Menu

"Amarcord" Federico Fellini
Artists palette of fish
(Marinated sardines with shallots,
Bruschette with "Le Poveracce" of Borgo San Giuliano,
Shrimp of the "Barafonda",
Omelette with whitebait of the "Palata",
Cuttlefish with pea salad)

⋆⋆⋆

Ben Hur's Ancient Rome
Chickling soup, Mushrooms and prawns tossed in thyme

⋆⋆⋆

The Lord of the Rings
Puff pastry rings with Ricotta, Spinach and Salmon

⋆⋆⋆

"Mediterraneo"
Atlantic Turbot in a mantle of potatoes
Artichoke flan

⋆⋆⋆

"Chocolat"
Vanilla Bourbon mousse with Amarena and Dark Chocolate marbling

⋆⋆⋆

Buffet of coffee and digestives

Collio Ribolla Gialla - Vidussi
Barbera Bio Rosso Fuoco - Terre Da Vino
Moscato Naturale - Fontanafredda

Fabbri Gala Dinner

FABBRI 1905

Palacongressi di Riccione, 22nd of January 2012

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servizi ristorazione e ricevimento

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