

GRAND HOTEL

RIMINI
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Grand Hotel Rimini
Saturday 21st September 2019
Gran Premio Nuvolari



Choreography

*The arrival of the guests from the splendid private garden "all'Italiana",
ancient entrance located in the center of Parco Federico Fellini.*

*In the classy atmosphere of the restaurant "La Dolce Vita", the five-star restaurant of the Grand Hotel Rimini.
The profuse lights with precious chandeliers that caress the antique furnishings of the party room ...
the glasses that are raised, an exclusive menu with foods that exude the scents of a gourmet kitchen,
the faces relax and the pleasure of being together again triumphs.*

LA DOLCE VITA

RISTORANTE
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Welcome

A P P E T I Z E R

* The standing service, in an informal atmosphere with cocktails made at the time, the dishes will be placed on buvette while some are served on the tray!

“Amarcord”

**Welcome moment made with fixed workstations where drinks are served, cocktails and drinks are made*

Fruit cocktails, Tonic Gin, Spritz, Mint Julep, Short Drink, Soft Drink
Classic Method Spumante

“buvette”

fixed locations where buffet dishes are served

Toasted almonds with salt, walnuts and hazelnuts
Spiced bread petals, vegetable chips, sunflower seeds croutons
Canapè with prosciutto, tomato & cucumber, salmon, goat cheese & raspberries
Black olives stuffed in batter, Crispy sage leaf
Aubergine & cacioricotta toast with goat's cheese & almonds
Shrimp in fennel carpaccio with zest and citrus sauce
Pieces of prime salt cheese with rocket, pomdorini and bread crusts
Shrimp & balsamic skewers, mozzarellina & tomato, salmon & cucumber and brioche
Spianatina with pendolini, salty mini sandwiches, cheese puffs and courgettes
Saffron rice pralines, crescent fritters
Lemon marinated salmon petals



* The standing service, in an informal atmosphere with cocktails made at the moment, non-alcoholic drinks and classic method spumante served on small "Buvette", snacks are served either on the tray or placed on the buffet.

Seats are not provided but only side tables.

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Gala

D I N N E R B U F F E T

“The flavors of memory, at the table with Fellini”

The theme is complex, it is not easy to represent Romagna in a buffet with the typicality and heritage of only a few locations.

Just move a few kilometers to experiment, in the same dishes subtle variations: one less ingredient, one more flavor, an aromatic herb that has been replaced another causing in the end a different harmony.

When we talk about Romagna, the first thing that comes to mind is the piada or piadina, regional excellence, it is eaten at all hours and everyone likes it. Our poet Pascoli called it "the bread, indeed the national food of Romagna".

Another mainstay of Romagna cuisine is fresh pasta, another inexhaustible vein of inspiration and definition of the Romagnolo territory.

Federico Fellini believed that kneading in Romagna is an everyday thing, or at least it was until not so many years ago, the zadore work the dough, then "pull the dough" with strength and skill.

We are in the land of the father of Italian cuisine, that Pellegrino Artusi who realized the unity of Italy more than any other, putting for the first time, black on white and one next to the other, transcribed recipes of various local and regional traditions

The unleavened and crushed piada, served stuffed or smooth, fresh or dry pasta in broth, fish and seafood in brodetto, meat that is never lacking in a typical barbecue, cured meats, cheeses like the most Romagna is soft squacquerone and extraordinary the pecorino di fossa, the vegetables of the surrounding countryside, the real fruit of the table with peach, plum and pear.

To conclude the simple and homemade desserts like donuts, cake dressings enriched with raisins, candied fruit and almonds and are usually dipped in wine, generally sweet.

*Claudio Di Bernardo
Chef*

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Gala

DINNER BUFFET

“The buffet of appetizers, dishes and crudités with live cooking”

Fish Shellfish

Prawns steamed with Catalana
Salmon marinated in Cervia salt with green tomatoes
Tuna carpaccio with oregano cold pizzaiola
Mackerel with citrus fruits and red fruits
Shrimps with vegetable salad
Marinated sardines with oil salmoriglio, lemon and parsley
Fillets of herring marinated in orange
Canestrelli au gratin with cherry tomatoes, courgettes and chives
Half shell of mussels with tomato vinaigre
Sliced octopus, potatoes and green beans
Cuttlefish

Meat Vegetable

Fine, cold and crispy porchetta, nature
Rustic potato pie, first salt and chicory
Baked pumpkin with almonds and parmesan cheese
Sliced aubergines, courgettes in the oven with oil and parsley
Chicpea salad with vegetables, artichokes, olives and pecorino cheese
Roast cold beef with rocket, parmesan and cherry tomatoes
Ravignuolo with pendolini tomatoes, capers and basil
Salt-marinated magatello and juniper with berries
Omelette with zucchini, parsley and cheese
Tacchinella with baby spinach, raisins and almonds
Green apples, walnuts and parmesan flave
Erbaçzone emiliano

Cruditè

corner of the sea! of live cooking with high quality products.

Oysters, Scampi, Purple Shrimps and Red Ombrina from the Adriatic
Served at the moment with lime, lemon and raspberry vinegar with shallot



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M E N U A B U F F E T

Suggested tasting of cold cuts, cheeses and specialties

"Piadina, cured meats, cheeses"

Live corner with dishes served in front of the guest *

Raw milk goat enriched with flowers, herbs and berries

Castelsanpietro, Ravigliolo, Squacquerone, Cerasuolo

Sweet Ricotta with Cervia Salt

*Trilogy of Pecorino ... di fossa, in walnut leaf, of the Apennines
... Refined, of the Vittorio Beltrami selection!*

The cutting board of salami with...

Mortadella, Culatello di Parma, Strolghino, Local salamis

The homemade bread with its ingredients, oil and salt

Rye and walnut bread, Tomato and ricotta bread, Bran bread

Focaccia, spianatina, crescentine

Grissini with pecorino and sage

** At the time of "live cooking" it is expected the presence of a Chef that describes it all "*



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Gala

DINNER BUFFET

“Proposal for a buffet of hot dishes with pasta, rice, soups, fish and meat”

“Cheffing”

First courses are served in the warmer

Gnocco au gratin with squacquerone cream

Cappelletti with sweet pecorino, rocket and raw ham

Riminesi strigoletti sautéed with clams, peas and tomato

(remember that ... kneading in Romagna is an everyday thing, or at least it was until not many years ago!)

“Risotto”

Risotto dedicated to the Master!

Ris’otto e 1/2! Tribute to Federico Fellini ... creamed with Parmesan cheese,

“Saba” cooked must sauce, golden and balsamic apple

“Cheffing”

Traditional recipes taken from the book at the table with Fellini.... served in food warmers.

Lamb chops cooked in the oven slowly, with prunes and Rosemary

Pork fillet in porchetta with confit pumpkin and cardoncelli

“Cucina dal vivo”

Fish & meat dishes are served live in front of guests

Selection of blue fish cooked on the grill in Cervia salt with olive oil

Roast veal royal with rosemary needles

“Frutta & Dessert”

the dessert buffet with Italian regional specialties

... Placed on mirrors, fine china and silver trays showing sweet temptations and fresh goodness,

assorted fresh fruit, exotic cut, puddings, mousse and crispy.

Dessert prepared live in front of the guest by our pastry chef.

Fellini’s English soup ... which is very little English!

Custard with biscuit soaked in the alkermes and vanilla cocoa

Cake

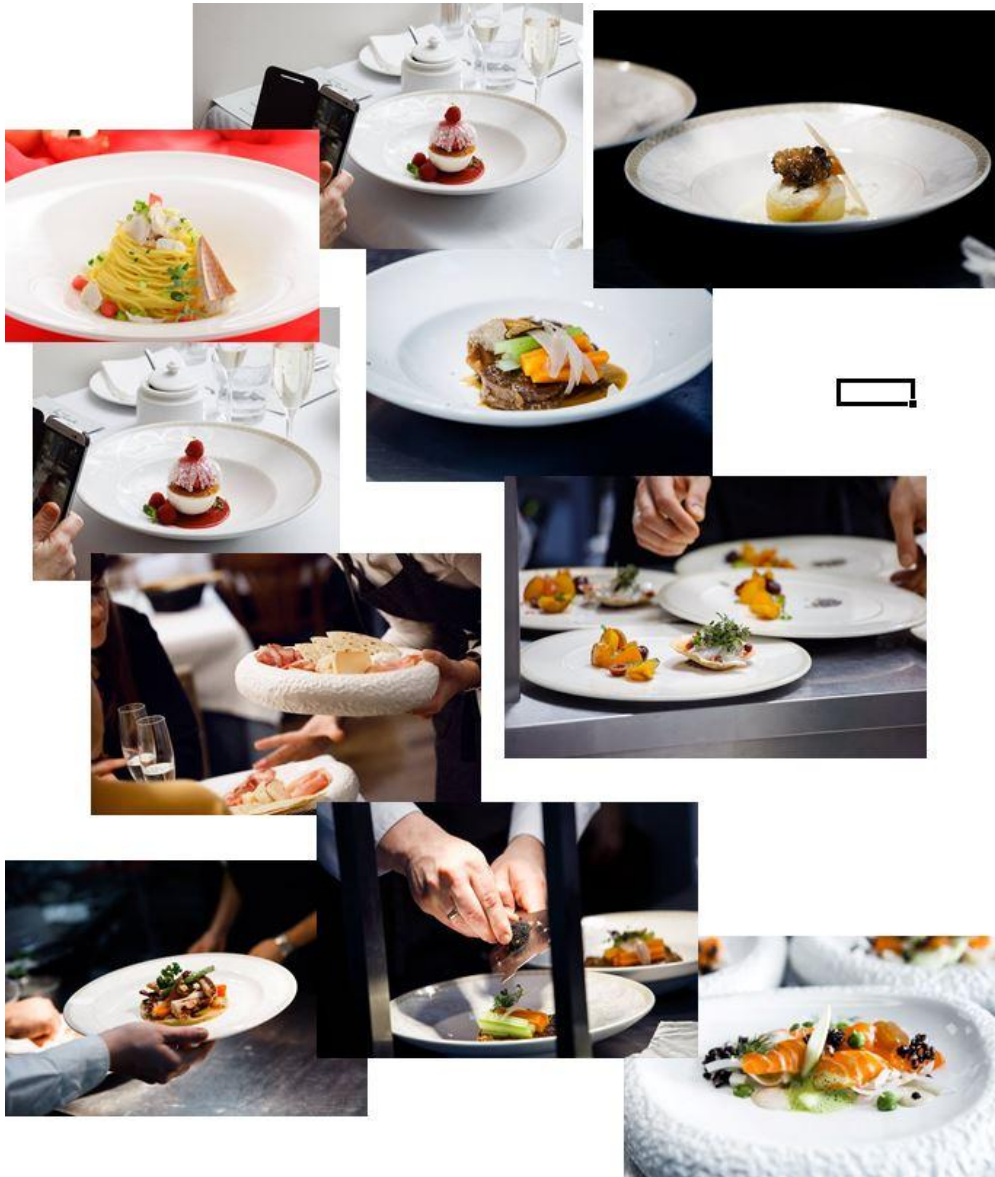
Exposed throughout the evening, ready for cutting after the final toast!



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