dal 1979

Menù
In compagnia

SPRING/SUMMER

Seafood Menu

Smoked salmon with goat's cheese mousse
Wholemeal focaccina created by our pizza chef

Gragnano paccheri with seafood

Mixed fried seafood with courgette crisps,
potatoes and lemon mayonnaise

Cake or dessert from our pastry kitchen

Izzo Coffee Roastery – Naples
Recoaro Mineral Water

€ 50,00
PER PERSON
(WINE NOT INCLUDED)

Land Menu

San Daniele cured ham with gnocco fritto
Wholemeal focaccina created by our pizza chef

Carnaroli rice with tomato, burrata pearls
and basil pesto

Sliced beef steak with rocket salad,
cherry tomatoes and roast potatoes

Cake or dessert from our pastry kitchen

Izzo Coffee Roastery – Naples
Recoaro Mineral Water

€ 50,00
PER PERSON
(WINE NOT INCLUDED)

USEFUL INFORMATION

MENU PROPOSAL FOR A MINIMUM OF 8 GUESTS

It is possible to personalise your event with a wine pairing selected from our cellar at €5 per person (1 bottle for every 3 guests), or by choosing freely from our wine list (charged according to consumption).

An à la carte menu is available for children.

Personalised menu printing for each table.

Each guest may choose between the meat menu and the seafood menu. Choices must be communicated at the time of booking.

For invoicing purposes, the number of guests confirmed at least 3 days before the event will be considered final.

The booking will be confirmed only upon receipt of a deposit.

Please note that the function room must be vacated by 4:30 pm.

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