



PICNIC



## PICNIC MENU

# AZALEA

65 per person

*Please, make one choice for each section*

## DELICACIES

Spicy vegetable sandwich 

Boiled egg and marinated anchovies

Coppa ham, breadsticks and vegetables preserved in oil

Baby Roma tomato

Gazpacho soup and strawberries 

## SALADS

Mixed leaf salad with bacon lardons, veronese bastardo cheese, grapes and pine nuts

Baby leaf salad dressed with hazelnut oil 

Rice salad


## DELECTABLES

Focaccia with San Daniele prosciutto ham and herbed Casatella cheese


Ciabatta with creamed cod, rocket, candied cherry tomatoes, lemon and taggiasche olives

Buffalo mozzarella, avocado and anchovies

## DESSERTS

Venetian biscuits 

Strawberry salad 

Tiramisu 

## DRINKS

Mineral Water

Pinot Grigio – Livio Felluga

Capitel Foscario – Anselmi

Valpolicella - Allegrini

# VIOLET


90 per person

*Please, make one choice for each section*

## DELICACIES

Aubergine, oregano and red tuna parcel

Chicken and mustard Ambrogino

Spicy vegetable sandwich 

Boiled egg and marinated anchovies

Coppa ham, breadsticks and vegetables  
preserved in oil


Baby Roma tomato

Gazpacho soup and strawberries 

## SALADS

Seafood salad

Cold pasta salad with tomato juice, basil  
and burrata cheese

Mixed leaf salad with bacon lardons,  
Veronese bastardo cheese, grapes and   
pine nuts

Baby leaf salad dressed with hazelnut oil 

Rice salad 

## DELECTABLES


Focaccia with San Daniele prosciutto ham  
and herbed Casatella cheese


Ciabatta with creamed cod, rocket,  
candied cherry tomatoes, lemon and  
Taggiasche olives

Buffalo mozzarella, avocado and  
anchovies


Smoked salmon and apple mustard

## DESSERTS

Venetian biscuits 

Strawberry salad 

Tiramisu 

Vanilla fruit salad 

## DRINKS

Mineral Water

Chardonnay – Jermann

Capitel Foscario – Anselmi

Bardolino Le Fraghe - Poggi

# WISTERIA

*A la carte*

Spicy vegetable sandwich, 2 pieces 15

Aubergine,  
oregano and red tuna parcel 16

Seafood salad 22

Cold pasta salad with tomato juice,  
basil and burrata cheese 18

Focaccia with San Daniele prosciutto ham  
and herbed Casatella cheese 20

Ciabatta with creamed cod, rocket,  
candied cherry tomatoes, lemon and  
Taggiasche olives 24

Tiramisu 12

Vanilla fruit salad 10

The wine selection is available upon request  
and charged based on consumption.

 Gluten-free diet products

 Vegan option

 Vegetarian option

Prices in Euro

Service and VAT included

**Information on food allergies:** some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011.





# CIPRIANI

A BELMOND HOTEL  
VENICE

