



Grand Menu Wedding at Villa Luisa on the western shore of Lake Garda

Designed, cared for and dedicated by our Chef to the brides and their guests

Aperitifs and appetizers buffet

The Traditional

Local Salami, South Tyrolean Speck, local bacon, grana padano cheese, sweet and spicy gorgonzola cheese, Tremosine cheese accompanied by fragrant traditional “focaccia” flavoured with rosemary and homemade breadsticks.

The delicacies

Parma ham on slices of melon, marinated beef carpaccio with balsamic vinegar drops accompanied by rocket and parmesan cheese flakes, octopus salad and parsley potatoes and veal petals tuna with capers and salad

The golden goodness

Fried “latterini” fish, mixed fried vegetables, rice “arancini”, ascolana olives, small stuffed “calzone” with mozzarella cheese and tomato and meatballs with herbs and with the sesame seeds.

The delights

Shrimp foam canapés with chives and pink pepper, caprese sandwich with drops of pesto basil, ham and cheese baskets, little roses of bresaola della Valtellina with fresh cheese, cous cous with vegetables and seasonal vegetables “pinzimonio”.

Cuvee sparkling wine, Spritz, non-alcoholic fruit aperitif
Natural and carbonated mineral waters, orange and pineapple juice



Traditional and contemporary risottos

Traditional risotto with Prosecco di Treviso and zucchini flowers
Traditional risotto with Grana Padano cheese and summer truffle

Risotto with vegetables and Franciacorta
Risotto with saffron pistils and asparagus tops

First courses of land and sea

Fusilli pasta with white veal meat sauce and vegetables from the garden
Tortelloni stuffed with ricotta cheese and mushrooms on a velvety pea soup
Ricotta and spinach crepe dumpling on Grana Padano fondue

Gnocchetti pasta with lemon shrimps
Homemade Maccheroncini with cubes of lobster and cherry tomatoes confit and basil

Second courses meat

Sliced pork with rosemary and E.V.O. oil accompanied by baked potatoes
Roll of rabbit stuffed with sausage, taggiasca olives and wild fennel
Beef medallions with Bernese sauce and mashed potatoes
Roast veal in the oven with thyme sauce and vegetables

Second courses of sea and lake

Golden Garda whitefish baked with vegetables julienne

Sea bream fillet on turmeric mashed potatoes
Salmon slice with almonds and mashed potatoes
Sliced amberjack with herbs and avocado guacamole
Fillet of sea bass in a zucchini crust and cuttlefish black mousse

Natural and sparkling waters, Bardolino red wine and still white wine Friuli Doc or Soave

Garda Lemon Sorbet

Fresh seasonal fruit buffet

Wedding Cake

Combined with Prosecco di Valdobbiadene and Moscato d'Alba

Coffee with our little lemon sweets

Rate according to number and type of courses chosen, prices from Euro 90,00 per person
Combination: aperitif and appetizers buffet of three levels, a first course of land, a traditional risotto, a second course of meat, lemon sorbet, seasonal fresh fruit buffet, wedding cake to customize according to preference, combination of wines from the cellar, coffee and small pastries.

Any food intolerances must be reported at least thirty days before the event, depending on the number or intolerances you can agree on a variant to the course or evaluate alternatives.

For children we recommend a simpler menu dedicated to them we are available to determine the most suitable proposal based on the number and age.

Floral decorations and decorations are to be considered in addition to the price of the proposal. Musical entertainment, copyrighted music, baby sitting service or animation, are services available on advance request subject to price and availability.

For any further information, for visits and customization we will gladly remain at your disposal, cordial greetings.

Ristorante Acquadolce - Hotel Villa Luisa
San Felice del Benaco (Brescia)