



Menù Desiderio

SUMMER

Seafood Menu

Non-alcoholic fruit cocktail
Valdobbiadene Prosecco “Jeio” Extra Brut – Bisol
Squid and prawn salad with vegetables and avocado

Chargrilled octopus tentacle on pea cream
and goat's cheese mousse

Fresh scialatielli pasta with monkfish ragù, courgettes
and Taggiasca olives

Roasted meagre fillet with Sicilian-style
vegetable caponata

Lemon sorbet or seasonal fruit sorbet

Cake or dessert from our pastry kitchen

Izzo Coffee Roastery – Naples
Recoaro Mineral Water

€ 70,00

PER PERSON

(WINE NOT INCLUDED)

Land Menu

Non-alcoholic fruit cocktail
Valdobbiadene Prosecco “Jeio” Extra Brut – Bisol
San Daniele cured ham with burrata and gnocco fritto

Veal rolls with pancetta on pea cream

Mamma Rosa's gnocchi with guanciale,
courgettes and ricotta scented with lemon

Sliced Pata Negra pork pluma with chargrilled
sweet peppers and balsamic vinegar

Lemon sorbet or seasonal fruit sorbet

Cake or dessert from our pastry kitchen

Izzo Coffee Roastery – Naples
Recoaro Mineral Water

€ 70,00

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.

