



FINGER FOOD

by DELIZIA RICEVIMENTI

SPRING | SUMMER

INDIVIDUAL PORTIONS

FINGER FOOD

BRUSCHETTA & CROSTINI

AUTUMN | WINTER

INDIVIDUAL PORTIONS

FINGER FOOD

BRUSCHETTA & CROSTINI



MEAT



FISH



VEGETARIAN

INDIVIDUAL PORTIONS

SERVED IN BOWLS, SMALL PLATES, SHOT GLASSES OR ZAKOUSKI AND CERAMIC SPOONS



- Cream of Prague ham with mascarpone cheese and Barco Reale wine reduction ^{GLUTEN FREE}
- Low-temperature cooked piglet saddle on topinambur cream and sprouts
- Florentine fried meatballs on spicy tomato
- Beef tartar with EVOO and tabasco ^{GLUTEN FREE}
- Beef tartar with celery and mayonnaise ^{GLUTEN FREE}



- Smoked seabass with strawberries and pistachio ^{GLUTEN FREE}
- Avocado and sweet corn with shrimps and spicy cocktail sauce ^{GLUTEN FREE}
- Creamy codfish with puffed polenta waffle, honey onions and balsamic dressing
- Shrimp cocktail with spicy paprika
- Lightly smoked salmon concassé with leeks and pistachio ^{GLUTEN FREE}
- Vegetable cous cous with mint sautéed prawn tails
- Seared tuna cube with mustard and almonds
- Honey and Brandy Colonnata lard wrapped king prawns ^{GLUTEN FREE}
- Swordfish roll with pink grapefruit ^{GLUTEN FREE}
- Melon and shrimp cocktail with white peppercorn ^{GLUTEN FREE}
- Baby octopus in zimino with crispy bread slice
- Roulade of sea bass and gelled tomato with basil ^{GLUTEN FREE}
- Fresh tuna cube with sesame seed crust ^{GLUTEN FREE}
- Salmon tartar with gherkins and herbal butter cream ^{GLUTEN FREE}
- Bluefin tuna tartar with oregano, courgettes' julienne and whole-grain mustard ^{GLUTEN FREE}
- Salmon and avocado tartar with mojito jelly ^{GLUTEN FREE}
- Tuna tataki-style with citrus and lettuce cream
- Baby octopus soup with red wine and bread crumbs



- Bavarian with gelled tomato and Scarperia pecorino cheese cream ^{GLUTEN FREE}
- Parmigiano Reggiano pudding with Aceto balsamico caramel ^{GLUTEN FREE}
- Savory cheesecake with burrata cheese and cailletier olives
- Eggplant, mint and yoghurt drops hummus ^{GLUTEN FREE}
- Spelt salad with sweet & sour vegetables and Pienza pecorino cheese
- Cecina with black pepper and Pienza pecorino cheese shavings
- Tuscan Panzanella with garden flavours and EVOO
- Florentine Pappa al Pomodoro with EVOO and dry basil leaves
- Mini Gnudi with sautéed with butter and sage
- Cucumber bavarian with tomatoes cream and fresh basil leaf ^{GLUTEN FREE}
- Ricotta cheese and cailletier black olives mousse ^{GLUTEN FREE}
- Eggplant Parmigiana timbale au gratin
- Courgette tart with its dry flower



- Mini Calzone with sausage and Ricotta cheese
- Sesame and poppy seeds savoury cannolo filled with Raveggiolo and mortadella mousse
- Waffle cones with beef tartare
- Bresaola flowers with goat cheese and almonds ^{GLUTEN FREE}
- Crunchy panzerotti with cooked ham, mozzarella and tomato
- Eggplant roll with mortadella and pistachios mousse



- Salmon and butter canapé with sprouts
- Waffle cones with seabass tartare
- Waffle cones with salmon tartare aromatized with lemon
- Swordfish flower with goat cheese and lime zest ^{GLUTEN FREE}
- Fossils flour duchesse panino with seabass tartar and beetroot mayonnaise
- Mousse of melon, shrimps with thyme and sprouts



- Parmigiano Reggiano cylinder with buffalo mozzarella and sundried tomatoes cream
- Waffle cones with soft cheese and wild fruits
- Skewers with mozzarella pearls and cherry tomatoes ^{GLUTEN FREE}
- Tabbouleh with vegetables concassé and fresh mint
- Guttus cheese and blackberry jam wholemeal tart

BRUSCHETTA & CROSTINI

SERVED ON TRAYS

SPRING-SUMMER



- White bruschetta with Porcini mushrooms in oil and Prague ham
- Bruschetta with gorgonzola, speck and garlic oil
- Bruschetta with cannellini beans pâté and smoked sausage
- Bruschetta with scamorza cheese, sausage and cabbage stems
- Crostino with spicy salami and scamorza cheese
- Crostino with sausage and stracchino cheese au gratin



- Neapolitan bruschetta with capers and anchovies
- Crostino with salty butter, salmon and black pepper
- Crostino with robiola cheese and mullet roe
- Crostino with codfish confit and tartar sauce



- Bruschetta Margherita with tomato, mozzarella and oregano
- Crostini with cannellini beans and freshly pressed olive oil
- Crostino with goat cheese and caramelized red onions
- Crostino with fresh tomato and basil
- Black bread crostino with Guttus cheese mousse and pears

INDIVIDUAL PORTIONS

SERVED IN BOWLS, SMALL PLATES, SHOT GLASSES OR ZAKOUSKI AND CERAMIC SPOONS



- Boiled muscle morsels with green sauce
- Prato mortadella I.G.P. and toast bread with black pepper
- Tripe salad with carrots filangé and black olives
- Lampredotto with beans and black pepper
- Tuscan liver pâté and Vin Santo with sage crumble
- Beef tartar with EVOO and Tabasco
- Cauliflower tart with Tuscan raw ham D.O.P. filangé



- Shrimp cocktail with paprika
- Lightly smoked salmon concassé with leek and pistachio
- Vegetable cous cous with sautéed prawn tails
- Codfish confit and lime cream
- Seared tuna cube with mustard and almonds
- Sautéed prawns with honey and brandy on potato cream
- Baby octopus in zimino with crispy bread slice
- Fresh tuna with sesame seed crust
- Seabass tartar with lemon, capers and beetroot mayonnaise
- Salmon and guacamole tartar with tequila jelly
- Tuna tataki-style with citrus and lettuce cream
- Baby octopus soup with red wine and garlic bread



- Parmigiano Reggiano pudding with Chianti reduction
- Savoury Gorgonzola cheese cake
- Beetroot and pecorino cheese cream
- Savoury cheesecake with burrata cheese and cailletier olives
- Hummus chickpeas, pink crumbs and EVOO
- Artichoke hearts, pears and taleggio cheese
- Gorgonzola mousse with crispy celery julienne
- Tuscan cabbage Pappa with savoy cabbage, beans, EVOO and dry vegetables
- Mini Gnudi sautéed with butter and sage
- Goat cheese rocher with almonds and yellow pumpkin cream
- Yellow pumpkin timbale alla Parmigiana
- Black cabbage flan with cream of fontina and burrata cheese



- Mini Calzone with sausage and ricotta cheese
- Bresaola flowers with goat cheese and almonds
- Waffle cones with beef tartare
- Mini panzerotti with cooked ham and mozzarella and tomato
- Sandwich with Prato mortadella I.G.P. mousse and green apple slices



- Salmon and butter wholemeal canapé with sprouts
- Waffle cones with seabass tartare
- Waffle cones with salmon tartare aromatized with lemon
- Swordfish flower with goat cheese and lime zest
- Fossils flour duchesse panino with seabass tartar and beetroot sprouts



- Parmigiano Reggiano cylinder with buffalo mozzarella and sundried tomatoes cream
- Waffle cones with soft cheese and dill
- Goat cheese Rocher with pumpkin cream
- Shortcrust tartelette with goat cheese and sweet and sour onion mousse
- Roquefort and blackberry jam tart

BRUSCHETTA & CROSTINI

SERVED ON TRAYS

AUTUMN - WINTER



- Bruschetta with gorgonzola, speck and garlic oil
- Bruschetta with scamorza cheese, sausage and cabbage stems
- Crostino with 'Nduja and ricotta cheese au gratin
- Crostino with Tuscan liver pâté and Vin Santo
- Crostino with spicy salami and scamorza cheese
- Crostino with sausage and stracchino cheese au gratin



- Neapolitan bruschetta with capers and anchovies
- Crostino with salty butter, salmon and black pepper
- Crostino with robiola cheese and shrimps
- Crostino with codfish confit and tartar sauce



- Bruschetta with black cabbage
- Bruschetta Margherita with tomato, mozzarella and oregano
- Crostini with cannellini beans and freshly pressed olive oil
- Black bread crostino with gorgonzola and pears mousse
- Winter bruschetta with calamint Porcini mushrooms