

PRIVATE DINING SEATED MENUS

3 courses €45.00 per person

Pick one for each course

Starters

Fried Artichokes, Mint Mayonnaise (G, E)

Fried artichoke wedges in batter with mint mayonnaise

Traditional Veal Tonnato (E, F, SD, S)

Slow-cooked veal with tuna sauce and fried capers

Tartare, Cauliflower Couscous (F)

Fish Tartare with cauliflower and aromatic herbs

Main Course

Amatriciana (G, D)

Short pasta with tomato sauce, guanciale, and pecorino romano

Chicken Thigh Cacciatore Style (S)

Slow-roasted with cacciatore sauce and olives, served with mashed potatoes

Grilled Radicchio, Honey, and Red Wine (S)

Slow-grilled radicchio marinated with honey and red wine

Desserts

Brownie with Chocolate Mousse (E, N, G, D)

Soft brownie with chocolate mousse and caramel

Ice Cream or Sorbet

Homemade daily selection

Tiramisù (E,D)

A classic Italian dessert



PRIVATE
DINING
SEATED MENUS

3 courses €55.00 per person

Pick one for each course

Starters

Fried Artichokes, Mint Mayonnaise (G, E)

Fried artichoke wedges in batter with mint mayonnaise

Beef Tartare, Wholegrain Mustard, Caperberries (S, SF)

Beef tartare with mustard and caperberries

Tartare, Cauliflower Couscous (F)

Fish Tartare with cauliflower and aromatic herbs

Mains

Tagliatelle with Meat Ragù Bolognese (D, G, CE, SF, E)

Homemade tagliatelle with traditional Bolognese ragù and parmesan

Sliced Beef Steak (D)

300 gr beef steak with rocket salad and parmesan flakes

Cod Livornese Style (CE,F)

With tomato, olives, and capers

Desserts

Brownie with Chocolate Mousse (E, N, G, D)

Soft brownie with chocolate mousse and caramel

Tiramisù (E,D)

A classic Italian dessert

Tartlet with Custard and Raspberries (G,E,D)

Shortcrust pastry with custard and fresh raspberries



PRIVATE DINING SEATED MENUS

4 courses €70.00 per person

Pick one for each course

Starters

Raw Scampi, Onion Powder, and Mixed Greens (C)

Marinated raw scampi with onion powder and permaculture mixed greens

Beef Tartare, Wholegrain Mustard, Caperberries (S, SF)

Beef tartare with mustard and caperberries

Fried Artichokes, Mint Mayonnaise (G, E)

Fried artichoke wedges in batter with min mayonnaise

Mains

Amatriciana (G, D)

Short pasta with tomato sauce, guanciale, and pecorino romano

Orecchiette with Turnip Greens (G, D)

Orecchiette pasta with turnip greens with garlic and chili

Pumpkin Ravioli, Butter, and Sage (G, D)

Home made ravioli stuffed with roasted pumpkin, served with butter and sage

Second course

Grilled Tuna (F)

With pizzaiola sauce

Beef Tagliata

Sliced beef steak with rocket salad and parmesan flakes

Grilled Radicchio, Honey, and Red Wine (SF)

Slow-grilled radicchio marinated with honey and red wine

Cod Livornese Style (CE, F)

With tomato, olives, and capers

Desserts

Brownie with Chocolate Mousse (E, N, G, D)

Soft brownie with chocolate mousse and caramel

Ice Cream or Sorbet

Homemade daily selection

Tiramisù (U, D)

A classic Italian dessert

