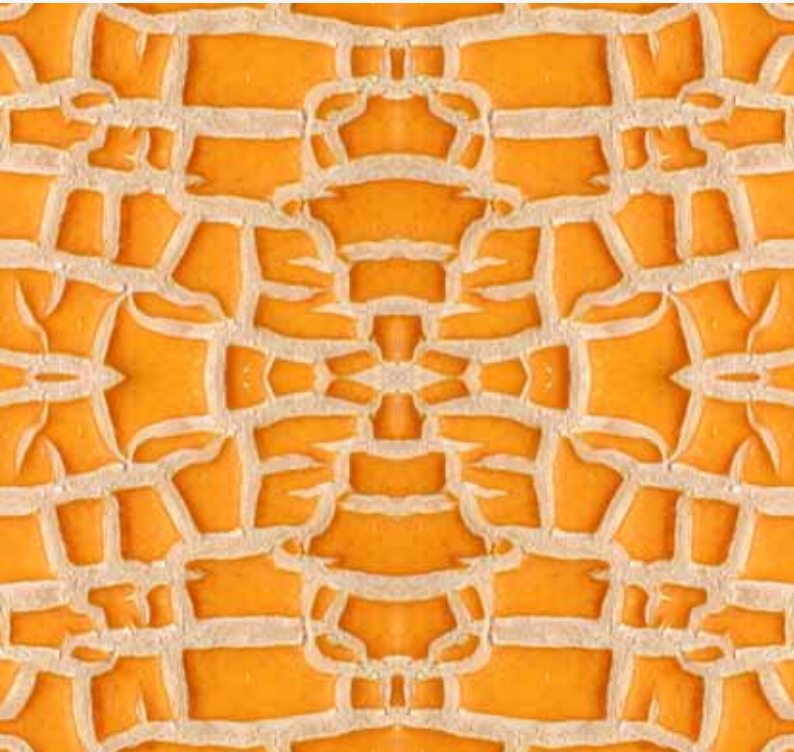




First Class



# First Class



*A unique, exclusive and invaluable idea: the experience of a restaurant at the fair, inside your exhibition space for your customers.*

*First Class is an unmissable appointment for all your guests at any exhibition, both in Italy and abroad, a journey through the tastes of classic Italian cuisine, prepared on site by Chef Fausto Zanardelli and his talented staff, with attentive care and impeccable service.*

## **SERVICES**

### **"RESTAURANT"**

*12.00 am/15.30 pm*

### **FOOD & BEVERAGE**

*Buffet service - 8.30 am/11.45 am*

### **SAVOURY PASTRIES**

*11.45 am/15.30 pm*

### **SWEET TIME**

*16.30 pm/17.00 pm*

### **APERITIF MOMENT**

*17.00 pm/18.00 pm*

### **OPEN BAR**

*Available throughout the day*





## MENÙ DAY 1

### ITALIAN APPETISER

---

Traditional Italian cold cuts  
and cheeses and Piedmontese  
pickled vegetables

### FIRST DISHES

---

Timbale of fresh pasta au gratin  
with crunchy vegetables

Strigoli of fresh Genovese pasta  
and toasted pine nuts

### SECOND DISHES

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Bresaola IGT sliced beef rump  
and cherry tomato confit

Venere black rice with  
vegetables and mozzarella

### DESSERT

---

Apple tart

### FRUIT

---

Natural pineapple

### WINE

---

Franciacorta Brut "Purabolla"  
Camossi Erbusco

Lugana "Le Fornaci" DOC  
Tommasi

Botticino "Riserva" DOC  
Maccaboni

Moscato d'Asti DOCG  
Dogliotti 1870

### WATER

---

San Pellegrino  
Panna

### COFFEE

---

illy espresso coffee



## MENÙ DAY 2

### ITALIAN APPETISER

---

Traditional Italian cold cuts  
and cheeses and Piedmontese  
pickled vegetables

### FIRST DISHES

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Bolognese Lasagna

Gragnano scialatielli with  
Vesuvio cherry tomato cream  
and mature pecorino flakes

### SECOND DISHES

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Rovè beef roulade and sour  
asparagus

Caprese salad revamped with  
tomato confit, cow's milk  
mozzarella, Taggiasca olives  
and Sicilian anchovy

### DESSERT

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Raspberry ice cream

### FRUIT

---

Natural pineapple

### WINE

---

Franciacorta Brut "Purabolla"  
Camossi Erbusco

Lugana "Le Fornaci" DOC  
Tommasi

Botticino "Riserva" DOC  
Maccaboni

Moscato d'Asti DOCG  
Dogliotti 1870

### WATER

---

San Pellegrino  
Panna

### COFFEE

---

illy espresso coffee

## MENÙ DAY 3

### ITALIAN APPETISER

---

Traditional Italian cold cuts  
and cheeses and Piedmontese  
pickled vegetables

### FIRST DISHES

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Crepes au gratin with  
asparagus and mild cheeses

Salmon tartare and caper  
flowers

### SECOND DISHES

---

Piedmont style veal with  
tuna sauce

Crunchy vegetable  
couscous

### DESSERT

---

Fresh fruit tartlet and custard

### FRUIT

---

Natural pineapple

### WINE

---

Franciacorta Brut "Purabolla"  
Camossi Erbusco

Lugana "Le Fornaci" DOC  
Tommasi

Botticino "Riserva" DOC  
Maccaboni

Moscato d'Asti DOCG  
Dogliotti 1870

### WATER

---

San Pellegrino  
Panna

### COFFEE

---

illy espresso coffee

## MENÙ DAY 4

### ITALIAN APPETISER

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Traditional Italian cold cuts  
and cheeses and Piedmontese  
pickled vegetables

### FIRST DISHES

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“Vicidomini” durum wheat  
Pennette pasta with  
amatriciana sauce

Tuscan style  
tomato soup

### SECOND DISHES

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Ligurian stewed octopus

Fassona beef tartare and  
toasted pine nuts

### DESSERT

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Crunchy cannoncino pastry  
and cream

### FRUIT

---

Natural pineapple

### WINE

---

Franciacorta Brut “Purabolla”  
Camossi Erbusco

Lugana “Le Fornaci” DOC  
Tommasi

Botticino “Riserva” DOC  
Maccaboni

Moscato d’Asti DOCG  
Dogliotti 1870

### WATER

---

San Pellegrino  
Panna

### COFFEE

---

illy espresso coffee



## MENÙ DAY 5

### ITALIAN APPETISER

---

Traditional Italian cold cuts  
and cheeses and Piedmontese  
pickled vegetables

### FIRST DISHES

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Aubergine parmigiana

Spaghetti with tomato and  
basil sauce

### SECOND DISHES

---

Trentino salted meat and Grana  
Padano flakes

Pearl barley with rosemary  
flavoured octopus

### DESSERT

---

Mantuan sbrisolona cake

### FRUIT

---

Natural pineapple

### WINE

---

Franciacorta Brut "Purabolla"  
Camossi Erbusco

Lugana "Le Fornaci" DOC  
Tommasi

Botticino "Riserva" DOC  
Maccaboni

Moscato d'Asti DOCG  
Dogliotti 1870

### WATER

---

San Pellegrino  
Panna

### COFFEE

---

illy espresso coffee

## FOOD & BEVERAGE

*Buffet service - 8.30 am/11.45 am*

- Illy espresso coffee
- Decaffeinated and malt coffee
- Cappuccino
- Hot filtered tea
- Orange & pineapple freshly squeezed juice
- Fruit and vegetable juices made with a coldpressed fruit extractor
- Mineral water, still and sparkling

### **“Danesine” mini croissants**

- Raspberry puff pastry pie
- Custard puff pastry pie
- Apple and walnut Treccia
- Custard filled mini krapfen
- Chocolate and vanilla mini muffins
- Mini muffins with apricot jam

### **Assorted biscuits**

- Jam pastries
- Lingue di gatto with sugar coating
- Biscuits filled with jam
- Mini cherry shortbreads
- Canestrelli biscuits
- Occhi di bue biscuits with apricot jam

## SAVOURY PASTRIES

*11.45 am/15.30 pm*

- Savoury croissants with cooked ham and lettuce
- Classic mini sandwiches
- Vegetable quiches
- Milk rolls stuffed with Bologna mortadella
- Puff pastry spinach plaits
- Ham and cheese parcels

### **Beverage**

- Franciacorta brut      Purabolla Erbusco
- Lugana Tommasi      “Le Fornaci”
- Coca cola
- Aranciata
- Bottled beer



## First Class



### **SWEET TIME**

*16.30 pm/17.00 pm*

Puff pastry cannoncini filled with custard/Nutella will be made in front of the customer

### **APERITIF MOMENT**

*17.00 pm/18.00 pm*

- Spritz Aperol
- Spritz Campari
- Franciacorta brut Purabolla Erbusco
  
- Bruschetta with fresh tomato and oregano
- Grana Padano flakes
- Locally sourced sliced salami
- Handmade Taralli bread snacks
- Appetising pizzas
- Potato crisps

### **OPEN BAR**

*Available throughout the day*

- Illy espresso coffee
- Decaffeinated and malt coffee
- Cappuccino
- Hot filtered tea
- Orange & pineapple freshly squeezed juice
- Fruit and vegetable juices made with a coldpressed fruit extractor
- Mineral water, still and sparkling
- Drink
- Beer

## General Conditions

Depending on the total number of guests attending:

**Guests all-day breakfast, finger food, aperitif: Px 80/120**  
**Hours from 08:30 am to 6:00 pm**

**Guests per day in the "First Class" restaurant area: Px 80/100**  
**Hours from 12:00 noon to 3:30 pm**

The following indications for the catering support services can be offered with you and for you.

We will serve your guests in the "**Restaurant**" reserved area suitably equipped with square washable tables for 4 people (80x80 cm) and chairs, food preparation will be done in a communicating service kitchen (if possible with a 120 x 80 cm restaurant dining room view pass and a minimum of 15 m<sup>2</sup>), suitably equipped with our equipment, with a reserved exit directly on the corridors. The service will be at the table with a printed menu that varies from day to day, orders taken by the dining room manager, with service on the plate and wines served by the glass.

This **First Class** service will be performed between **12.00 noon/3:30 pm by 4 professional waiters/waitresses, 2 chefs**, who will be operational from the day before opening until closing, will wear the professional uniform and speak English sufficiently well for the catering context.

Open bar service with breakfasts, snacks, aperitifs, cafeteria, soft drinks etc. This will be carried out from the opening to the closing of the fair with a continuous schedule and will follow the chronology of the types of food & beverage as offered.

The staff employed will be the same as the First Class service, with the only difference being that from **12.00 noon to 3:30 pm** it will be managed by only **1 waiter**, while the other **3** will be exclusively serving the restaurant.

## **At the Clients' expense**

- PASSES for staff entry  
(Exhibitor passes, to enter before the public and to prepare)
- PASSES for preparation and dismantling
- PASSES to park a vehicle adjacent to the exhibition tent.  
(Serving as a warehouse and must be requested directly from the exhibitor)
  
- Possible pass and parking for refrigerated van with power connection
- Dedicated space for kitchen use and minimum food storage 15 m2
- At least 2 metres of countertop at a height of 80 cm
- Shelving in washable material of 1 m with 4/5 shelves
- Water point with 2 basin sink in the kitchen area
- Dishwasher with water connection
- Ice machine with water connection
- Water and electrical connections for pasta cookers supplied by us
- Water and electricity connections for the coffee machine
- Electrical current for machinery (the fitter must provide for our consumption with a suitable electrical panel with multiple sockets with positions to be defined, \*see specifications in the annexe)
- Bar counter for service and equipped with a socket for the coffee machine

## **Stand Kitchen with Ns equipment**

- 6 tray convection oven
- Pasta cooker
- Espresso coffee machine
- Fridge
- Freezer
- Meat slicers
- Various induction hobs
- See attachment for details

## **From our initial supply**

- BIO glasses for water and juices
- Half-crystal glasses for wine and sparkling wine
- "Cotton Eat" white cotton napkins
- Porcelain coffee cups
- Steel cutlery, wrapped
- Square placemat 80 x 80 cm
- Porcelain plates of different sizes by type of dish
- Various kitchen utensils (see equipment list)
- Vehicles
- Transportation
- Hotel accommodation for all staff

The machinery and equipment provided for within the service are standard, any other requests must be made in the estimate stage and will be agreed upon at a separate cost.

Our food may contains food allergens.