



NETWORKING DINNER

APERITIF

‘PANZEROTTINI’ FROM APULIA (deep-fried dough pockets)

NEAPOLITAN MINI PIZZAS

BARLEY ‘FRISELLINE’ (Apulian bagels of dried barley bread)

PROSECCO, NON-ALCOHOLIC FRUIT COCKTAILS

BUFFET

‘DAIRY CORNER’

(RICOTTINE, MOZZARELLA, PRIMO SALE, STRACCIATELLA, SCAMORZINE)

EGGPLANT ‘PARMIGIANA’

OCTOPUS SALAD WITH VEGETABLES

APULIAN ‘CIALDA’ (peasant-style bread salad)

ZUCCHINI CARPACCIO

CRISPY CHICKEN PIECES

MEATBALLS WITH ROCKET PLANT AND CHERRY TOMATOES

BURNT WHEAT ‘ORECCHIETTE’ WITH CHERRY TOMATOES AND CACIORICOTTA CHEESE

RICE, POTATOES AND MUSSELS (typical Apulian recipe)

FRUIT SKEWERS

SPORCAMUSSI pastry (puff pastry filled with cream)

‘TETTE DI MONACA’ (NUN’S TITS) cakes (sponge cakes with powdered sugar)

WINES and BEVERAGES

WHITE CHARDONNAY

ROSÉ NEGROAMARO

NON-ALCOHOLIC DRINKS

MINERAL WATER

COFFEE