

l o c a n d a



la **Pernice**



Banquet Proposal 2018

Locanda La Pernice
via Camontaro, 21 - Sulzano (BS)
Tel. 030 985179 - 030 985174 - locanda@la-pernice.it



EMERALD Menu



Culaccia (Finest part of Prosciutto Crudo) with Focaccia of the House

Franciacorta Coppa (Cured Pork Meat)

Monte Isola Salami

Snail and Bacon Roll

Stracciatella Cheese Mousse

Asparagus Tempura



Fresh Trofie (Pasta) with Deer Ragu and Trevisano Radicchio (Salad Leaves)

Perch Fish Risotto with Pesto Delicato and Toasted Almonds



Cow Tagliata (Steak Slices)



Fresh Fruit

Personalised Cake

€ 35,00

Menu includes water, coffee, white and red wine during the meal, glass of Franciacorta Sparkling wine served with cake

DATE _____ **TIME** _____ **N. OF PEOPLE** _____
MR/MS _____ **DATE OF BIRTH** _____
TELEPHONE _____ **E-MAIL** _____
ADDRESS _____ **CITY** _____ **POST CODE** _____
SUBJECT OF THE EVENT _____ **DOWN PAYMENT** _____

TERMS OF CONTRACT: By signing below, you agree to the Terms and Conditions of this contract and you authorise La Pernice to use your personal information for research purposes (marketing or others) and for other own or others' uses in accordance with the law n. 196/03 (30th June 2003) and therefore to send occasional e-mails or texts with commercial information.

SIGNATURE _____

TERMS OF SERVICE The arranged space will remain available for your use until 18:00 in the case of lunch events and until 1:00 for evening banquets. You must confirm the number of people attending your event 7 days before the event takes place. The confirmed number will be considered as the minimum number guaranteed. 5% of the total number of people confirmed 7 days before the event will be tolerated. All courses will be served twice. CHILDREN PAY ACCORDING TO THEIR AGE, NOT THEIR MENU, 0-2 YEARS FREE, 2-8 YEARS EUR 25. Specific menus for people with allergies or vegetarians or vegans are available upon request. We will apply no discount of any nature (Es. Lyones, Groupon, Groupitalia etc.) and the final price includes taxes.

SIGNATURE _____



RUBY Menu



Culaccia (Finest part of Prosciutto Crudo) with Focaccia of the House

Franciacorta Coppa (Cured Pork Meat)

Monte Isola Salami

Snail and Bacon Roll

Stracciatella Cheese Mousse

Asparagus Tempura

Lavaret Fish Mousse

Marinated Trout

Perch Fish in Carpone (Special Marinade)

Dry Sardine with Polenta (Cornmeal Mush) from Bienno Mill



Risotto with Asparagus and Silter cheese

Mafalde (Pasta) with Fish Ragù



Char à la Mediterranean with Basmati Rice



Fresh Fruit

Personlised Cake

€ 40,00

Menu includes water, coffee, white and red wine during the meal, glass of Franciacorta Sparkling wine served with cake

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SIGNATURE _____



SAPPHIRE Menu



Culaccia (Finest Part of Prosciutto Crudo) with Focaccia of the House

Franciacorta Coppa (Cured Pork Meat)

Monte Isola Salami

Snail and Bacon Roll

Stracciatella Cheese Mousse

Asparagus Tempura

Lavaret Fish Mousse

Marinated Trout

Perch Fish in Carpone (Special Marinade)

Dry Sardine with Polenta (Cornmeal Mush) from Bienno Mill



Gnocchi with Bacon, Seasoning and Silter Cheese

Dumpling from the Lake



Gratinée Lavaret Roll

Cow Tagliata (Steak Slices)



Fresh Fruit

Personalised Cake

€ 45,00

Menu includes water, coffee, white and red wine during the meal, glass of Franciacorta Sparkling wine served with cake

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