PARK HOTEL
VILLA GRAZIOLI
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Eliseo Menu

Aperitif Acquaviva, Prosecco, fruit juices,
canapes, parmesan cheese, fish bites, mozzarella delights, aubergines balls,
buffalo's milk mozzarella bites, rustic appetizers, fried vegetables, raw vegetables
with dip on the side, Russian salad with fish

Millefeuille of pecorino cheese with crisp ham
***
Risotto with champagne and apples
***
Ricotta cheese and sautéed lettuce ravioli with tomato, mint and pine nuts
***
Fillet of pork gratinated with matured caciotta cheese and chicory
***
Fruit salad with exotic fruits
***
Wedding cake
***
Coffee

Wine:

White: Frascati Sup. DOC. Casale Marchese
Red: Rubesco DOC, Lungarotti
Sparkling wine: Valdo Brut

€ 95,00 p.p.

VIA UMBERTO PAVONI, 19 - 00046 GROTTAFERRATA (RM) - TEL 06 9454001 - FAX 06 9413506
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Carafa Menu

Welcome cocktail “Acquaviva”, Prosecco, fruit juices
Selection of canapés, Parmesan cheese bites, Fish small bits
Mozzarella cheese bites, Eggplant balls
Buffalo mozzarella bites, rustic appetizers, fried vegetables

Puff pastry parcel served on tomato sauce
***
Risotto with pumpkin and Amaretti (almond biscuits)
***
“Trofie pasta with shrimps and pistachio nuts pesto sauce
***
Swordfish with spinach and Mediterranean sauce
***
Lemon sherbet
***
“Saltimbocca” escalope with crispy potatoes
***
Mint parfait with chocolate
***
Wedding cake
***
Coffee

Wine:

White: Bianco di Custoza DOC, Cavalchina
Red: Castelli Romani DOC, Fontana dei Mori
Sparkling wine: Banfi Brut

€ 100,00 p.p.

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Odescalchi Menu

Welcome cocktail “Acquaviva”, Prosecco, fruit juices
Selection of canapés, fried vegetables, rustic appetizers
Buffalo mozzarella bites, Fish small bits, parcels with shrimps and spices
Tuna fish quebab with aromatic herbs, Eggplant balls
Parmesan cheese bites, selection of cheeses, Parma ham, Tiella

Smoked deer carpaccio with curly salad and almonds
***
Risotto with prawns, artichokes and pecorino cheese
***
Lasagna with double pesto sauce, Parmesan cheese sauce and nuts
***
Leg of veal in bread pastry crust with baked potatoes
***
Desserts buffet
***
Wedding cake
***
Coffee

Wine:

Whie:	Verdicchio DOC, Umani Ronchi
Red:	Morellino di Scansano DOC, Poggiopaoli
Sparkling:	Berlucchi Brut

€ 110,00 p.p.

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Ciampelli Menu

Aperitif Acquaviva, Prosecco, fruit juices,
canapes, smoked salmon rolls with caprino (fresh goat's)cheese, fried vegetables,
rustic appetizers, variety of smoked fish, fish bites, prawn butterfly, mozzarella
delights, octopus saladwith potatoes, Tiella.

Risotto with Scampi and asparagus
***
Orecchiette with fish carbonara sauce and lemon flavour
***
Seebass fillet with vegetables
***
Green apple sorbet
***
Large slice of steamed salmon with vegetables in champagne sauce
***
Little fruit tarte
***
Wedding cake
***
Coffee

Wine:

White :	Chardonnay IGT,Casale del Giglio
Red:	Chianti Classico DOCG, Castelli del Grevepesa
Sparkling:	Ferrari Brut

€ 120,00 p.p.

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Acquaviva Menu

Aperitif Acquaviva, Prosecco and fruit juices

Mixed salami, raw ham, mixed canapes, Ricotta (fresh cheese from milk whey)
with almonds and honey, aubergine balls, tris of smoked fish, Panzarotti
with bresaola (dry-salted beef) with caprino (fresh goat's cheese)
and balsamic vinegar, mixed bruschettas, gratin of mussels (from Atlantic ocean),
variety of cheeses, sea salad, puff pustry bon bons, puff pastry
arcel of prawns and spices, peppers and gorgonzola (blue cheese),
tuna kebabs with herbs, Parmesan cheese, rustic appetizers,
mozzarella delights, fried vegetables, fish bites, Tiella,

Risotto with crabs sauce and lemon flavour
***
Strangozzi with a white ragout of meat, wildmushrooms (porcini) and pecorino (ewe's cheese)
***
Turbot filet with vegetables and flavour mint
***
Sorbet with red fruits
***
Roasted duck breast with honey and almonds on a bed of asparagus sautéed in butter
***
Gran Buffet of desserts and cut fruit
***
Wedding cake
***
Coffee

Wine:

White :	Falanghina Sannio DOC, Feudi San Gregorio
Red:	Nobile di Montepulciano DOC, Castelli di Grevepesa
Sparkling:	Bellavista Brut

€ 148,00 p.p.

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The prices include:

- Rooms rental in exclusive right
- First night for bride and groom at Villa Grazioli
- Flower decorations in the centre of the tables
- Print of personalized menus
- Tableau
- Personalized placeholders
- Illuminated torches
- Ceremonial long table linen

The indicate prices don’t include 10% VAT

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