



Menù Emozione

SUMMER

Seafood Menu

Cocktail of fresh fruit (non-alcoholic)
Valdobbiadene Prosecco “Jeio” Extra Brut – Bisol
Mozzarella in carrozza on gazpacho sauce

Catalan-style octopus and prawns
Marinated swordfish with courgette julienne and mint
Our house-smoked salmon with rocket and goat's cheese
Gratinated courgette flower stuffed with ricotta and anchovies

Scialatielli pasta with squid, prawns, clams and asparagus

Trio of gratinated seafood featuring sea bass, king prawn
and scallop, served with potato salad and fresh green beans

Cake from our pastry kitchen

Izzo Coffee Roastery – Naples
Recoaro Mineral Water

€ 60,00

PER PERSON

(WINE NOT INCLUDED)

Land Menu

Non-alcoholic fruit cocktail
Valdobbiadene Prosecco “Jeio” Extra Brut – Bisol
Mozzarella in carrozza on gazpacho sauce

San Daniele cured ham with buffalo mozzarella
“Levoni” IGP pistachio mortadella with goat's cheese
“Marco d'Oggiono” hand-sliced salami
Gratinated courgette flower stuffed with ricotta and anchovies

Carnaroli rice with sausage, friggitelli peppers
and saffron strands

Veal fillet with mustard sauce and roast potatoes

Cake from our pastry kitchen

Izzo Coffee Roastery – Naples
Recoaro Mineral Water

€ 60,00

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.

