



Peperoncino



Group & Event Dining

1. Buffet	2
2. Finger Food.....	3
3. Set Menus	4
Set Menu 1	4
Set Menu 2	5
Set Menu 3	6
Set Menu 4	7
Set Menu 5	8
Set Menu 6	9
Set Menu 7	10
Set Menu 8	11
Set Menu 9	12
Set Menu 10	13
Set Menu 11	14
4. Drinks Packages.....	15
Drinks Package 1	15
Drinks Package 2	15

1. Buffet

Price per Person: €50.00

Minimum Persons: 30

Finger Food
(Duration: 45 minutes)

Lamb and Mint Pie
Bacon, leek and cheese mini muffins
Fresh salmon baby cakes
Basil and ricotta tartlets

Buffet

Starters (Tris di Pasta)

Homemade rabbit ravioli with a game joux
Linguini with prawns and zucchini
Penne with seasonal winter vegetables, ricotta and cream.

Main Course

Angus beef chuck slow braised in red wine reduction
Filets of sea bream cooked in fresh herbs, olive oil, lemon juice and white wine

Dessert

Assortment of small sweets
Coffees

Drinks

½ Bottle of Water; Still or Sparkling
½ Bottle of Wine; Pinot Grigio or Chianti
Open Bar on Drinks (kindly speak to a member of staff for terms and conditions)

2. Finger Food

Price per Person: €18.00

Finger Food	Roxti Potatoes with Smoked Salmon, Chives and Cream Cheese Curried mini Rice Balls Beef Koftas Chicken Skewers Pork Dim Sum with Sweet Soy Sauce Basil and Ricotta Tartlets Home Made Mini Spring Rolls with Sweet Chili Dip Stuffed Mushrooms with prosciutto and Parmesan Cheese Mini Pork Pies Mini Lamb Burgers with Lemon Yogurt Caramelized Onion and Brie Mini Quiche Cold Meats and Cheeses Crissini Kiflice Cheese and spinach pie Meat Pie
Drinks	Not included. Please refer to our Drinks Packages.

3. Set Menus

Set Menu 1

Price per Person: €42.00

Minimum Persons: _____

White bean and truffle soup

Pasta with chicken breast, broccoli and gorgonzola,
garnished with chopped walnuts

OR

Homemade grouper ravioli set on a tomato carpaccio,
with caper beurre blanc and candied lemon

Beef fillet cooked to your liking,
served with mushroom and pepper sauce

OR

Fillets of sea bass, steamed with fresh garlic, ginger and spring onions,
served on a bed of pak choi

OR

Braised veal cheeks,
served with truffle scented potato puree and grilled asparagus

Dessert & Coffee

Drinks not included

Set Menu 2

Price per Person: €40.00

Minimum Persons: _____

Soup of the day

Smoked duck risotto

(Risotto finished with parmesan shavings and balsamic reduction)

OR

Homemade fresh grouper fish cakes

(Served on a bed on fresh green leaf salad and two types of dips)

Lamb Rack

(Cooked to your liking served with sweet potato mash, mange tout and finished with a rosemary jus)

OR

Grilled fillet of beef

(Served plain or with a selection of mushroom or pepper sauce)

OR

Fish of the day

All the main course meals are served with fresh vegetables and roast potatoes

Dessert and coffee

Drinks not included

Set Menu 3

Price per Person: €35.00

Minimum Persons: _____

Soup of the day

OR

Pasta Prawn Chorizo

(Pasta with prawns, chorizo, cherry tomatoes, fresh herbs and white wine)

OR

Pasta Peperoncino

(Pasta with chunks of chicken, rich tomato sauce and chilli)

Veal Rib eye

(Chargrilled to your liking)

OR

Duck Al Orange

(Pan-fried duck breast cooked to your liking, set on a bed of carrot ribbons with tarragon and ginger and finished with orange sauce)

OR

Fish of the Day

Gateaux & Coffee

Drinks not included

Set Menu 4

Price per Person: €25.00

Minimum Persons: _____

Pasta Norma

(Pasta with tomato sauce, aubergines and ricotta salada cheese)

OR

Pasta Al Salmone

(Pasta with fresh salmon, capers, cherry tomatoes and white wine)

Veal Scallop Al Limone

(Fresh scallops of veal cooked in lemon sauce)

OR

Porcini Chicken

(Grilled chicken with porcini mushroom sauce)

OR

Fresh Silver bream

(Cooked in garlic, fresh basil, fresh lemon juice and white wine)

All the main courses are served with vegetables & potatoes

Dessert & Coffee

Drinks not included

Set Menu 5

Price per Person: €45.00

Minimum Persons: _____

Homemade Lasagne with fresh local Chicken, Bacon and Gorgonzola

OR

**Homemade Rabbit Ravioli with Truffle Scented Butter and Garnished with
Parmesan Shavings**

Veal Scallop Al Limone

OR

Fresh Sea Bass

(Fresh Sea bass cooked in Garlic, Basil, Olive oil, White wine and fresh Lemon juice)

Homemade Tiramisu

Coffee

- ½ bottle of Water; Still Or Sparkling
- ½ bottle of Wine; Nero D'Avola or Pinot Grigio

Set Menu 6

Price per Person: € 28.00

Minimum Persons: _____

Soup of the day

Or

Pasta with Rabbit Liver

Slow cooked Pork Cheeks

(Served with crushed potatoes and granny smiths apples)

Or

Steamed Sea bass

(Steamed with ginger and garlic)

Dessert

- All Main courses are served with vegetables and potatoes

Drinks not included

Set Menu 7

Price per Person: €40.00

Minimum Persons: _____

Antipasti

Pasta with Wild Boar Ragu

And

Smoked duck Risotto

(Served with garden peas, parmesan shavings and drizzled with homemade pomegranate syrup)

Lemon Sorbet

Braised Veal Cheeks

(Served with mange-tout tossed in butter and sesame seeds and truffle scented mash potatoes)

And

Tagliata Di Manzo

(Fresh Beef Flap, cooked to your liking on a rock salt block & served with rucola, cherry tomatoes and parmesan salad)

Chefs Special Tiramisu

Coffee

Drinks not included

Set Menu 8

Price per Person: €25.00

Minimum Persons: _____

Soup of the Day

OR

Chicken Caesar Salad

OR

Pasta Norma

(Pasta with aubergines, tomato sauce and feta cheese)

OR

Pasta Spicy Chicken

(Pasta with spicy chicken, cherry tomatoes and white wine)

Veal Al Limone

(Thin slices of veal rib eye served in lemon sauce)

OR

Boneless Chicken Thighs

(Cooked in white wine, garlic and fresh herbs)

OR

Grilled Grouper Steak

(Cooked in garlic, basil, white wine, lemon juice and olive oil)

Ice Cream

OR

Lemon Sorbet

Drinks not included

Set Menu 9

Price per Person: €28.00

Minimum Persons: _____

Pasta Norma

(Pasta with tomato sauce, aubergines and ricotta salada cheese)

OR

Pasta Al Salmone

(Pasta with fresh salmon, capers, cherry tomatoes and white wine)

Veal Scallop Al Limone

(Fresh scallops of veal cooked in lemon sauce)

OR

Porcini Chicken

(Grilled chicken with porcini mushroom sauce)

OR

Fresh Silver bream

(Cooked in garlic, fresh basil, fresh lemon juice and white wine)

All the main courses are served with vegetables & potatoes

Dessert & Coffee

Drinks not included

Set Menu 10

Price per Person: €48.00

Minimum Persons: _____

Soup of the Day

Arborio Risotto with Wild Mushrooms

(Served with Cream & Walnuts)

OR

Homemade Ravioli stuffed with Fresh local Swordfish

(Served with Olive Tapenade, Fresh Tomato Salsa & Dressed Rucola)

OR

Beef Carpaccio

(Thin slices of Home Cured Beef Fillet, drizzled with its own marinade and served with Parmesan shavings)

Chargrilled Beef Fillet

(Cooked to your liking with a selection of Mushroom or Pepper Sauce)

OR

Slow Cooked Veal Cheeks

(Veal Cheeks slow cooked in a wine reduction and served with Truffle Scented Mash Potato)

OR

Fish of the Day

(Cooked in Fresh Basil, Garlic, Lemon Juice & White Wine)

Selection of Ice Cream / Lemon Sorbet

OR

Chef's Special Tiramisu

½btl Maltese Falcon Merlot or Chardonnay

½btl Still or Sparkling Water

Coffee

Set Menu 11

Price per Person: €32.00

Minimum Persons: _____

Fish Soup

Or

Pasta Norma

(Pasta with aubergines, tomato and ricotta salata cheese)

Suckling Pig

(Roasted suckling pig, served with crackling and gravy)

Or

Fresh Grouper Steak

(Cooked in garlic, basil, olive oil, fresh lemon juice and white wine)

Drinks????

4. Drinks Packages

Drinks Package 1

Price per Person: €7.00

Minimum Persons: _____

- ½ Bottle of Water; Still or Sparkling
- ½ Bottle of Maltese Falcon Chardonnay or ½ Bottle Maltese Falcon Merlot
- Coffee

Drinks Package 2

Price per Person: €10.00

Minimum Persons: _____

- ½ Bottle of Water; Still or Sparkling
- ½ Bottle of Pinot Grigio or Nero D'Avola
- Coffee