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

BIGOLI AI FRUTTI DI MARE
Bigoli with garlic-scented shellfish, lobster stock, chili, white wine and parsley.

Alternative

RIGATONI IN SALSA ALLE ZUCCHINE E FUNGHI
Rigatoni in a creamy zucchini sauce with mushrooms, topped with roasted pistachios, finely chopped carrot, and zucchini.

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

DESSERT

TIRAMISU
Homemade Tiramisu: Savoiardi biscuits in Mascarpone cream flavored with espresso and amaretto. Coffee of your choice

Alternativt

PANNA COTTA ALLA VANIGLIA
Italian vanilla pudding with sea buckthorn. Coffee of your choice

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARAMELLO
White chocolate fondant served with raspberry sorbet and fresh raspberries.
Served with Coffee of your choice

GLUTEN AND LACTOSE FREE

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE

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Menu 2

2-COURSE 450:-

STARTER

BRUSCHETTA VEGANA
Grilled focaccia with oven-roasted fresh buffalo mozzarella, chopped tomato, garlic, olive oil, basil, and onion, topped with balsamic pearls.
VEGAN

Alternative

RAVIOLO FRITTO RIPIENO
Deep-fried pasta puffs filled with stracciatella and rosemary, topped with roasted hazelnuts and honey.

Alternative

SAUTE AI FRUTTI DI MARE
Tiger prawns, green mussels and squid, sautéed in olive oil, white wine, lemon, garlic – and a dash of chili for extra heat.

MAIN COURSE

BIGOLI AI FRUTTI DI MARE
Bigoli with garlic-scented shellfish, lobster stock, chili, white wine and parsley.

Alternative

RIGATONI IN SALSA ALLE ZUCCHINE E FUNGHI
Rigatoni in a creamy zucchini sauce with mushrooms, topped with roasted pistachios, finely chopped carrot, and zucchini.
VEGAN
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 your choice.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE

LARGE GROUPS

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Menu 3

2-COURSE 495:-

MAIN COURSE

STINCO DI AGNELLO AL FORNO
Slow-cooked lamb shank (12 hours), served with saffron risotto and gremolata.

Alternative

CACCIUCCO ”IL FORNO STYLE”
Fish stew in hot tomato sauce with fish of the day, mussels and hand-peeled shrimp served with saffron aioli and potatoes.

Alternative

RAVIOLI CASERECCI RIPIENI CON PROVOLONE
Our house-made ravioli filled with provola cheese and chanterelles, served in a creamy chanterelle sauce. Topped with roasted, crushed hazelnuts and butter-sautéed chanterelles.

VEGETARIAN

DESSERT

TIRAMISU
Savoiardi biscuits in Mascarpone cream flavored with espresso and amaretto. Coffee of your choice.

Alternative

PANNA COTTA ALLA VANIGLIA
Italian vanilla pudding with sea buckthorn. Coffee of your choice.

Alternative

TORTINO AL CIOCCOLATO BIANCO E CARAMELLO
White chocolate fondant served with raspberry sorbet and fresh raspberries. Served with coffee of your choice.

GLUTEN-FREE AND VEGAN

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE

LARGE GROUPS

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Menu 4

4-COURSE 750:-

STARTER

ANTIPASTI MISTI DELLA CASA

The starter is served as an inviting platter directly on the table – perfect to share and enjoy together.
A generous selection of Italian cold cuts and cheeses, pickled vegetables, olives, tapenades and snacks.

FIRST COURSE

MACCHERONI AL TARTUFO E FILETTO DI VITELLO

Maccheroni in creamy truffle sauce with veal fillet topped with citrus and fresh truffle.

Alternative

RISOTTO AI FUNGHI E TARTUFO

Creamy risotto with mixed mushrooms, topped with fresh black truffle, roasted hazelnuts,
and Parmigiano Reggiano.

MAIN COURSE

SALTIMBOCCA ALLA ”IL FORNO”

Grilled veal tenderloin wrapped in prosciutto with fresh sage. Served with green asparagus, broccolini,
pan jus, and oven-roasted potatoes.

Alternative

CACCIUCCO ”IL FORNO STYLE”

Fish stew in hot tomato sauce with fish of the day, mussels and hand-peeled shrimp
served with saffron aioli and potatoes.

DESSERT

TIRAMISU

Savoiardi biscuits in Mascarpone cream flavored with espresso and amaretto.
Coffee of your choice.

Alternative

PANNA COTTA AL PISTACCHIO

Pistachio pannacotta with marinated strawberries, crushed pistachios, and mint.
Coffee of your choice.

FOR THOSE WITH ALLERGIES, ASK THE STAFF FOR ADVICE