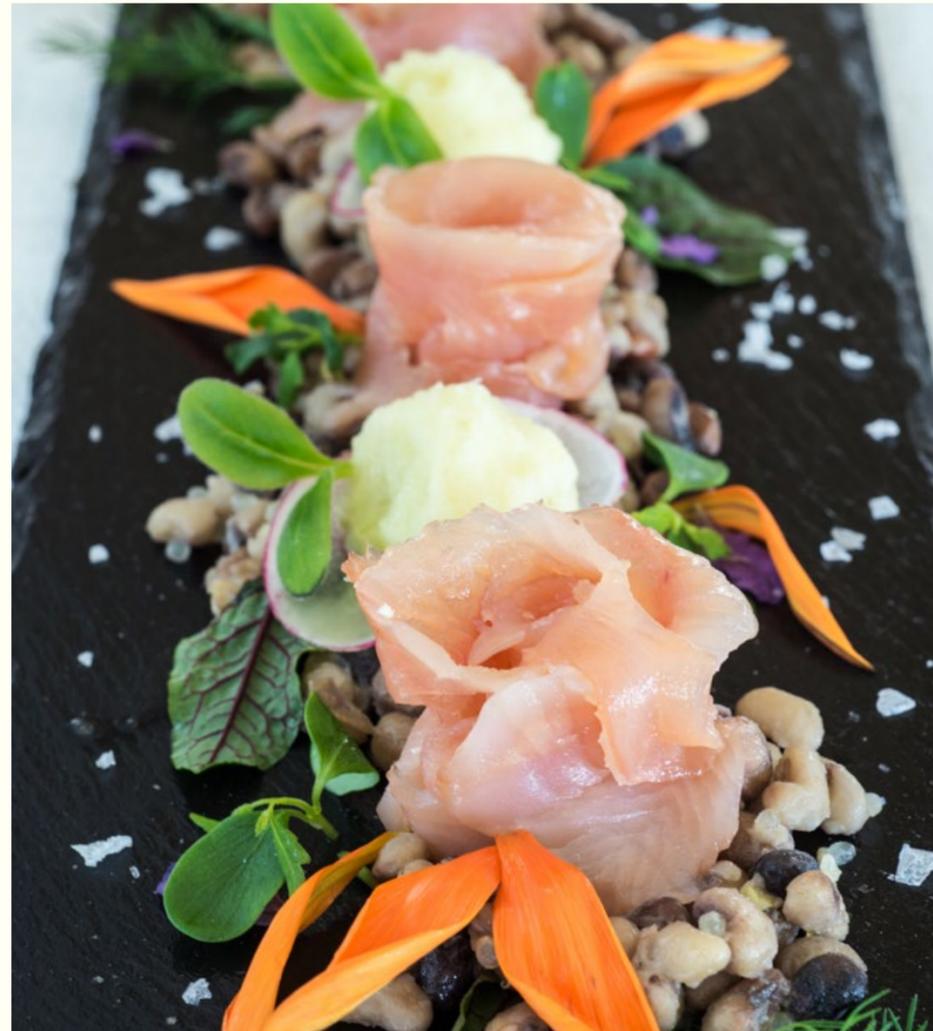
Bread from the wood-fired oven
with liver pâté and Cannara onions

Stewed meatballs

Oven-baked pancetta

Lamb offal

Lamb skewers



Fish buffet corner (raw)

*price and quantity on request**

Scallops, scampi, prawns, shrimps, red tuna

*subject to agreement 3 weeks prior

Fish corner (hot)

€5.00 per person

Octopus stew

Sardine fillets with aromatic bread

Peppered mussels, clam sauté

Fish specialties

€7.00 per person

Beech-smoked salmon on salted butter croutons

Cantabrian anchovies on rye bread with raspberry

Octopus soppresata with citrus fruits

Cuttlefish salad and fresh vegetables

Our corners

Show cooking: pizza corner

from €6.00 per person, min. 50 persons

Pizza prepared on-site and baked in a wood-fired oven



Tartare corner

€7,00 per person

Salmon tartare

Yellow-fin tuna tartare

Amberjack tartare

Red prawn tartare (€3.00 per person)



Our starters

Violet artichoke parmigiana with Colfiorito “pannatella” and basil drops

Carpaccio of carne salada on a bed of mixed salads and flakes of salted ricotta from Valnerina

Colfiorito ricotta cheese soufflé with herbs on Cascia saffron cream

Farmer’s dish based on local products

Farmer’s dish based on local products with hot delights
(truffle scramble /asparagus scramble/lamb offal with tigelle bread)

Soft porcini mushrooms, potatoes, and milk cream

Violet artichoke parmigiana on a red date and basil coulis

Colfiorito ricotta cheese pie with Cascia saffron cream

Colfiorito ricotta cheese pie on a coulis of cherry tomatoes and basil drops

Organic poached egg on creamed asparagus and truffle shavings

Fried cod with Perugina sauce



Our first courses

Creamy Carnaroli rice with crispy artichokes and sausage crumble

Creamy Vialone nano rice with yellow pumpkin, thyme, and goat cheese drops

Creamy Carnaroli/Vialone nano rice with goose breast and

Cascia saffron pistils

Potato-filled ravioli with sautéed cherry tomatoes, crispy bacon, and toasted pine nuts

Maltagliati pasta with capocollo ragout and Norcia truffle

Mozzarella di bufala caramelle pasta with yellow date coulis and basil

Stir-fried beetroot ravioli with herb butter

Cannara red onion ravioli with aromatic butter, balsamic reduction, and crispy guanciale

Rosemary tagliatelle pasta with chickpea and salt cod cream

Orzotto with pumpkin, truffle, and roasted hazelnuts

Beetroot potato gnocchi with saffron cream and poppy seeds



Our second courses

Giandarolo pork capocollo cooked at low temperature with sour cherries, toasted almonds, and grilled leek

Ghiandaralo pork cheek braised in white Grechetto wine and wild fennel with country-style potatoes

Honey-glazed guinea fowl breast on pea cream

Guinea fowl stuffed with spinach and sausage on mint and carrot cream

Recanto stewed beef with light polenta and sautéed greens

Lamb medallions stuffed with spinach and toasted pine nuts

Ghiandarolo pork medallion fillet with crispy bacon and baked potatoes

Sliced Ghiandarolo fillet and Norcia truffle shavings

Duck breast glazed with honey and red fruit reduction

Tronchetto of pancetta bacon in roast suckling pig with roast potatoes

Side dishes

Baby potatoes sautéed /country style/from the oven

Sautéed greens

Fresh julienne vegetables

Vegetable ratatouille

Grilled vegetables

Vegetables au gratin



Our desserts

Pistachio mousse on red fruit coulis

Rocciata umbra with vanilla cream

Cocoa tartlet, cinnamon ricotta, Recanto baked pear



Open bar

200 cocktails: €800.00

100 cocktails: €500.00

50 cocktails: €300.00

