

# CATERING SCARPETTA

**TRATTORIA LOSANNA DI BARBERIS FRANCESCO**  
**VIA SAN ROCCO N. 36 15024 MASIO AL**  
**TEL 0131 799525 FAX 0131 799074**

FRANCO SCARPETTA'S CATERING IS BASED ON HIS OWN RESTAURANT IN MASIO. TRATTORIA LOSANNA IS MENTIONED ON ALL THE MOST IMPORTANT "CATERING RESTAURANT GUIDES", THE PLACE IN WELCOMING AND WARM. THE MOST KNOWN DISH ARE AGNOLOTTI AL SUGO DI CARNE, THE VERY TYPICAL RAVIOLI HOME MADE, BUT "SCARPETTA" THE BOSS IS FANTASTIC ALSO IN HIS OWN DESSERT DISHES AND RECEIPTS, EVEN ON ALL THE MOST TYPICAL TERRITORIAL DISHES AS: VITELLO TONNATO MERLUZZO AL VERDE ...  
PRICES FROM € 65 TO 75 (V.A.T. EXCLUDED)

## **SAME FOR ALL THE MENUS:**

**-WELCOME COCKTAIL IT WILL BE SERVED AS  
BUFFET, AND IS COMPRENSIVE OF:**

MIX CHARCUTERIES  
MIX CANAPES  
MINI SANDWICH FILLED WITH CHEESE  
ASPIC ,CRUDITÈ CON SALSINE  
HAM IN JELLY/ASPIC  
RAW VEGETABLES WITH SAUCE  
LEEK'S QUICHES MIGNON – SPINACH SUBRIC  
A MIX DEEP FRIED OF : CRAB, BUTTERED VEG AND  
OLIVES IN CONES  
VEGETARIAN FLAN WITH CHEESE FONDUE  
HOME MADE FOCACCIA

**BEVERAGES: SPARKLING WHITE WINE – JUICES – NON  
ALCOHOLIC DRINK**

## **MENU N° 1**

**SERVICE SEAT AT THE TABLE**

NEW COUGETTES FLAN, SERVED WITH FRESH TOMATO  
CONCASSÈ  
RISOTTO MANTECATO CON FRESH ASPARAGUS AND  
BABY PRAWNS  
"PLIN" RAVIOLO , SAUTED IN BUTTER SAGE  
BEEF FILLET, OVEN BAKED, RED WINE SAUCE SERVED  
WITH MIX SAUTED VEG

**WEDDING CAKE**

**VINI WITHE : ROERO ARNEIS "FUNTANIN"  
RED : BARBERA LAVIGNONE "PICO MACCARIO"  
DESSERT-SWEET : BRACHETTO PINETO "MARENCO"**

## **MENU N° 2**

**SERVICE SEAT AT THE TABLE**

HOME MADE TAGLIATELLA, SAUTED IN FRESH SEASON  
RAGOUT VEGETABLES AND FINES HERBS  
"PLIN" RAVIOLO , ON HIS OWN SAUCE

FINE CUT OF BEEF, BRAISED IN BAROLO WINE, SERVED  
WITH MIX OF SAUTED VEGETABLES

**DESSERTS, MILLEFOUILLE DOUBLE FLAVOR**

**VINI WITHE : ROERO ARNEIS "FUNTANIN"  
RED : BARBERA LAVIGNONE "PICO MACCARIO"  
DESSERT-SWEET : BRACHETTO PINETO "MARENCO"**

## **MENU N° 3**

**SERVICE SEAT AT THE TABLE**

MARINATED CUBES OF SWORDFISH AND SALMON ON MIX  
OF LEAVES AND BALSAMIC DRESSING

HOME MADE TAGLIATELLA, SAUTED IN FRESH SEASON

RAGOUT VEGETABLES, FINES HERBS AND BABY PRAWNS  
"PLIN" RAVIOLO , SAUTED IN BUTTER, WITH SCORZONE  
BLACK TRUFFLE

OVEN BAKED BEEF FILLET WITH FINE MIX HERBS,  
SERVED WITH MIX VEGETABLES

**TORTA DEGLI SPOSI**

**VINI WITHE : POUILLY FUMÈ "PASCAL JOLIVET"  
RED : SITO MORESCO "GAJA"  
DESSERT-SWEET : BRACHETTO PINETO "MARENCO"**

## **MENU N° 4**

**SERVICE SEAT AT THE TABLE**

VEGETARIAN FLAN, SERVED WITH FRESH TOMATO  
CONCASSÈ WITH BASIL

HOME MADE TAGLIATELLA, SAUTED IN FRESH SEASON  
RAGOUT VEGETABLES, FINES HERBS AND BABY PRAWNS

TYPICAL PIEMONTE RISOTTO WITH SCORZONE BLACK  
TRUFFLE

FRESH SALMON FILLETS ROLLED WITH HERBS, WITH  
TARTAR SAUCE  
OVEN BAKED BEEF FILLET, SERVED WITH MIX SAUTED  
VEG

**WEDDING CAKE**

**VINI WITHE : ROERO ARNEIS "PORRELLO"  
RED : BARBERA LAVIGNONE "PICO MACCARIO"  
DESSERT-SWEET : BRACHETTO PINETO "MARENCO"**

## **MENU N° 5**

**SERVICE SEAT AT THE TABLE**

MARINATED CUBES OF TUNA & SWORDFISH, ON BED OF  
CRISPY VEGETABLES

TYPICAL "PLIN" RAVIOLO  
RISOTTO MANTECATO WITH CORGETTES FLOWERS AND  
LANGOUSTINE TAILS

**OVEN ROASTED VEAL WITH ROSMARY**

**WEDDING CAKE**

**VINI WITHE : ESTROSA "PICO MACCARIO"  
RED : RUCHÈ "CRIVELLI"  
DESSERT-SWEET : MALVASIA DI CASORZO**

**TO FOLLOW THE DINNER FOR ALL THE MENUS : A  
SERVICE OF OPEN BAR IT WILL BE PROVIDED**

**COMPRENSIVE OF:**

COFFEE. SPIRITS,  
FRESH FRUITS OF THE SEASON,  
PATISSERIE MIGNON