



CORNERS

by DELIZIA RICEVIMENTI

FOOD

SAVOURY
LIVE COOKING
CRUDITEE'
REGIONAL
MULTICULTI
SWEET TOOTH
OTHER

SAVOURY

TUSCAN ARTISANAL COLD CUTS CORNER

- Finocchiona from Scarpaccia
- Prato Mortadella I.G.P.
- Raw Tuscan ham D.O.P. presented and cut in the clamp
- Tuscan salami "Il Borgo"
- Falorni's Chianti salami
- Falorni's truffle salami
- Falorni's wild boar salami

SHEPHERD'S CORNER

[Served Selection of honeys, mustards and spicy sauces]

- Soft goat cheese with aromatic herbs and peppercorns
- Marzolino Tuscan Pecorino
- Pecorino D.O.P. delle Balze Volterrane "Il Lischeto"
- Seasoned Pecorino di Pienza
- Seasoned Pecorino di Seggiano
- Ricotta "Mugellana"
- Caciocavallo from Campania
- Smoked Provolone

FRENCH DELICATESSEN CORNER

[Served with selection of honeys, mustards and spicy sauces]

- Beaufort de Savoie
- Brie der Normandie
- Camembert
- Reblochon DOP
- Roquefort

Tasting of Sauternes AOC in combination

SOFT CHEESE CORNER

[Served with black peppercorn, extra virgin olive oil and truffle oil]

- Goat cheese with aromatic herbs
- Sundried tomato cream
- Gorgonzola DOP with fresh fruit
- Toasted bread
- Fresh Ricotta Mugellana
- Fresh Robiola Astigiana
- Schiacciate with extra virgin olive oil DOP
- Stracchino from Lombardia

Tasting with Moscato DOC

MOZZARELLA CORNER

[Served with white peppercorn and extra virgin olive oil]

- Buffalo morsels
- Burrata from Apulia
- Pearls of Fiordilatte from Campania
- Tomato mix: Pachino, San Marzano, salad and pear tomato
- Buffalo braid

Emulsions: basil, mint, black olives

ARTISANAL TUSCAN BREAD CORNER

- Artisanal sesame breadstick
- Artisanal cereal loaf
- Artisanal corn loaf
- Tuscan bread
- Schiacciata (flatbread pizza) with evoo and rosemary
- Schiacciata (flatbread pizza) with onions
- Schiacciata (flatbread pizza) with tomato and oregano

SMOKED FISH CORNER

[Served with different aromatized butters, toasted bread triangles, nut bread, raisin bread, Pan Brioche and whole meal Croccantelle crackers]

- Swordfish
- Salmon
- Tuna

SOUP CORNER

[choice of 3]

- Chickpea cream with baby octopus and crispy rosemary
- Tuscan Panzanella with garden flavors
- Tuscan Pappa al Pomodoro with fresh basil leaves
- Tuscan Ribollita with extra virgin olive oil from the Mercatale Hills (autumn/winter)
- Porcini mushrooms and dill soup (summer/autumn)
- Garfagnana spelt soup
- Spicy baby octopus in zimino soup

WARM BRUSCHETTA CORNER

- White Bruschetta with boletus mushrooms in oil and Prague ham
- Bruschetta with Gorgonzola, speck and garlic oil
- Bruschetta with Scamorza cheese, sausage and cabbage stems
- Bruschetta with tuna, fresh onion and Sicilian oregano
- Bruschetta Margherita with tomatoes, Mozzarella and oregano
- Bruschetta Napoli with capers and anchovies

PIC-NIC CORNER

[Served with selection of vegetables in Evoo: sundried tomatoes, artichokes with parsley, eggplants with garlic, mushrooms with herbs]

- Radicchio mixed salad
- Tuscan Artisan bread
- Finocchiona from Scarpaccia
- Walnuts bread
- Stracchino cheese served on spoons
- Fresh and seasoned Pecorino cheese from Seggiano and Pienza
- Petit aromatized omelets
- Raw Tuscan ham DOP
- Falorni's Salame Grevigiano
- Tomato salad

ASSORTED MINI BURGERS

- Burger, salad and tomato
- Burger, Provola cheese, salad
- Vegetarian burger with potatoes and vegetables
- Mini hot-dog with crauti and mustard

ASSORTED PANINI DUCHESSE WITH SESAME SEEDS

- Whole-meal small panino with valerian salad and in-oil artichokes
- Small panino with raw Prague ham and truffle sauce
- Duchesse panino with Tuscan salami and Pecorino cheese

ASSORTED MINI CLUB SANDWICHES

- Mini club sandwiches with soft cheese, valerian salad and raw Tuscan ham
- Mini club sandwiches with chicken, mayonnaise and crunchy celery
- Mini club sandwiches with spinaches and buffalo mozzarella

PIZZA SNACK CORNER

[Pizzas prepared by our chefs - 3 kinds to pick from the list]

- "La rossa" with tomato, oregano, garlic and extra virgin olive oil from the Florentine hills
- Margherita with buffalo DOP mozzarella
- Naples with anchovies, capers from Pantelleria and mozzarella
- Naples pizza with sausage and Friarielli broccoli
- White pizza with pecorino cheese and Tuscan ham
- White pizza with raw Prague ham and wild rocket salad
- "Calabbrisella" with "nduja" and provola cheese
- Margherita with speck and porcini mushrooms in oil
- White "ortolana" with grilled vegetables and mozzarella

FRIED PIZZAS

- "Panzerotto" with ricotta cheese and ham
- Small "calzone" with cooked ham, mushrooms and fresh mozzarella
- Fried pizza with tomato, buffalo mozzarella and oregano

COVACCINI AND SCHIACCiate

- Covaccino with olive oil and rosemary
- Focaccia with potatoes
- Onions schiacciata
- Schiacciata with tomatoes

“LIVE COOKING”

LIVE FRYING CORNER

- Onion rings
- Artichokes
- Fried Coccoli with Stracchino cheese and ham filling
- Courgette flowers
- Fried breaded meatballs
- Sage

OMELETTE CORNER

- Cheese cream
- Leek filangé
- Cooked ham and Fontina cheese
- Courgette slices

PASTA CORNER

[Live cooking of one kind of pasta with two sauces]

- PASTA TO CHOOSE: Trofie, Paccheri, Gigli, Maccheroncini, Gnocchetti
- 2 SAUCES TO CHOOSE: Basil pesto, fresh tomato, Porcini mushrooms, “Alla Norma” (tomatoes, eggplant and salty ricotta), “Cacio e pepe” (Cheese and pepper), saffron cream and chives.
- DRESSINGS: Parmigiano flakes, crunchy bacon, mozzarella, fresh basil, extra virgin olive oil, pepper, salt and chili.

PIADINA CORNER

[Warm Piadina from Romagna served with Mayonnaise, Tabasco, mustard, ketchup]

- Calabrian spicy ‘Nduja
- Stewed onions
- Fresh Crescenza cheese
- Buffalo Mozzarella from Campania
- Tomatoes
- Parma ham
- Sliced smoked Provolone cheese
- Rocket salad
- Black olive sauce

TUSCAN TRIPPAIO CORNER

[Served with green sauce, spicy sauce and aromatized oils]

- Copper pot with Florentine tripe
- Boiled pork Poppa
- Rosette panini with Lampredotto

GRILLED MEAT CORNER

- Bruschetta with basil, garlic or mushrooms flavored extra virgin olive oil
- Cannellini beans with extra virgin olive oil
- Tomato, cucumber and radicchio salad
- Chicken, sausage, Rosticciana ribs, beef steaks
- Grilled vegetables with balsamic vinegar

GRILLED FISH CORNER

[Served with seasonal grilled vegetable setting and basil oil]

- King prawns with Salmoriglio sauce
- Roasted squid with Salmoriglio sauce
- Octopus and potato skewers
- Swordfish with aromatic herbs

“SEA IN A PAN” CORNER

[Choice of 2]

- Honey and Brandy Colonnata lard wrapped king prawns
- Baby squid in zucchini with crunchy puff bread and extra virgin olive oil
- Roasted squid rings on cannellini beans cream
- Tataki tuna, chicories and crispy vegetables with soy and radish sauce

MOZZARELLA CORNER

[Served with white pepper and extra virgin olive oil]

- Live production of mozzarella's knots and braids by the cheesemaker

LIVE PIZZATA

[Pizzas prepared by professional pizza men putting up a live cooking event in front of your guests. Pizzas will be baked in a brick oven making the preparation not only a typical Italian food corner but creating a dynamic event with flying pizzas interacting with your guests. Brick oven rental is included in the quote.]

Pizzas flavors available:

- CAPRESE: with tomato sauce, cherry tomatoes, extra virgin olive oil, basil, mozzarella fior di latte pearls and oregano
- MARGHERITA: with tomato sauce, mozzarella fior di latte, parmigiano reggiano dop, basil and extra virgin olive oil
- MARINARA: with tomato sauce, oregano, garlic, basil and extra virgin olive oil
- NAPOLI: with tomato sauce, basil, extra virgin olive oil, pearls of fior di latte mozzarella, Pantelleria's capers, fresh oregano
- QUATTRO STAGIONI: with tomato sauce, mozzarella fior di latte, artichokes, ham, olives and champignon mushrooms
- SALSICCIA: with tomato sauce, mozzarella fior di latte and sausage
- SALAMINO: with tomato sauce, mozzarella fior di latte and pepperoni
- PROSCIUTTO COTTO E FUNGHI: with tomato sauce, mozzarella fior di latte, ham and champignon mushroom
- BUFALA: with tomato sauce, mozzarella di bufala, basil and extra virgin olive oil

Different toppings upon request

CRUDITEÉ

OIL TASTING & CRUDITÉS CORNER

[Served with selection of Tuscan D.O.P. extra virgin olive oils (Leccine / Moraiola / Frantoiane / Madonna dell'Impruneta)]

- Cannellini beans
- Fresh vegetables (fennel, tomatoes, radish, carrot) with soft cheese
- Toasted bread
- Peppercorn
- Gorgonzola
- Seasonal vegetables sticks "in pinzimonio" sauce

SALAD CORNER

[Served with Yoghurt, Vinaigrette and Citronette sauce]

- Avocado salad with cherry tomatoes, Mozzarella pearls and oregano
- Greek salad with Feta cheese, tomatoes, cucumber and black olives
- Green salad with tuna, corn, cherry tomatoes and white onion julienne
- Mixed green leaves with Pecorino cheese flakes and nuts

CARPACCIO CORNER

[Choice of 3]

- Wild boar carpaccio with Golden apples, Pienza Pecorino cheese and Citronette sauce
- Grilled eggplant Carpaccio dressed with olive oil and thyme
- Marinated salmon carpaccio with grapefruit slices
- Grilled courgette Carpaccio with feta and garlic flavored olive
- Seasoned Coppa with wild fennel
- Marinated beef with citrus and small sweet-and-sour vegetables
- Octopus's Soppresata with citronette sauce and Riccio parsley

RAW FISH CORNER

- Common bass
- Gran plateau of seasonal mollusks
- Tuna sashimi
- Scampi from the Tyrrhenian Sea

OYSTER CORNER [2 per person]

- Royal or Fine Claire oysters

Freshly opened in front of your guests and presented in a wooden tub, served on a crushed ice and Sorrento lemons

TARTARE CORNER [Choice of 3]

- Bass tartar with lime peel
- Shellfish tartar with cocktail sauce and paprika
- Beef tartar with EVOO and Tabasco
- Calvana beef tartar with capers and black pepper
- Salmon tartar with pickled cucumber and aromatized butter mousse
- Bluefin tuna tartar with oregano, headed cabbage julienne and mustard

REGIONAL

SICILIAN CORNER [Choice of 5]

- Fresh marinated anchovies with lemon
- Rice Arancino with meat ragout and peas
- Eggplant morsels
- Bread morsels with spleen
- Fried Calzoncini
- Messina-style vegetable Caponata
- Swordfish carpaccio with Sicilian citrus fruits
- Savoury mini-Cannoli with Ricotta cheese mousse, red onions, and balsamic vinegar
- Fresh tuna mousse with marjoram
- Mini Schiacciata with fried Panelle (chickpea flour)
- Sfincione (focaccia bread with tomato sauce, onions, Caciocavallo cheese and anchovy's pâté)

SUPER TUSCANY CORNER

- Cecina with black pepper
- Crostino with liver pâté and chicken Cibreo
- Bozza Pratese bread slices with Mortadella I.G.P. from Prato
- Garfagnana spelt salad with vegetables
- Sbriciolona and Pecorino cheese salad
- Pienza pecorini cheeses with honey and mustard
- Tuscan ham D.O.P. presented in the clamp and hand cut
- Boletus mushroom soup with Colonnata lard curls

SUPER TUSCANY SEA CORNER

- Marinated anchovies with red onion and EVOO
- Livorno-style cod
- Stewed prawn tails
- Cannellini beans and roasted calamari salad
- Eledones sautéed with red wine
- Octopus with lemon and parsley
- Cuttlefish Inzimonio

ITALY'S FINEST CORNER

- Bruschetta with Zolfini beans from Garfagnana
- Bruschetta with EVOO D.O.P.
- Wild boar ham carpaccio with Trentino apples
- Pie with black truffle cream from Casentino
- Crostoncino with soft cheese and Sardinian Bottarga
- Tyrrhenian raw bass with crispy seasonal vegetables
- 24 months seasoned Grana Padano with balsamic vinegar from Modena
- Grotta Pecorino cheese with Tropea onion mustard
- Falorni's bull salami
- Buffalo Mozzarella D.O.P. braid from Campania

MULTICULTI

CORNERS FROM AROUND THE WORLD (FOR AT LEAST 100 GUESTS)

SUSHI CORNER

[Japanese chefs preparing in front of your guests (250 pieces), with Chopsticks, soy sauce, wasabi and humid napkins]

- Maki (with cucumber, avocado, Japanese chicory, crab/tuna/salmon, etc.)
- Nigiri (with selection of seasonal fresh fish)
- Uramaki (according to sushi chef's creativity)

SOMBRERO CORNER

[Served with chili, spicy tomato sauce, red pepper sauce and avocado]

- Burrito: tortilla with beef and black bean filling
- Ceviche de Pescado (marinated raw fish salad with lemon and coriander)
- Chiles in Nogada – filled peppers with cheese and nuts
- Quesadilla: with cheese, onions and sautéed chicken
- Tacos filled with spicy vegetables

Beverages:

- Corona beer and lime in wooden half tubs
- Margarita cocktail

IBERIAN CORNER

- Jamón Serrano
- Paella Valenciana served in its pan
- Tapas
- Potato Tortilla

Beverages:

- Sangria

U.S.A CORNER

[Served with Ketchup, mayo, Tabasco, mustard]

- Spicy chicken wings with yoghurt and BBQ sauce
- Fish burger
- Cheeseburger
- Chicken nuggets
- Texmex ribs
- Hamburger
- Hot dog
- Roasted potatoes with bacon

Beverages:

- Budweiser beer
- Coca Cola

ARABIAN CORNER

- Bamieh (sautéed veal with Arabian spices)
- Vegetarian cous cous
- Falafel: deep-fried balls made of broad beans or chickpeas with onion, garlic and coriander (to combine with steamed vegetables and meat morsels served in silver chafing dishes)
- Felfel u ciuma (spicy sauce)
- Steamed Basmati rice with cumin and turmeric

Beverages:

- Green apple tea
- Karkadé (Hibiscus tea)
- Lassi with mango and pistachio

BRAZILIAN CORNER

- Baked Abacaxi with cinnamon
- Bolo de camarao
- Churrasco with several sauces
- Feijoada
- Fried Mandioca
- Fried Platano

Beverages:

- Brahma beer
- Cachaça
- Caipirinha

SWEET TOOTH

SWEET CRÊPES CORNER

[Flambé with fruit and chocolate fondue or hazelnut cream by our pastry chefs]

- Crêpes Gran Marnier
- Crêpes Suzette

NUTELLA CREAM CORNER

- Crispy pancarrè with pistachios
- Piadina with Mascarpone and Nutella
- Schiacciatine with sugar icing

BOMBOLONI [Italian Donuts]

[Live filling by our chefs available for the first 30 min]

Creams available:

- Chantilly cream
- Hazelnut cream
- Zabaione
- Chocolate cream
- Apricot/blackberry/wild fruits jam

Icing sugar

CANNOLI

[Live filling by our chefs available for the first 30 min]

Creams available:

- Ricotta
- Chantilly cream
- Hazelnut cream
- Zabaione
- Chocolate cream
- Pistachio cream

With pistachio or hazelnut grains, or chocolate drops

TIRAMISÙ

[Live assembling by our chefs available for the first 30 min]

Traditional Tiramisù with mascarpone cream served in Coppa Martini or cup

CHOCOLATE FONDUE AND FLAVOURED CREAMS CORNER

[Strawberries, seasonal fruit, meringue, cat tongues]

- Vanilla cream with a scent of hazelnut
- Zabaione and wild fruit cream
- Dark chocolate fruit

SWEET BAR

- Cake pops
- Cup Cakes
- Donuts
- Chocolate glazed strawberries
- Macaroons

CAKE CORNER

[Choice of 5 between the following cakes and mignon pastry]

- Rum Babà with cream filling
- Bavarian cream with Brunello and caramelized orange peel
- Chocolate pudding with whipped cream and strawberries
- Tart with Chantilly cream, seasonal fruit and sugar icing
- Lemon cream Delizia
- Millefoglie with chocolate, strawberries and cocoa powder
- Crispy waffle glazed with Chantilly cream / hazelnut cream / chocolate cream / whipped cream
- Florentine Zuccotto with Alchermes from the Antica Officina di Santa Maria Novella
- Chantilly cream cup, caramelized puff pastry and icing sugar

TUSCAN PASTRY CORNER

[Served with Florentine Vin Santo]

- Brutti Ma Buoni with homemade almond paste
- Traditional almond and chocolate Cantuccini
- Traditional Cenci with chocolate glaze
- Florentine Schiacciata with Chantilly cream

ICE-CREAM

[Gelataio serving different ice cream flavors in crunchy waffle or cup – choice of 1]

- ICE CREAM-CART (5 flavors): Old style Cart with Gelataio serving 5 different ice cream flavors in waffle cones or cups
- MASTRO GELATIERE CORNER (2 flavors): Live ice-cream preparation served in cups with fruit sauces, toppings and warm sauces
- BYCICLE GELATO CART (4 flavors)
- VINTAGE 500 CAR (4 flavors)
- GELATO TRUCK (4 flavors): on a vintage VW van
- Traditional Cenci with chocolate glaze
- Florentine Schiacciata with Chantilly cream

DRAGÉE CORNER

[Served in different shaped and sized glass bowls and rice paper cones or silk bags - choice of 6 types]

- Selection of artisanal dragées

OTHER

FRESH SEASONAL FRUIT CORNER

- Fresh chopped seasonal fruit served on crushed ice

WATERMELON CORNER

[Served with fresh strawberries and tasting of dark and white Porto wine]

- Watermelon with white Port
- Hollowed watermelon filled with mirepoix of its pulp and pineapple
- Watermelon and melon skewers

TEA & INFUSION CORNER

- Selection of herbal teas
- Short crust cookies
- Chamomile
- Milk
- Honey and citrus slices
- Green tea

WHISKY AND RUM CORNER

- Vast selection of cigars
- Choice of 3 rum labels (Brugal, Pampero, Havana Club or similar)
- Choice of 3 whisky labels (Jack Daniels, Jonnie Walker, Jeb or similar)
- Dark chocolate selection