<table>
<thead>
<tr>
<th>ITALIAN MENU</th>
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</thead>
<tbody>
<tr>
<td>Orange and fennel salad with black olives</td>
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<tr>
<td>or</td>
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<tr>
<td>Tuna tartar, zucchini with mint</td>
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<tr>
<td>Paccheri alla norma*</td>
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<tr>
<td>or</td>
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<tr>
<td>Linguine macco di fave, capers* and bottarga</td>
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<tr>
<td>Grilled swordfish, vegetables couscous and salmoriglio sauce</td>
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<td>or</td>
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<tr>
<td>Lamb fillet with pistachio crust and caponata</td>
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<tr>
<td>Cannolo alla ricotta</td>
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<tr>
<td>or</td>
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<tr>
<td>Lemon granita with almonds biscuits</td>
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</tbody>
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<table>
<thead>
<tr>
<th>BELGIAN MENU</th>
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</thead>
<tbody>
<tr>
<td>Grey shrimps tomatoes</td>
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<tr>
<td>or</td>
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<tr>
<td>Traditional Belgian Pistolet</td>
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<tr>
<td>or</td>
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<tr>
<td>Liege salad</td>
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<tr>
<td>Traditional carbonnade</td>
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<td>or</td>
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<tr>
<td>Waterzooi</td>
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<td>or</td>
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<tr>
<td>Ostend cod fish</td>
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<tr>
<td>Sugar pie</td>
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<tr>
<td>or</td>
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<tr>
<td>Chocolate and speculoos mousse</td>
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</tbody>
</table>

*Additional choice for a four course menu
(10,00 Eur supplement per person will apply)
**ROCCO FORTE NOURISH**

**STARTERS**
Orange and fennel salad with black olives
or
Grilled sardine and zucchini with basil
or
Pumpkin soup with ginger

**PASTAS**
Mussels penne with lentils*
or
Spaghetti with fresh tomatoes and basil*

**MEAT or FISH**
Honey and soya turkey, steamed celeriac
or
Grilled chicken, kale and broccoli
or
Steamed salmon with lemongrass sauce and green beans
or
Grilled cod fillet and steamed potatoes

**DESSERTS**
Marinated pineapple, Orient flavors
or
Orange salad with cinnamon, mint sorbet

*Additional choice for a four course menu
(10,00 Eur supplement per person will apply)
BUFFET AMIGO

STARTERS
- Vitello Tonnato
- Nicoise salad
- Octopus salad, potatoes and green beans
- Tomato and North Sea shrimps (*B)
- Parma ham with melon
- Grilled vegetables with basil and ginger olive oil
- Roast beef carpaccio, rocket and parmesan
- Smoked salmon with seasonal salad
- Sicilian caponata with vegetables and mozzarella
- Swordfish carpaccio with shallots
- Mediterranean squids
- Selection of cold cuts
- Selection of Italian and Belgian cheese

PASTAS
- Traditional lasagna
- Penne with North Sea shrimp and zucchini
- Saffron risotto
- Orecchiette pasta, broccoli and Italian sausage
- Tortelloni with sage and butter sabayon

MEAT or FISH
- Cod fillet with Mediterranean sauce and zucchini flan
- Roasted veal, polenta and broccoli
- Carbonade braised beef with artisanal beer and Dauphine potatoes (*B)
- Salmon steak with grilled vegetables
- Rabbit “cacciatore” with mashed potatoes
- Tagliata beef steak with gratin Dauphinois and sautéed spinach

SALADS
- Mixed salad
- Chicken Caesar salad
- Rocket lettuce, Parmesan and cherry tomatoes
- Gorgonzola, endives, apple and nuts
- Bresaola, spinach and whole-grain mustard
- Goat cheese, lettuce and dried tomatoes
- Liègeoise Salad with smoked bacon (*B)

DESSERTS
- Mango panna cotta
- Rhum baba
- Tiramisu
- Chocolate mousse with speculoos
- Raspberry Crème Brûlée
- Fruit salad with vanilla syrup
- Sugar tart (*B)

Included in your package: choice of 2 starters, 2 salads, 1 pasta, 1 main course et 3 desserts
Additional choice 10,00 Eur supplement per person: choice of 4 starters, 3 salads, 2 pasta, 1 main course et 4 desserts
Additional choice 20,00 Eur supplement per person: choice of 6 starters, 3 salads, 2 pastas, 2 main courses et 6 desserts
Minimum of 40 people - (*B)= Belgian specialties
ROCCO FORTE CLASSICS

Vitello tonnato
or
Panzanella and mozzarella di bufala

Paccheri alla norma
or
Sea bass, mashed potatoes and artichokes

Traditional Tiramisu

RESTAURANT CUISINE

Restaurant Cuisine available at the BoCConi’s restaurant upon availability.

“Simplicity in the kitchen is an arrival point not a starting one”
Fulvio Pierangelini

Celebrity Chef Fulvio Pierangelini has 25 years of experience. Along with Executive Chef Marco Visinoni, he brings distinctive flair to classic Italian dishes at Hotel Amigo.

For further information and enquiries contact us at events.amigo@roccofortehotels.com or at +32 2 547 47 28