

# Events

## Valle di Assisi

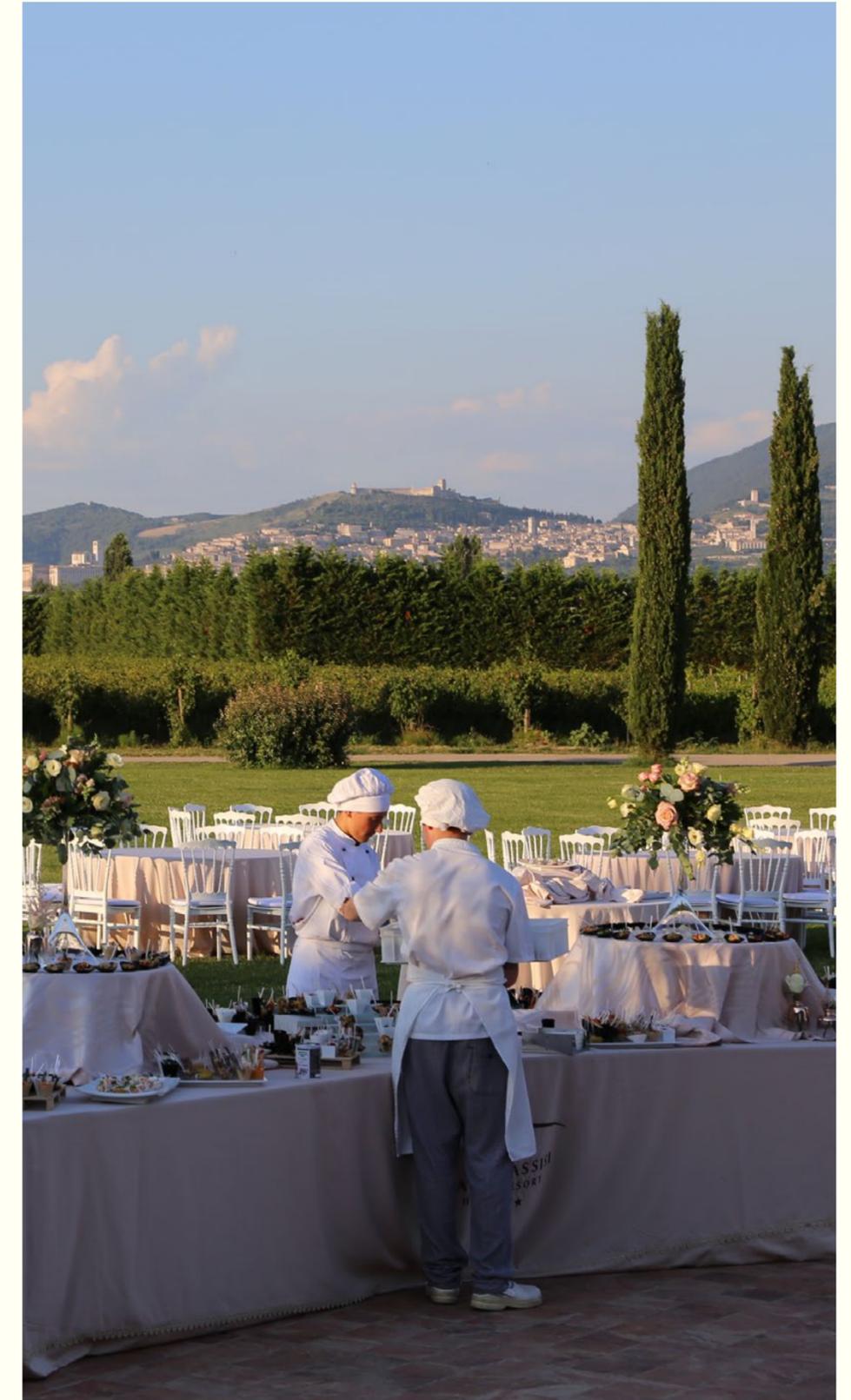


# The right venue for every event

## 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.

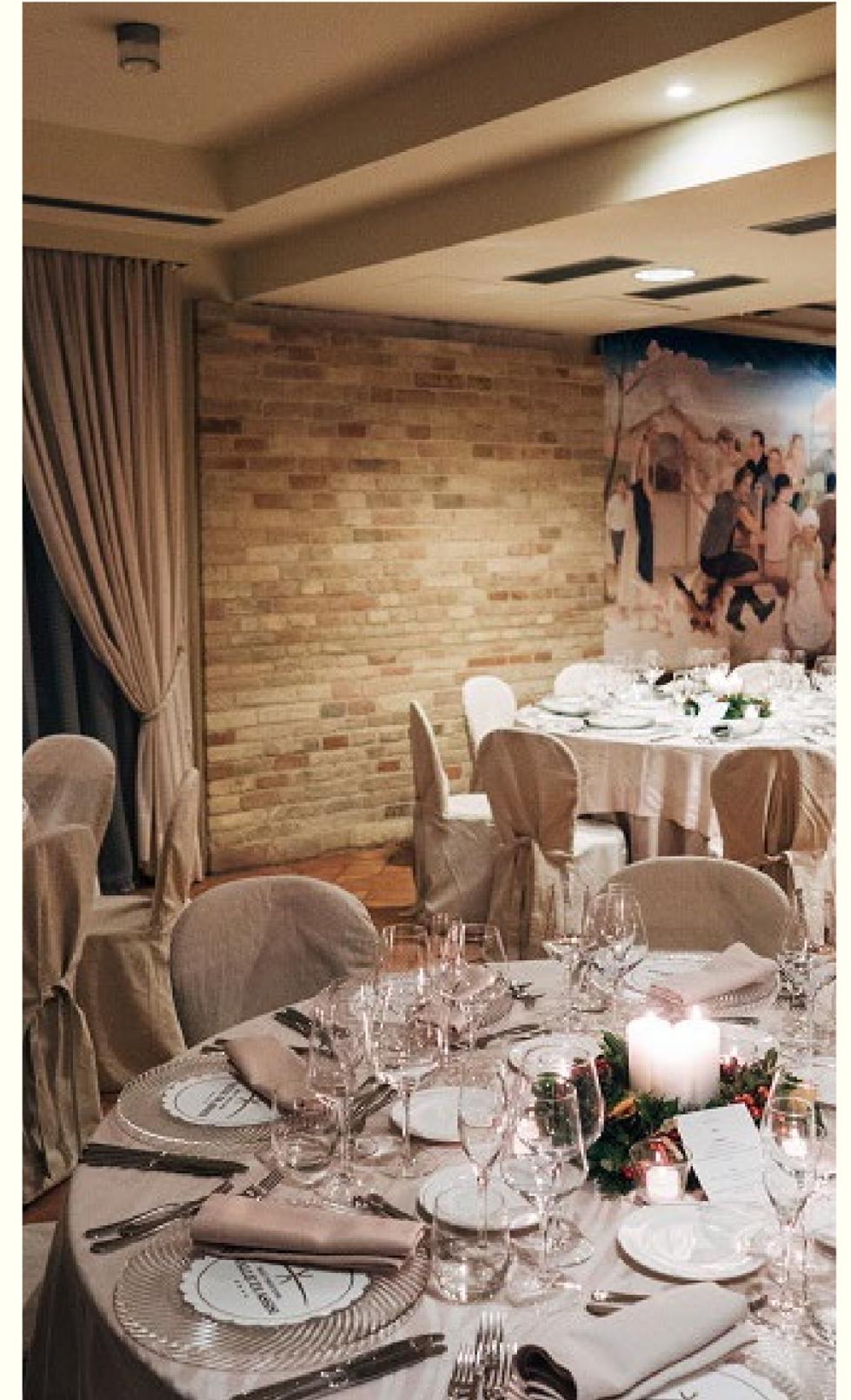


# The right venue for every event

## 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

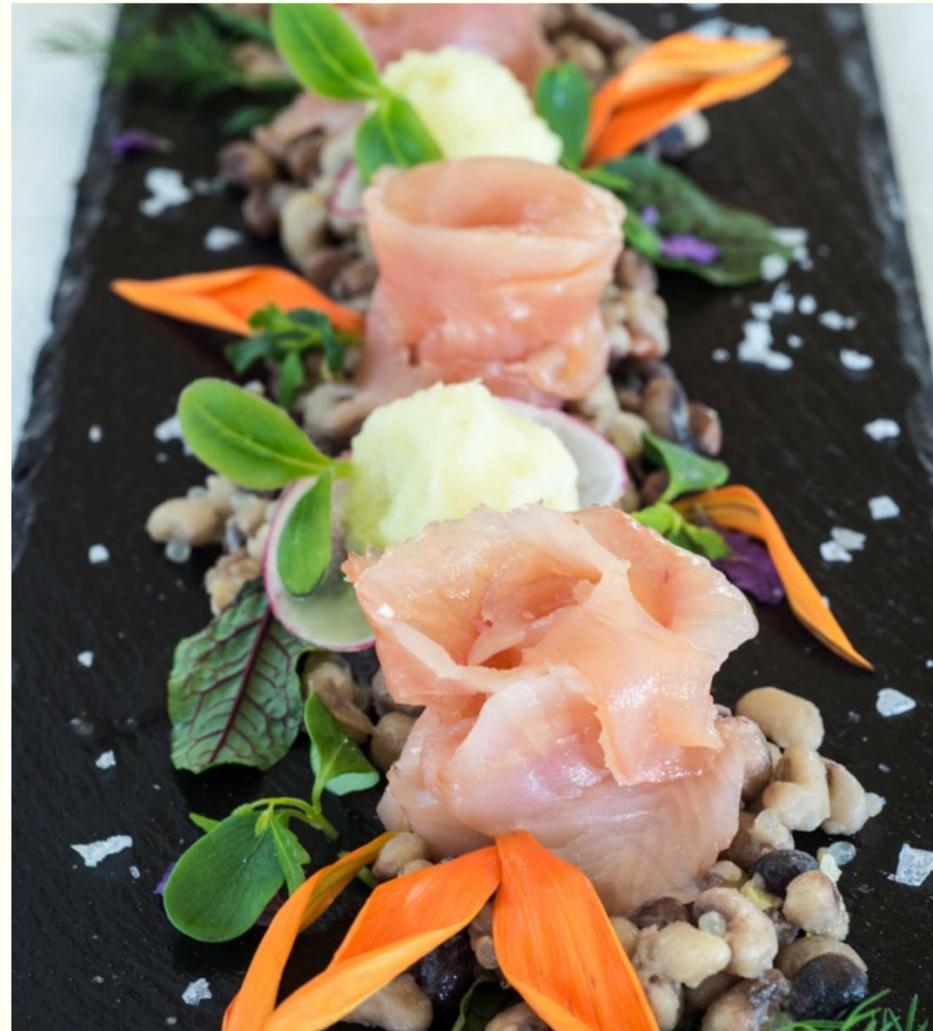
Bread from the wood-fired oven  
with liver pâté and Cannara onions

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

