

LARGE GROUPS

We offer a selection of fixed menus to ensure that your group is served at the same time. Everyone chooses the same menu, but each person may select different options within it.



Menu 1

2-COURSE 395:-

MAIN COURSE

LINGUINE AI FRUTTI DI MARE

Linguine with garlic-scented shellfish, lobster stock, chili, white wine and parsley.

Alternative

RIGATONI IN SALSA AI FUNGHI

Rigatoni in creamy mushroom sauce with portobello, shiitake and oyster mushroom, topped with fried artichoke.

VEGAN

Alternative

FETTUCCHINE CON FILETTO E PANCETTA (BACON) IN SALSA ROSA

Fettuccine with beef fillet, Parmigiano Reggiano, vegetables and salsa, topped with crispy bacon.

Alternative

CANNELLONI RIPIENI CON RICOTTA, BASILICO E SPINACI

Oven-baked cannelloni filled with ricotta, basil and baby spinach in homemade tomato sauce, topped with buffalo mozzarella and toasted walnuts.

VEGETARIAN

DESSERT

TIRAMISU

Homemade Tiramisu: Savoiardi biscuits in Mascarpone cream flavored with espresso and amaretto. Optional coffee.

Alternative

PANNA COTTA ALLE FRAGOLE

Strawberry panna cotta served with lime dressing and mint. Served with optional coffee.

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARMELLO

White chocolate fondant served with raspberry sorbet and fresh raspberries. Served with optional coffee.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE

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2-COURSE 450:-

STARTER

CARCIOFI CROCCANTI E SALSA AL TARTUFO

Fried artichoke served with truffle cream, pickled silver onion and Jerusalem artichoke chips.

VEGAN

Alternative

BRUSCHETTA AL PROSCIUTTO DI PARMA

Grilled focaccia with stracciatella, chopped tomato, garlic, olive oil, basil and onion topped with balsamic pearls and Prosciutto di Parma 16 months.

Alternative

TONNO LEGGERMENTE GRIGLIATO

Lightly grilled tuna with truffle vinaigrette, honeydew melon, lemon pearls, topped with chives and celery.

MAIN COURSE

LINGUINE AI FRUTTI DI MARE

Linguine with garlic-scented shellfish, lobster stock, chili, white wine and parsley.

Alternative

RIGATONI IN SALSA AI FUNGHI

Rigatoni in creamy mushroom sauce with portobello, shiitake and oyster mushrooms, topped with fried artichoke.

VEGAN

Alternative

FETTUCCINE CON FILETTO E PANCETTA (BACON) IN SALSA ROSA

Fettuccine with beef fillet, Parmigiano Reggiano, vegetables and salsa, topped with crispy bacon.

Alternative

CANNELLONI RIPIENI CON RICOTTA, BASILICO E SPINACI

Oven-baked cannelloni filled with ricotta, basil and baby spinach in homemade tomato sauce, topped with buffalo mozzarella and toasted walnuts.

VEGETARIAN

Coffee of choice.

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3-COURSE 575:-

STARTER

CARCIOFI CROCCANTI E SALSA AL TARTUFO **VEGAN**

Fried artichoke served with truffle cream, pickled silver onion and Jerusalem artichoke chips.

Alternative

BRUSCHETTA AL PROSCIUTTO DI PARMA

Grilled focaccia with stracciatella, chopped tomato, garlic, olive oil, basil and onion topped with balsamic pearls and Prosciutto di Parma 16 months.

Alternative

TONNO LEGGERMENTE GRIGLIATO

Lightly grilled tuna with truffle vinaigrette, honeydew melon, lemon pearls, topped with chives and celery.

MAIN COURSE

LINGUINE AI FRUTTI DI MARE

Linguine with garlic-scented shellfish, lobster stock, chili, white wine and parsley.

Alternative

RIGATONI IN SALSA AI FUNGHI **VEGAN**

Rigatoni in creamy mushroom sauce with portobello, shiitake and oyster mushrooms, topped with fried artichoke.

Alternative

FETTUCCHINE CON FILETTO E PANCETTA (BACON) IN SALSA ROSA

Fettuccine with beef fillet, Parmigiano Reggiano, vegetables and salsa, topped with crispy bacon.

Alternative

CANNELLONI RIPIENI CON RICOTTA, BASILICO E SPINACI **VEGETARIAN**

Oven-baked cannelloni filled with ricotta, basil and baby spinach in homemade tomato sauce, topped with buffalo mozzarella and toasted walnuts.

DESSERT

TIRAMISU

Savoiardi biscuits in Mascarpone cream flavored with espresso and amaretto. Optional coffee.

Alternative

PANNA COTTA ALLE FRAGOLE

Strawberry panna cotta served with lime dressing and mint. Served with optional coffee.

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARMELLO

White chocolate fondant served with raspberry sorbet and fresh raspberries. Served with optional coffee.

GLUTEN-FREE AND VEGAN

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Menu 4

3-COURSE 650:-

STARTER

BRUSCHETTA AL PROSCIUTTO DI PARMA

Grilled focaccia with stracciatella, chopped tomato, garlic, olive oil, basil and onion topped with balsamic pearls and Prosciutto di Parma 16 months.

Alternative

TONNO LEGGERMENTE GRIGLIATO

Lightly grilled tuna with truffle vinaigrette, honeydew melon, lemon pearls, topped with chives and celery.

Alternative

CARPACCIO DI FILETTO DI MANZO

Beef fillet carpaccio topped with fris e lettuce, feta cheese, strawberries, pistachios and balsamic pearls.

MAIN COURSE

COSTATA DI VITELLO

Veal rack with cognac sauce, green and white asparagus, served with potato pastry.

Alternative

FILETTO DI SALMERINO

Butter-baked char fillet served with seasonal first courses, new potatoes and butter sauce flavoured with lemon and chives, topped with beetroot pearls.

Alternative

RISOTTO FRUTTI DI MARE E ZAFFERANO

Saffron risotto with clams, mussels, scampi, hand-peeled prawns, topped with scallop.

DESSERT

TIRAMISU

Savoiardi biscuits in Mascarpone cream flavored with espresso and amaretto. Optional coffee.

Alternative

PANNA COTTA ALLE FRAGOLE

Strawberry panna cotta served with lime dressing and mint. Optional coffee.

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARMELLO

White chocolate fondant served with raspberry sorbet and fresh raspberries. Optional coffee.

GLUTEN-FREE AND VEGAN

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE