

Menu Efesto

(Greek divinity of the fire and metallurgy)

Welcome of prosecco, fried salt cod and mixed vegetables,
vol-au-vent stuffed with Parmesan cheese cream,
stone cooked tart filled

Starters

Black angus rump marinated, and served with rocket salad,
crispy celery and balsamic vinaigrette

Crispy parmesan wafer filled with fondue of porcini
mushrooms and black truffle



Pasta

Risotto whipped with saffron, zucchini, corgette
flowers, and stracchino cheese

Agnolotti stuffed with beef sirloin braised with
red wine, and whipped with aromatic herbs and
parmesan cheese

Main courses

Sirloin Beef medallions whisky flavoured,
potatoes sauté and zucchini flan

Wedding cake and petits four