

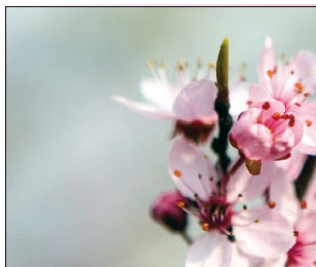


ROME CENTRAL PARK Via Moscati, 7 - 00168 Roma - Tel. +39 06 355 74 853 - Fax. +39 06 301 79 44
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 Emiliana Parlani – Event coordinator emiliana.parlani@hotelcentralparkroma.com

ORTENSIA MENU

€ 70,00 per person

*Octopus salad served in “Partenopea” style (tomato, garlic, pepper and lemon)
 Risotto served with salmon and green peppers
 “Trofie” pasta served with asparagus, cherry tomatoes and Grana Padano cheese
 Grouper fillet served with vegetables
 Ice cream served with wild berries
 Wedding cake*



CAMELIA MENU

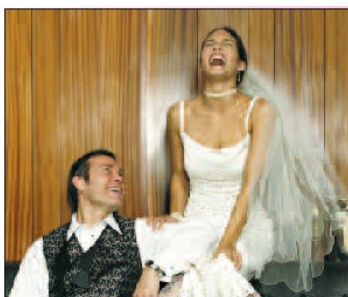
€ 75,00 per person

*Swordfish carpaccio garnished with valeriana salad and aniseed
 “Garganelli” pasta served with prawns and red chicory scented with leeks
 “Scialatielli” pasta served with basil, fresh tomato sauce and mozzarella cheese
 Sliced salmon garnished with “salmoriglio” emulsion (oil, lemon and rosemary)
 Sliced zucchini
 Veal served with rosemary sauce
 Browned potatoes
 Bavarian cream with tropical fruits
 Wedding cake*

ORCHIDEA MENU

€ 80,00 per person

*Turbot and crustaceans terrine served with citrus emulsion
 Risotto served with prawns carabineros and artichokes
 “Paccheri” pasta served with clams
 Grilled swordfish escalope served with chervil sauce
 Aubergines stuffed with tomatoes and toasted bread
 “Limoncello” sorbet
 Beef served with tomatoes, aromatic herbs and carrots sauce
 Sautéed chicory
 Orange and Grand Marnier aspic (jelly)
 Wedding cake*



IRIS MENU

€ 85,00 per person

*Steamed lobster medallion served with potatoes and tomatoes
 Lasagna stuffed with zucchini and shrimps cream
 “Gramigna” pasta served with sliced zucchini and Grana Padano cheese flakes
 Sea bass fillet scented with Champagne and served with potatoes
 “Limoncello” and wild strawberries sorbet
 Veal roll served with mustard and broccoli
 Fresh fruit salad
 Wedding cake*

VIOLETTA MENU

€ 90,00 per person

*Perch carpaccio flavoured with star anise
 Risotto served with aubergine bites
 Dumplings served with mushrooms and artichokes
 Swordfish fillet garnished with “salmoriglio” emulsion (oil, lemon and rosemary)
 Green apple and mint sorbet
 Pork fillet served with fried mushrooms
 Fresh fruit salad
 Wedding cake*



All menus include welcome drink served with hot & cold canapés