

Private Dining

Min. 10 - Max 50 people

- 3-course menu Op. 1 (antipasto, primo, dolce) €49.00 pp
- 3-course menu Op. 2 (antipasto, secondo, dolce) €55.00 pp
- 4-course menu (antipasto, primo, secondo, dolce) €68.00 pp

Still water, sparkling water and coffee included
Drinks and wine not included

Choose one dish from each category
(the dish selection will be the same for all guests)

Antipasti

- Beef tartare, whole grain mustard, and caper berries (S, SF)
- Thinly sliced veal with tuna sauce, pickled carrots, and crisp capers (P, SF, SD)
- Ceviche with coconut milk and sweet and sour onion (P, SF, SD)
- Suppli with tomato and mozzarella (traditional rice croquettes) (P, SF, SD)

Primi

- Mezza manica all'Amatriciana (G, L)
- Pasta with potatoes and mussels (G, L,SD)
- Zucchini risotto with stracciatella cheese and candied lime (SF, SD, SN)
- Creamy pea soup, goat cheese, and toasted hazelnuts (G,U,L)

Secondi

- Catch of the day with pea sauce and vegetable stew (P)
- Roast beef with its jus, grilled seasonal vegetables and pickled vegetables (SF, SD, SN)
- Beef cheek, mashed potatoes and berries (SF, SD, SN)
- Cauliflower, orange, and hazelnut sauce (G, L, SD)

Desserts

- Brownie with chocolate mousse and caramel (U, FG, L)
- Homemade ice cream
- Espresso Tiramisù (U,L)
- Maritzo with whipped cream (U,L)

