



To ensure proper service and to access the following menus, the selection of dishes must be the same for all guests. In addition, please inform guests that the chosen dishes are served as individual portions. Water and coffee are included.

€54 PER PERSON

THE MENU INCLUDES 1 STARTER, 1 FIRST COURSE OR MAIN COURSE, 1 SIDE DISH, 1 DESSERT

€64 PER PERSON

THE MENU INCLUDES 2 STARTERS, 1 FIRST COURSE OR MAIN COURSE, 1 SIDE DISH, 1 DESSERT

€74 PER PERSON

THE MENU INCLUDES 1 STARTER, 1 FIRST COURSE, 1 MAIN COURSE, 1 SIDE DISH, 1 DESSERT

Starters

- Beef tartare, mustard and capers (SF, SN)
- Classic Suppli (2 pcs) with Grana Padano, mozzarella and basil (L, G, SD, U, F, A, SM)
- Burrata cheese with arugula salad, tomatoes and oregano (L)
- Fish ceviche, coconut milk, coriander and pickled red onion (SF, C, M, P)

First courses, risotti, soups

- Mezze maniche all'Amatriciana (G, L, SD)
- Creamy zucchini soup, goat cheese and toasted seeds (G, U, L)
- Fusilli pasta with ricotta, basil and toasted almonds (G, L, SD)
- Zucchini risotto with stracciatella and candied lime (SF, SD, SN)

Main courses

- Cauliflower, hazelnut sauce, orange and coffee (L, SD, SF, A, F, SM)
- Beef cheek, its jus and mashed potatoes (L, SD, SF)
- Salmon, green apple, mayonnaise and mixed salad greens (P, C, M, SD)
- Rabbit porchetta with carrots and apples (SF, SD, SN)

Sides

- Oven-baked potatoes
- Mixed green salad
- Roasted vegetables

Desserts

- Chocolate brownie with chocolate mousse and caramel (U, F, G, L)
- Homemade ice cream (U, F, G, L)
- Espresso tiramisù (U, F, G, L)
- Maritozzo filled with whipped cream (U, F, G, L)

