



Gli Aperitivi

Our proposals for cocktails and refreshments



Aperitivo Conte Placido

Assorted canapés (tomato and basil, chicken-liver paté)

Polenta canapés with porcini mushrooms

Truffle-flavored ricotta mousse

Beef carpaccio with pappal pomodoro

Assorted focaccia (tomatoes and olives, rosemary)

Cherry tomato and mozzarella kebabs with basil

Parmesan cheese slivers

Pecorino slices

Browned small vegetables

Warm puff pastries

Banfi Brut Metodo Tradizionale Classico, Mineral water, Fruit juices



Aperitivo Castello Banfi

Assorted canapés (tomato and basil, chicken-liver paté)

Polenta canapés with porcini mushrooms

Cherry tomato and mozzarella kebabs with basil

Sausage and stracchino cheese roll

Truffle-flavored ricotta mousse

Assorted focaccia (tomatoes and olives, rosemary)

Tuscan ham sliced with Berkel and breadsticks

Foie gras mousse on brioche bread

Spinach quiche with braised onion

Pecorino cheese custard

Beef carpaccio with pappa al pomodoro

Suckling pig headcheese in a crust

Parmesan cheese slivers

Spiced ricotta pralines

Pecorino slices

Warm puff pastries

Banfi Brut Metodo Tradizionale Classico, Mineral water, Fruit juices



Aperitivo Poggio alle Mura

Figs and ham
Melon cream with prosciutto
King prawns with almonds
Salmon tartare marinated with citrus fruits and aromatic herbs
Crunchy “panzanella” bread salad
Chicken-liver paté with dried apricot
Assorted bruschette
Home-made perfumed mozzarella in a basil batter
Assorted focaccia (tomatoes and olives, rosemary)
Tempura fried vegetables
Truffle-flavored mini babà
Beef carpaccio rolls with goat cheese and chives
Polenta canapés with porcini mushrooms
Pineapple and mortadella
Selection of pecorino cheese

Banfi Brut Metodo Tradizionale Classico, Mineral water, Fruit juices