

THE CUSTOM MADE APERITIF Lounge 1953



*The sparkling welcome**

Blanc de Blanc Francoise Montand - Brut – France
Valdobbiadene DOGC Varaschin – Italy
Savoury snacks

Il mare intorno

Tuna/ salmon tartare with ‘stracciatella’ chees served aside

Siamo golosi

Crispy focaccia with raw Parma ham, Mortadella with pistachios
Felino artisanal salami

Il Trieste 1953

Champagne risotto with prawns

*Il Bosco d’autunno****

Our Chef mushrooms’ risotto

*Il Lagotto****

Black Truffle risotto

*L’orto della Tina ***

Seasonal sauteed vegetables at ‘grandmam’s’ way

*Insalata mediterranea***

Small tomatoes, avogado, taggiasche olives, capers, balsamic vinegar,
artisanal wood-fired bread

*Non far sapere al contadino ****

Soncino salad, pears, seasoned local cheeses, balsamic vinegar,
artisanal wood-fired bread

Il casaro

Fresh and seasoned local cheeses with artisanal compotes served
aside

*Nel frutteto ****

Fresh season fruit with local apiculture honey with yogurt and home-
made crumble served aside

Le nostre dolcezze

Home-made delicious small pastries

Minimum three proposals’ selection on top to the sparkling welcome

* One bottle each six attendees

Vegan * Vegetarian

REQUEST RESERVATION

Info and booking:
[eventi@hotel-
trieste.it](mailto:eventi@hotel-trieste.it)

T. +393357604377

YOUR MOMENTS

Celebrate with us



MUSIC

We create **personalised playlist** starting from your favourite song. Your playlist will be available on Spotify, with the link sent on your mobile, and you can listen to it in your room. Enter your room and dream together.



FLOWERS

Tell us your favourite **flowers** and you will find the bouquet in your room. Get into your room and smell the flowers together.



SWEETNESS

Our home made, delicious small **pastries** to be shared together in your room. Enter your room and make it sweeter.



WINE

Italian or French bubbles? Champagne? Red wine from our territories? Still white wine? Tell us your favourite one and you will find the bottle in your room. Enter your room and make a toast.



For quotation e-mail to:
eventi@hotel-trieste.it

VALPOLICELLA WINE CLASS



We would like to offer our customers an unforgettable experience to taste - in the true sense of the world - your holiday in Verona. A fascinating wine journey to discover Veneto region wine making culture and tradition with a deep dive in the fantastic Valpolicella Terroir.

We offer four different red wines testing **Valpolicella Classico, Valpolicella Ripasso/Superiore, Amarone and Recioto**. They belong to the renowned Valpolicella wine area, one of top wine regions in Italy and beyond.

An expert certified WSET 3 (Wine and Spirits Trust of London) will guide you. These four wines testing will allow you to discover native grapes and regional denominations. You will also acquire expertise on Verona worldwide famous wines, understanding how and why they have these superb flavours. You will know every hidden secret of your wine glass, in its fascinating journey from vineyards to bottles.

This great experience requests reservation.
Minimum 2 attendees, €110 each.
Available on Saturday and Sunday
From 2.30 PM to 7.30 PM

Info and booking at:
eventi@hotel-trieste.it