

# CIICA

Thursday 22<sup>nd</sup> October 2026

## ITALIAN BUFFET

VITELLO TONNATO

BEETROOT CARPACCIO, RICOTTA & HAZELNUTS

ROASTED PUMPKIN, STRACCIATELLA & TOASTED SEEDS

SICILIAN CAPONATA

ARTISAN FOCACCIA

FRITTATINE DI PASTA

SAFFRON & MOZZARELLA ARANCINI

BAKED SMOKED SCAMORZA

ITALIAN CHARCUTERIE & CHEESE SELECTION

## CHEF'S PASTA

PACCHERI WITH TOMATO BEEF RAGÙ

Slow-cooked beef ragù (8 hours), Barolo DOCG, San Marzano tomatoes

MEZZE MANICHE AI QUATTRO FORMAGGI

Creamy blend of four cheeses

## DOLCI

TIRAMISU

Traditional Italian recipe

MINI CANNOLI

Crispy pastry shells filled with ricotta cream, pistachios

## DRINKS

1 WELCOME DRINK OF WINE / PROSECCO / SOFT / BEER

1/2 BOTTLE OF WATER

2 GLASSES OF WINE / PROSECCO / SOFT / BEER

**COCINA  
CHATELAIN**