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## **2. Menu a la carte**

*The layout of this type of menu is not so complicated; it will be presented starting from the appetizers, following with soups and pasta, then fish and meat, a good selection of cheeses will be very appreciated and at the end the desserts.*

*There is only a disadvantage for the client: a numerous list of recipes with imaginative names. The client will ask explications about one or two of these recipes, but he will stay always with doubts about the other recipes. So, once more time: clearness is a great quality of the menu.*

*Such as it happens for the wine list, at the end of the meal, some clients will ask a copy of the menu, just to bring with them the souvenir of an exciting experience. Then, the chef will be proud of signing his own work.*