

PRECISE

EVENTS & MEETINGS



PROFESSIONAL EVENTS WITH ITALIAN PRECISION,
YOUR BUSINESS HUB IN THE CAPITAL

FOOD & BEVERAGE



Business Set Menu	4-5
Lunch/Dinner Buffet	6-16
A Special Touch	17
Coffee Break	18-20
Vegetarian & Healthy Menu	21-22
Gala Dinners	23-24
Finger Food	25-27
Aperitifs, Cocktails & Wines	28-30



BUSINESS SET MENU

Build your own menu served for lunch or dinner: 1 Starter, 1 Main Course, 1 Dessert € 32,00

STARTERS

- Caprese with three tomatoes with stracciata di bufala and carasau bread
- Parma ham and buffalo mozzarella
- Zucchini parmigiana and pecorino cream cupcake
- Quinoa salad with prawn tails and crème fraîche
- Herbal potato brick with cuttlefish fettuccine
- Cesar salad with chicken and dressing sauce
- Cream of pumpkin and potatoes with caramelized orange and flavored croutons

MAIN COURSES

- Cappellacci pasta with pumpkin, butter and sage
- Rigatoni pasta with crunchy cheek, artichokes and pecorino cheese
- Risotto with nettle cream, sea bream tartare
- Trofie pasta with seafood carbonara and mullet roe
- Honey glazed chicken thigh with potatoes and vegetables
- Sea bass roll with saffron sauce and dried fruit
- Stuffed beef bun Messina style with porcini mushrooms sauce and thyme
- Salmon with kataifi pasta, Greek yogurt and marinated purple cabbage

DESSERTS

- Lemon cheesecake with chocolate and red fruit crumble
- Shortbread tart with lemon cream and fresh fruit
- Chocolate-flavored creamy
- Tiramisu
- Panna cotta with red fruits and pistachio



BUSINESS SET MENU

Menus served for Lunch and Dinner

MENU 1 € 37,00

- Artichokes carpaccio with lemon oil and bresaola from Valtellina
- Buckwheat gnocchi with light walnut pesto
- Fillet of Iberian pork with pistachio and raspberry sauce
- Three chocolate mousse with cocoa crumble and red fruits

MENU 2 € 37,00

- Artichoke Roman style with pecorino cream
- Ravioli pasta with cheese-filling and pepper amatriciana sauce
- Saltimbocca alla romana on sautéed chicory
- Tiramisu

MENU 3 € 45,00

- Hand-chopped beef with tartar sauce, seasonal mixed greens and bread crumble
- Strozzapreti bronze-drawn pasta with cream of asparagus and crunchy cheek
- Veal cheek cooked at low temperature and roast sauce on potato cream
- Panna cotta with red fruits and raspberry sorbet

MENU 4 € 45,00

- Octopus tentacle with chili emulsion
- Paccheri pasta with baby vegetable, herbs marinated-citrus snapper
- Crispy turbot with baby vegetable and zucchini spaghetti in scapece sauce
- Creamy lemon with coconut and red fruit crumble

MENU 5 € 46,00

- Pumpkin and chestnut compote with meat salada with herbs
- Carnaroli risotto with porcini mushrooms and truffle stew
- Beef fillet with porto wine reduction and turnip potatoes with thyme
- Ricotta and chocolate cake with soft sauce and dried fruit

MENU 6 € 46,00

- Raw daikon with avocado and sepia and its mole
- Risotto with cream of zucchini beaten with anchovies, capers from Pantelleria and bread crumble
- Ombrina on beaten cherry tomatoes and toasted almonds
- Citrus fruits from Sicily (semifreddo with Ciaculli’s late Mandarin mousse)



BUFFET

Welcome to a world of flavour and freshness, where every dish is crafted to delight the senses. At Precise House Rome, our buffet celebrates the richness of Mediterranean cuisine and the warmth of Italian hospitality. From vibrant antipasti and seasonal salads to hearty main courses and irresistible desserts, each creation is prepared with the finest ingredients and a passion for quality.

Whether you're starting your day with a nourishing breakfast, enjoying a leisurely lunch, or indulging in a relaxed evening meal, our buffet invites you to savour a variety of tastes, colours, and aromas — all designed to make every moment delicious and memorable.

LUNCH / DINNER BUFFET, BUSINESS

This service is offered for a minimum of 45 people and lasts 1 hour and 30 minutes

MENU 1 € 32,00

Selection of homemade bread, wholemeal, carasau bread and grissini

Toasted bread with a selection of creams to the flavors of Agro Laziale

Mixed salad buffet

Classic Caprese

Eggplant carpaccio with pachino tomatoes and balsamic glaze

Fusilli pasta with yellow datterino and pachino tomatoes and burrata cream

Trofie pasta al pesto home made with shrimp tails

Chicken supreme stuffed with light curry sauce

Tournedos of cod with vegetables

Spicy baked potatoes

Sautéed chicory with anchovies and tomatoes

Tiramisu

Sbrisolona crumb cake

MENU 2 € 32,00

Selection of homemade bread, wholemeal, carasau bread and grissini

Toasted bread with a selection of creams to the flavors of Agro Laziale

Mixed salad buffet

Seasonal vegetables with marinated salmon and fennel

Crunchy salad with Greek feta, yoghurt sauce and olives

Risotto with taleggio cream with crispy speck and walnuts

Cavatelli pasta al ragu' of octopus braised in red wine

Grilled pork capocollo with Auricchio and balsamic

Au gratin sea bass with Mediterranean sauce

Mashed potatoes with smoked Scamorza

Spinach sautéed with vinegar

Coconut and chocolate

Fruit and berry tart

LUNCH / DINNER BUFFET, BUSINESS

This service is offered for a minimum of 45 people and lasts 1 hour and 30 minutes

MENU 3 € 32,00

Selection of homemade bread, wholemeal, carasau bread and grissini

Toasted bread with a selection of creams to the flavors of Agro Laziale

Mixed salad buffet

Vegetable salad with lightly seared squid

Bulgur with spicy vegetables and Primo Sale cheese

Sedanini pasta with artichokes and candied tomatoes

Risotto with light shellfish bisque

Beef ragout with rucola, and cherry tomatoes

Perch fillet into fragrant bread crust with herbs

New season potatoes with butter and thyme

Cauliflower au gratin

Fresh fruit tart

White chocolate mousse with berries and blueberries

MENU 4 € 32,00

Selection of homemade bread, wholemeal, carasau bread and grissini

Toasted bread with a selection of creams to the flavors of Agro Laziale

Mixed salad buffet

Octopus carpaccio with white celery and chili cream

Couscous with crispy vegetables and creamy yoghurt sauce

Orecchiette pasta with sun-dried tomatoes pesto, taggiasca olives and buffalo mozzarella

Sardinian gnocchetti pasta with marinated mussels and zucchini cream

Turkey stew with candied tomatoes, black olives and almonds

Mediterranean mackerel with citrus

Rustic potatoes

Beets with mild cream cheese

Puff pastry with lemon cream and mixed fruits

Cake with dark chocolate and orange filling

LUNCH / DINNER BUFFET, EXECUTIVE

This service is offered for a minimum of 45 people and lasts 1 hour and 30 minutes

MENU 1 € 37,00

- Selection of homemade bread, wholemeal, carasau bread and grissini
- Toasted bread with a selection of creams to the flavors of Agro Laziale
- Mixed salad buffet
- Selection of local sausages
- Octopus salad with white celery and potatoes
- Ricotta and spinach ravioli pasta with aromatic tomato and salted ricotta
- Cavatelli pasta with clams and roe
- English roast beef
- Grilled wild salmon with vegetable ratatouille and yoghurt sauce
- Grilled vegetables
- Baked potatoes
- Lightly cooked spinach
- Fresh fruit tart Cake Oreo

MENU 2 € 37,00

- Selection of homemade bread, wholemeal, carasau bread and grissini
- Toasted bread with a selection of creams to the flavors of Agro Laziale
- Mixed salad buffet
- Mozzarella roll cheese stuffed with vegetables
- Smoked salmon with wild fennel and orange segment
- Fusilli pasta with shrimp zucchini and saffron cream
- Rigatoni pasta with semi-dried tomato, crispy fried bread and sausage of Norcia
- Sea bass roll with sautéed Mediterranean vegetables
- Slised beef with porcini mushrooms sauce
- Grilled vegetables
- New season potatoes with butter and thyme
- Broccoli in sweet and sour sauce
- Sacher modern cakes
- Fruit and berry tart

LUNCH / DINNER BUFFET, EXECUTIVE

This service is offered for a minimum of 45 people and lasts 1 hour and 30 minutes

MENU 3 € 37,00

Selection of homemade bread, wholemeal carasau bread and grissini

Toasted bread with a selection of creams to the flavors of Agro Laziale

Mixed salad buffet

Selection of cheese with mustard and jams

Orecchiette pasta with cannellini beans cream, squid and tomato concassè

Risotto with porcini mushrooms and taleggio cheese

Chicken roll in crispy bacon crust served with shallot sauce

Catch of the day, plain style

Grilled vegetables

Potato cakes

Caponata of vegetables

Three chocolate mousse

Charlotte with whipped cream and fresh fruit



*Beverages not included – € 6,00 supplement
*Prices per person, service included, VAT 10% included

LUNCH / DINNER BUFFET, SUPERIOR

This service is offered for a minimum of 45 people and lasts 1 hour and 30 minutes

MENU 1 € 42,00

Selection of homemade bread, wholemeal, carasau bread and grissini

Toasted bread with a selection of creams to the flavors of Agro Laziale

Mixed salad buffet

The cheesemaker’s corner Sicilian sea-salad

Maltagliati pasta with light sauce to crustaceans

Rigatoni pasta with beef stracotto and its jus

Seared red tuna with soy sauce and black sesame

Beef sirloin with porcini mushrooms sauce

Grilled vegetables

Potatoes with fresh herbs

Cake with salted caramel cocoa and chocolate

Yoghurt and strawberry stuffing

MENU 2 € 42,00

Selection of homemade bread and Genzano bread

Selection of traditional pat  of the territory, Roman pizza style

Mixed artichokes

Pumpkin flowers with anchovies in batter

Roman-style suppli (fried rice balls with mozzarella)

Roman cutting board with corallina salami, spianata, and local pecorino cheese

Rigatoni pasta with pepper amatriciana sauce

Tonnarelli pasta cacio & pepe

Saltimbocca alla romana

Fried cod

Fresh chicory Baked potatoes

Tart with ricotta and Visciole

Tiramisu

LUNCH / DINNER BUFFET, LUXURY

This service is offered for a minimum of 45 people and lasts 1 hour and 30 minutes

MENU 1 € 42,00

- Selection of homemade bread, wholemeal,carasau bread and grissini
- Toasted bread with a selection of creams to the flavors of Agro Laziale
- Mixed salad buffet
- Ricotta and spinach crêpes with herb béchamel
- Rigatoni pasta with pepper amatriciana sauce
- Crispy lasagna with basil pesto and prawns
- Risotto with vegetables and saffron
- Pink mullet fillet in a mediterranean sauce
- Veal leg presented on display
- Grilled squid on fresh lemon spinach
- Couscous with yoghurt sauce
- Selection of typical salami
- Pecorino di fossa cheese with mustard and jams
- Healthy corner with cooked and raw seasonal vegetables (marinated vegetables, grilled, boiled, in batter and baked potatoes)
- Selection of mignon from our pastry chef
- Fruit, lots of fruit

MENU 2 € 42,00

- Pumpkin cream with cantaloupe praline and Parma ham
- Parmantier cream with braised shallots and bread croutons
- Porcini mushrooms ravioli pasta, butter and sage
- Creamy risotto simmered in crustaceans sauce served with shrimp tartare
- Fusilli pasta vegetarian
- Sea bass roll with Mediterranean freshness
- Beef fillet with barbecue spices
- Primo sale cheese with jams
- Beef carpaccio with pistachios
- Shrimp and almond salad
- Wild mixed rice salad with baked vegetables and fresh Caprino cheese
- Healthy corner with cooked and raw seasonal vegetables (marinated vegetables, grilled, boiled, in batter and baked potatoes)
- Meringue tart, chocolate chip
- Selection of mignon from our pastry chef

BUFFET LUNCH / STANDING DINNER

This service is offered for a minimum of 45 people

Build your dining experience with selections from our Starters, Main Courses, and Desserts € 35,00

STARTERS

Healthy corner of cooked and raw vegetables (mixed salads, natural vegetables, marinated and grilled vegetables)

Couscous salad with crunchy vegetables

Salad from Nice

Sicilian sea salad

Greek salad with yogurt and feta

Cucumber carpaccio with sautéed prawns

Stuffed mozzarella roll

Mixed pancakes

Caesar salad with dressing

Precise salad, tuna egg, feta orange and crostini

Bark of rolled bacon

Brye and ricotta

MAIN COURSES

Cavatelli pasta with Aromatic Pachino Tomatoes, Wild Arugula, and Aged Ricotta

Orecchiette pasta alla Crudaiola (Campania Buffalo Mozzarella, Basil, Tomatoes, and Aged Ricotta)

Risotto with Prawns, Saffron, and Crispy Zucchini

Rigatoni pasta in pepper Amatriciana sauce

Seafood Risotto

Penne with Zucchini Cream and Tuna Cube

Ricotta and Spinach Ravioli pasta with Walnut Sauce

Risotto with Nettle Cream and Saffron

Chicken Skewers with Mixed Sauces Mini

Hamburger Rolls with Potatoes

Cod in Filo Pastry Crust with Lardo di Colonnata

DESSERTS

Sliced Fresh Fruit

Selection of mignon from our pastry chef

Mini Selection of Spoon Desserts

LUNCH / DINNER BUFFET, MEDITERRANEO

This service is offered for a minimum of 45 people and lasts 1 hour and 30 minutes

The Mediterranean diet is more than a nutritional model — it’s a way of life inspired by the traditional eating habits of countries such as Italy, Spain, and Greece. Rooted in the daily enjoyment of wholesome ingredients — grains, vegetables, meat, fish, dairy, and above all, olive oil — it embodies balance, simplicity, and flavor. Recognized by UNESCO as an Intangible Cultural Heritage since 2010, this diet celebrates not only health and sustainability but also the cultural richness of the Mediterranean region.

With this culinary journey, we invite you to explore the flavors and traditions of Italy, Spain, Greece, Turkey, Morocco, Croatia, and Portugal. Discover their unique food and wine cultures, savor the purity of their ingredients, and experience the emotions, aromas, and tastes that define a healthier and more joyful lifestyle.



MENU € 46,00

- Caprese mousse with basil oil
- Vegetable and legume soup
- Healthy appetizer «toasted bread with extra virgin oil»
- Orecchiette pasta with fresh tomatoes, basil and ricotta marzotica pugliese
- Panzanella alla mediterranea
- Grilled mixed meat skewers
- Portuguese cod
- Greek salad with feta cheese
- Pantelleria style salad with tomato, basil, olives, onion, capers, fresh oregano, extra virgin oil
- Assorted Mediterranean preserved vegetables served in oil and vinegar
- Selection of cheeses with honey and dried fruit mozarabe couscous
- Healthy corner with cooked and raw seasonal vegetables (marinated vegetables, grilled, boiled, in batter and baked potatoes)
- Musaka (eggplant pie)
- Mixed Moroccan Tallin
- Mediterranean fried anchovies with lemon
- Our pastry chef’s signature traditional cake
- Selection of Mediterranean fruits

*Prices per person, service included, VAT 10% included
*Beverages not included – € 6,00 supplement

REGIONAL TASTES BUFFET LUNCH/DINNER

The service is offered for a minimum of 45 people.

Build your dining experience with selections from our Starters, Main Courses, and Desserts € 36,00

MENU 1 VENETO – LOMBARDIA – PIEMONTE

STARTER

- Selection of homemade bread from the north ITALY
- Toasted bread with selection of northen territory spreads
- Cod with toasted bread croutons
- Sardines in saor with caramelized onions Polenta cake with radicchio trevigiano
- Mondeghili Milano-style with songino salad (beef meatballs)
- Fried polenta with salami from Cremona and mustard
- Veal with tuna mayonnaise sauce
- Fried mixed with from Piemonte
- Bagna cauda with vegetables and Turin breadsticks

MAIN COURSE

- Risotto with Treviso-style radicchio
- Pasta in Busara sauce with scampi and tomatoes
- Risotto alla milanese
- Casoncelli stuffed pasta with butter and sage
- Pumpkin tortellini pasta with amaretto-flavored crisp and butter sauce
- Agnolotti filled pasta with roast sauce
- Risotto al Barolo Wine
- Tajarin (fettuccine with white ragout and truffle)
- Salt cod Vicenza-style
- Duck à l’Orange
- Meat Rolls “Uccelletti Scappati” with Braised Savoy Cabbagel
- Cutlet Milan-style
- Ossobuco with peas
- Fassona beef Piemonte-style, braised in Barolo wine
- Marengo chicken (tomato, onions, bacon)
- Stewed verza
- Grilled radicchio
- Milanese fennel (breaded and fried)
- Baked potatoes
- Potatoes Savoy-style (boiled potatoes with béchamel)
- Country-Style Cauliflower

DESSERT

- Tiramisu
- Bonet
- Sbrisolona crumb cake

REGIONAL TASTES BUFFET LUNCH/DINNER

The service is offered for a minimum of 45 people.

Build your dining experience with selections from our Starters, Main Courses, and Desserts € 36,00

MENU 2 VALLE D’AOSTA – TRENTINO – FRIULI

STARTER

- Selection of Rustic Bread from Northern Italy
- Toasted Bread with a Selection of Spreads from Northern Regions
- Salad Buffet
- Valdostana Cheese Fondue with Bread Croutons
- Polenta Concia (Creamy Polenta with Cheese and Butter)
- Carpaccio of Carne Salada (Cured Beef from Trentino)
- Trentino Speck Salad
- Tyrolean Canederli (Bread Dumplings with Spinach and Speck)
- Frico (Crispy Cheese and Potato Cake)
- Baked Potatoes with Crispy Pancetta

MAIN COURSE

- Gnocchi alla Bava (Creamy Cheese Sauce)
- Pumpkin and Speck Risotto
- Fish Stew Trieste style (Brodetto alla Triestina)
- Savoy Cabbage
- Fontina Cheese and Minced Meat Casserole
- Valdostana-Style Pork Chops (with Fontina and Ham)
- Tyrolean-Style VenisonTriestine-Style Salted Cod (with Anchovies, Potatoes and Parsley)
- Grilled Mushrooms
- Valdostana-Style Potatoes (with Cheese and Onions)
- Red Cabbage Braised in Wine

DESSERT

- Sbrisolona crab Cake
- Guabana (Traditional Dessert – regional specialty)
- Apple Strudel

REGIONAL TASTES BUFFET LUNCH/DINNER

The service is offered for a minimum of 45 people.

Build your dining experience with selections from our Starters, Main Courses, and Desserts € 36,00

MENU 3 LIGURIA – TOSCANA – EMILIA

STARTER

- Selection of Rustic Bread from Northern Italy
- Toasted Bread with a Selection of Creams from Northern Regions
- Salad Buffet
- Fried Gnocco served with selection of Typical Emilian cold cuts
- Sgabai (Fried Bread Dough)
- Panissa (Fried Chickpea Flour Polenta)
- Trenette pasta with Pesto
- Potatoes and Green Beans
- Cappon Magro (Mixed Fish and Vegetables Salad)
- Passatelli pasta in fish broth
- Chicken Liver and Lardo di Colonnata Crostini Panzanella (Tuscan Bread, tomatoes and dressing Salad)
- Pappa al Pomodoro (Summer Tomato and Bread Soup)
- Ribollita (Tuscan Vegetable and Bread Soup)

MAIN COURSE

- Tuscan Pici Pasta with Chianina meat sauce
- Tortellini pasta Bologna-style
- Cacciucco Livorno-style (Seafood fish soup/tew)
- Cutlet Bologna-style
- Sautéed Cod Romagna-style (with Onion and Mixed Herbs)
- Rabbit Liguria-style (Tuscan Slow-cooked Peppery Beef Stew)
- Peposo Tuscan-style black peppere beef straw
- Marinated Green Beans
- Roast potatoes
- Red cabbage and black beans

DESSERT

- Castagnaccio (Chestnut Flour Cake)
- Pampepato with Zabaglione
- Zuppa Inglese (Italian Trifle Dessert)

A SPECIAL EXTRA

SHOW COOKING

The service is offered for a minimum of 50 people and can be added to Cocktail, Finger Buffet, Buffet Lunch/Dinner

Porchetta € 5.00

Oriental sautéed rice € 3,00

Roast corner € 8,00

Fish in plain style € 9,00

Pastry Chef's Signature Desserts € 7,00

Sommelier with wine tastings to be selected from the cellar € 30,00

Tortilla and paella € 8.00

Selection of cakes and desserts mixed buffet € G,00

THEMED CORNER

The service can be added to Cocktails, Finger Buffet, Lunch/Dinner Buffet

German, Beer shank, kartoffels (potato soup), schnitzel, bratwurst with sauerkraut €9.00

Asian, Special rice/soy noodles, spring rolls, shrimp nuggets, Cantonese rice €9.00

American Barbecue, A selection of hamburgers, hot dogs, barbecue ribs, French fries, assorted sauces €15.00

Italian Style, A selection of local cold cuts, assorted cheeses, pizzas and focaccias, regional style French fries, traditional savory snacks €12.00

SUPPLEMENT

The service can be added to Coffee Break, Cocktail, Finger Buffet, Buffet Lunch/Dinner

Fruit cut € 4,00

Cut fruit, fruit skewers and chocolate fountain € G,00

Freshly Squeezed Orange and Grapefruit Juice € 5,00

Sweets and marshmallow € 1,00

Popcorn € 1.00

Muffin € 2.00

Brownie € 2.00

Selection of pastry mignon € G,00

Napolitan pastry € 5.00

Mini hamburger € 3,00

Mini hot dog € 3,00

Mini piadine € 3.00

Energy drinks € 5,00

Extracted juice and smoothies € 7,00

COFFEE BREAKS

Take a moment to recharge and refocus with our thoughtfully curated coffee breaks, designed to elevate any meeting or event. Whether you're hosting a focused workshop, a corporate seminar, or a large-scale conference, our breaks provide the perfect balance of refreshment and inspiration.

Enjoy premium coffees and fine teas paired with a selection of freshly baked pastries, savoury snacks, and seasonal delights — all crafted to energise participants and keep ideas flowing. At Precise House Rome, every pause is an opportunity to connect, reflect, and return ready to achieve more.



COFFEE BREAKS

DRINKING COFFEE BREAK	€ 9,00	SALTY COFFEE BREAK	16,00€	MIXED COFFEE BREAK	18,00€	ENERGY COFFEE BREAK	23,00€
Nespresso		Nespresso		Nespresso		Nespresso	
Hot and cold milk		Hot and cold milk		Hot and cold milk		Hot and cold milk	
Apple juice, pineapple, orange and ACE		Apple juice, pineapple, orange and ACE		Apple juice, pineapple, orange and ACE		Pomegranate juice	
Tea and infusions		Tea and infusions		Tea and infusions		Multivitamin juice	
Natural and sparkling water		Natural and sparkling water		Natural and sparkling water		Tea and herbal infusions	
		Mini soft bun with ham and cheese		Fresh orange juice		Mixed energy shakes	
		Whole-grain mini croissants with cheese mousse and smoked salmon		Selection of croissant		Fresh orange juice	
SWEET COFFEE BREAK	14,00€	Roll stuffed wrap		Italian pastry mignon		Yogurt	
Nespresso				Mini croissant with cheese mousse and smoked salmon		Cereal energy bars	
Hot and cold milk				Sandwich ham and cheese		Fresh seasonal fruit skewer	
Apple juice, pineapple, orange and ACE				Flatbread with bresaola and rucola		Dried fruit	
Tea and herbal infusions							
Natural and sparkling water							
Apple tart							
Selection of butter croissants (3 types)							
Selection of dry pastries							

*Prices per person, service included, VAT 10% included

COFFEE STATION

DRINKING

- € 11 one-time, no refill
- € 14 one replacement in 3 hours from the start of service
- € 22 two replacements in 6 hours from the start of the service

- Nespresso
- Hot and cold milk
- Apple juice, pineapple, orange and ACE
- Tea and infusions
- Natural and sparkling water

SWEET

- € 12 one-time, no refill
- € 18 one replacement in 3 hours from the start of service
- € 24 two replacements in 6 hours from the start of the service

- Nespresso
- Hot and cold milk
- Apple juice, pineapple, orange and ACE
- Tea and infusions
- Natural and sparkling water
- Selection of croissants
- Selection of pastry
- Whole fruit



LIVE WELL MENU

Nourish body and mind with a menu designed for wellbeing and focus. Our vegetarian and health-conscious selections are crafted to provide balanced, flavourful meals that energise participants without compromising on taste. Using the freshest seasonal produce, wholesome grains, and nutrient-rich ingredients, each dish is prepared with care to support productivity throughout the day.

From vibrant salads and inventive plant-based mains to light, satisfying desserts, our menus combine creativity with nutritional value — offering a thoughtful dining experience that keeps your event guests refreshed, inspired, and ready to perform at their best.

LIVE WELL MENU

The service is offered for a minimum of 25 people

VEGETARIAN MENU € 34,00

- Zucchini flan in scapece sauce with carrot spaghetti
- Pumpkin ravioli pasta, butter and sage sauce
- Mini eggplant parmigiana with buffalo mozzarella from Campania
- Potatoes and vegetables naturally cooked
- Cheescake with red fruits

HEALTHY MENU 1 € 34,00

- Cucumber carpaccio with shrimp 57 kcal (42 kcal shrimp and 15 kcal cucumber)
- Sliced turkey with zucchini cream and crispy mix 100 kcal (fat 0.69gm, carbohydrates 1.31gm, protein 20.9gm)
- Crispy phyllo pastry with yogurt cream and fresh fruit 40 kcal (20 kcal yogurt, 20 kcal fruit)

HEALTHY MENU 2 € 34,00

- Quinoa salad with vegetables and low-fat cheese 94 kcal (74 kcal 20gm quinoa, 20 kcal cheese)
- Sole roll with mixed vegetables and citrus-flavoured cream 80 kcal (or % carbohydrates, 75.3% protein, 24.7% fat)
- Ciaculli Mandarin sorbet with thyme 60 kcal

SWEET COFFEE BREAK

15,00€

- Nespresso
- Black tea
- Tea with cinnamon and star anise
- Mixed herbs infusions
- Skimmed milk Soy milk
- Natural and sparkling water
- Fresh orange juice
- Pineapple juice
- Muffins with red fruits
- Italian ring cake
- Cinnamon and raisins swirl honey cake
- Rice cakes and corn

MIXED COFFEE BREAK

16,00€

- Nespresso
- Black tea
- Tea with cinnamon and star anise
- Mixed herbs infusions
- Skimmed milk Soy milk
- Natural and sparkling water
- Fresh orange juice
- Pineapple juice
- Muffins with red fruits
- Italian ring cake
- Small sandwich with low-fat cheese and turkey
- Melon and watermelon cube
- Rice cakes and corn

*Beverages not included – € 6,00 supplement
*Prices per person, service included, VAT 10% included



GALA DINNERS

GALA DINNER MENU

Beverages are not included and may be selected upon request

MENU 1 € 66,00

- Seared octopus with panzanella and crispy Apulian frisa
- Potato gnocchetti with prawns and grouper with fennel and dried tomato
- Porcini ravioli pasta with truffle butter and crunchy nuts
- Roast veal fillet on mashed potatoes with braised thyme shallots
- Three-Chocolate three with Red Fruits and a Crumble of Green Tea Soil

MENU 2 € 66,00

- Chopped squid with herbs and rye bread crust withsamphire
- Scialatielli pasta in pumpkin cream with Pecorino chees pearls
- Risotto with porcini mushroom sauce, lean beef, and a mascarpone cheese
- Wild salmon in a crust of sun-dried fruit with seasonal mixed greens
- Apple tartlet with cream and red fruits

MENU 3 € 84,00

- Lobster and octopus in natural jus with mediterranean panzanella and avocado jelly
- Paccheri pasta from Gragnano with red redfish and roasted pine nuts
- Carnaroli risotto with smoked scamorza cheese, cured pork cheek powder, and scallop
- Seabass fillet on a zucchini and ginger tomino and salad of herbs with lime
- Vanilla semifreddo on dark chocolate, red fruits and pistachio cream crumble

MENU 4 € 84,00

- Smoked duck carpaccio with crispy mixed greens, orange confit and balsamic vinegar caviar
- Maltagliati egg pasta served in lobster bisque
- Strozzapreti pasta with asparagus velouté, crispy Cinta Senese pork cheek, and saffron pistils
- Tournedos di Fassona from Piemonte in lard crust with port sauce and marinated porcini mushrooms
- Roasted potatoes with butter and thyme
- Chocolate éclair, with dried fruit and raspberry coulis and Ciaculli’s Mandarin sorbet

FINGER FOOD

Gala finger buffet “ La grande bellezza” € 90,00

The service is offered for a minimum of 25

SAILORS CORNER

- Sea salad
- Octopus and potato salad Catalan shrimp salad
- Traditional smoked fish with dried fruit and orange vinaigrette
- Wild salmon marinated with dill and red currant

ITALIAN PASTA AND PIZZA

- Rigatoni pasta in pepper Amatriciana sauce
- Ravioli pasta with ricotta and spinach filling aromatic tomato and fresh basil
- Saffron risotto served in a grana cheese wheel
- Crespella with porcini mushrooms
- Selection of pizzas and focaccia baker

COLD CUTS CORNER

- Parma ham
- Spianata Romana
- Finocchiona Romana
- Norcia salami
- Capocollo
- Rolled pancetta

DAIRY FARMER CORNER

- Selection of Pecorino cheese
- Selection of mixed caciotta cheeses
- Selection of aged cheese
- Mozzarelle fior di latte
- Buffalo mozzarella from Campania
- Burrata mozzarella cheese

*Served with mustard and confiture

ROAST CORNER

- Slice of porchetta from Ariccia
- Roasted pork with herbs
- Roast spring chicken with spicy chili sauce
- Pork ribs with barbecue sauce

PATISSERIE

- Tiramisu
- Mouse to the three chocolates
- Panna cotta and red fruits
- Italian Pastry mignon
- Lots of fruits

VEGETABLES CORNER

- Mixed salads
- Mixed Crudite
- Vegetable naturally cooked
- Grilled vegetables
- Marinated vegetables

BEVERAGE

- Water
- Soft drinks
- White and red wine
- Prosecco

FRY CORNER

- Mixed fried paper
- The Roman style
- Pumpkin flower in batter
- Vegetable fried in tempura

FINGER FOOD

MENU 1 € 40,00

Parmesan crisp served with caesar salad and dressing

Pearl barley with spiced sautéed vegetables

Italian-style caprese gazpacho

Rye bread crostino with cheese mousse and salmon

Savory macaron with sheep's ricotta and caramelized onion

Mini hamburger with cheddar and crispy bacon

Roman-style suppli (fried rice balls with mozzarella)

Spicy potato with chili pepper and herb-marinated octopus

Lemon chicken bites with sesame

Shortcrust tartlets filled with the chef's seasonal selection

Selection of spoon desserts and fresh fruit

*Prices per person, service included, VAT 10% included



FINGER FOOD

MENU 2 € 40,00

- Oriental-style sautéed basmati rice
- Stuffed zucchini flower
- Cooked ham mousse with bread crumble
- Crostino bread with burrata cheese and anchovies
- Salmon roll with wild arugula
- Mini hot dog with barbecue sauce
- Belgian endive boats with beetroot and crispy speck
- Guacamole mousse with crispy shrimp
- Tigella bread from Modena with Parma ham and fig jam
- Shortcrust pastry baskets filled with the chef's seasonal selection
- Selection of spoon desserts and fresh fruit

MENU 3 € 40,00

- Herb couscous with crispy chicken
- Bread crisp with greek salad and sour cream
- Stuffed piadina bread roll assortment
- Frittata assortment with spiced vegetables
- Beef roll with crispy artichokes
- Corn tortillas with fish salad and lemon sauce
- Corn tortillas with meat salad and chimichurri sauce
- Battered sautéed cod
- Shortcrust pastry baskets filled with the chef's seasonal selection
- Shrimps in kataifi pastry
- Selection of spoon desserts and fresh fruit

APERITIFS, COCKTAILS & WINE



APERITIFS, COCKTAILS AND WINE

The service is possible for a minimum of 30 people

WELCOME DRINK € 12,00	ITALIAN APERITIF € 25,00	CLASSIC APERITIF € 26,00	WINE AND CHEESE € 26,00	PRECISE COCKTAIL 1 € 33,00	PRECISE COCKTAIL 2 € 38,00
Prosecco	Prosecco	Sangria	White and red wine from our cellar	Prosecco	Prosecco
White and red wine	White and red wine	Rebujito (sweet white wine with soda)	Fruit juice	White and red wine from our cellar	White and red wine from our cellar
Natural and sparkling water	Italian aperitifs: Spritz, Rossini and Bellini	White and red wine	Natural and sparkling water	Soft drinks, non-alcoholic cocktails	Soft drinks, non-alcoholic cocktails
Light bites snack	Crodino, Campari and Aperol	Natural and sparkling water	Selection of fresh and aged cheeses with	Spritz, Rossini and Bellini	Spritz, Rossini and Bellini
Green olives	Ciabattina bread with porchetta romana	Soft drinks	mustard, honey and fresh fruit	Sandwich with tuna, tomatoes and salad	Sandwich with tuna, tomatoes and salad
	Rustici mignon	Traditional roman finger food Assorted	Selection of crackers and breadsticks	Baked sandwich ham and cheese	Baked sandwich ham and cheese
	Mediterranean panzerottini	Montaditos Gazpacho		Mini whole wheat croissant with cheese	Tigella bread from Modena with Caprino
	Roman-style supplì (fried rice balls with	Patatas Bravas		Pizzette with Buffala mozzarella from	Cheeset and smoked salmon
	mozzarella)	Traditional roman croquettes		Campania	Pizza and flatbread
	Salmon sandwich	Fried eggplants filled savory stuffing		Vegetable fried in tempura	Vegetable fried in tempura
	Baked sandwich ham and cheese Mini			Traditional roman croquettes	Roman style flower of pumpkin
	pizzette with Buffalo mozzarella			Roman-style supplì (fried rice balls with	Fried artichokes
				mozzarella)	Omelette with zucchini and Roman mint
				Omelette with zucchini and Roman mint	Crostone bread with figs and raw
				Toasted bread with toppings	Bun with caprese
				Mini caprese	Assorted mixed fries
					Selection of cold cuts
					Selection of cheeses with mustard and jam

OPEN BAR

VACANZE ROMANE BASIC

- Sprizt
- Negroni
- Rossini
- Martini
- Grappa
- Amari nazionali
- Bellini
- Analcolic aperitivi italiani
- Water and soft drink
- Prosecco

CARIBE DELUXE

- Mojito
- Caipirinha
- Cubalibre
- Piña colada
- Margarita
- Daiquiri
- Sex on the beach
- Rum miele
- Rum havana
- Water and assorted fruit juices

CLASSIC

- Mojito
- Sangria
- Gin&tonic
- Rum e coca
- Whisky&Sprite
- Water and soft drink
- Draft beer

GIN TONIC BAR

- Beefether
- Gordon’s
- Martin Miller
- Bull dog
- Bombay shaphire
- Tanqueray
- Assortment of tonic water

OPEN BAR BASIC

- 1 H € 18,00
- 2 H € 30,00
- 3 H € 38,00
- Every more hour € 12,00

OPEN BAR DELUX

- 1 H € 20,00
- 2 H € 32,00
- 3 H € 42,00
- Every more hour € 14,00

LIGHT APERITIF € 26,00

- Prosecco
- White and red wine
- Still and sparkling water
- Spritz
- Light bites snack
- Green olives
- Assorted fried snacks
- Mixed savory pastries
- Traditional Italian appetizers

Savour the moment – Precise Moments finger food for an enjoyable break

- Mixed precise finger selection
 - A selection of 9 mixed finger foods chosen by the chef € 24,00
- Vegetarian precise finger selection
 - A selection of 9 vegetarian finger foods chosen by the chef € 24,00



RELY ON OUR EXPERTISE

With years of experience in organizing MICE events, we are your trusted partner in bringing every detail to perfection. From planning to execution, we take care of everything—so you can focus on what truly matters: your guests and your content.



LET'S CREATE SOMETHING EXTRAORDINARY

Let's bring your vision to life! We look forward to hearing your ideas and working with you to craft an unforgettable event.



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