








Banqueting Menu 2024

Fiore di pietra Restaurant








For groups of 10 and above

A single menu for the entire group with dishes to be chosen at least 10 days before the event









STARTERS

- Platter of local cured meats with gherkins and pickled onions  
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- Salad with cream of fresh Zincarlin cheese  
- Vegan tartare of sundried tomatoes and kidney beans with capers, spring onion and crouton  








FIRST COURSE 0

- Risotto with pear, gorgonzola and walnuts*  
- Trofie pasta with cream of broccoli and lemon and shavings of Sbrinz cheese*  
- Meat ravioli with mixed mushroom and baby vegetable ragout 
- Rigatoni with tomato basil coulis and crispy Ticino bacon* 
- Cream of mushroom soup, sour cream and oregano bread croutons* 

MAIN COURSE

- Pork cheek cooked at low temperature with mashed potato and vegetables  
- Beef braised in red wine with local polenta  
- Vegan steak with roast potatoes and crunchy vegetables  
- White trout fillet on a pea and red lentil cream with lemon sauce  

DESSERT

- Warm apple pie with cinnamon sauce 
- Sweet strawberry hummus with chopped almonds   
- Mascarpone semifreddo with cocoa powder and chocolate sauce  
- Crumbly sbrisolona cake in a cup with custard and melon 

 Vegetarian  Vegan * = Can be prepared also vegan  Gluten free  Lactose free