



ROMANO PALACE  
LUXURY HOTEL

*...where the stars marry dreams...*

## DIAMOND MENU

*Floating aperitif served in reserved area:*

*Sicilian Duca di Salaparuta Sparkling Wine, Non-alcoholic Cocktails, Luxury selection of canapés, Stuffed rolls of white bread, Brisee Tart with savoury mousse, Hot pastries and dry snacks*

*Salad of lobster, crayfish and prawns  
with celery hearts and tomato petals tossed in oregano*

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*Scampi risotto with a green zucchini julienne  
and reduced fresh tomatoes*

*Ravioli filled with sea bass in a sauce of striped red mullet with  
wild fennel flavours*

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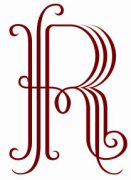
*Mediterranean sea bass turban in a crown of potatoes  
and "Old Style" swordfish puff pastry pockets  
Seasonal sides*

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*Small mousse and fruit flavoured ice-cream cakes  
Wedding cake*



*Precious white D.O.C. wines are chosen from our cellar to accompany the preselected menu.*



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## RUBY MENU

*Floating aperitif served in reserved area:*

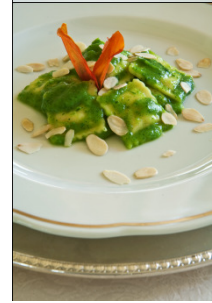
*Sicilian Duca di Salaparuta Sparkling Wine, Non-alcoholic Cocktails, Luxury selection of canapés, Stuffed rolls of white bread, Brisee Tart with savoury mousse, Hot pastries and dry snacks*

*Swordfish marinated in basil with dried tuna beef and field herbs*

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*Creamy crayfish risotto with reduced liquorice*

*Pansotti (moon shaped pasta) filled with grouper fish in a cream of zucchini and roast almond slices*



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*Baked cut of snapper in an olive crust on a cream of leeks and a sea urchin emulsion*  
*Seasonal sides*

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*Small mousse and fruit flavoured ice-cream cakes*  
*Wedding cake*



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## TOPAZ MENU

*Floating aperitif served in reserved area:*

*Sicilian Duca di Salaparuta Sparkling Wine, Non-alcoholic Cocktails, Luxury selection of canapés, Stuffed rolls of white bread, Brisee Tart with savoury mousse, Hot pastries and dry snacks*

*Mosaic of octopus with red prawns marinated in citrus fruits on a bed of mixed vegetables*

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*Saffron risotto with a seafood ragout*

*Trofie (traditional Ligurian pasta) with swordfish and a fresh cherry tomato salad*

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*Braid of sea bass and dill flavoured salmon on a veluté of turnip-rooted celery*  
*Seasonal sides*

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*Wedding cake*  
*Grand Buffet of Desserts*



*Precious white D.O.C. wines are chosen from our cellar to accompany the preselected menu*

