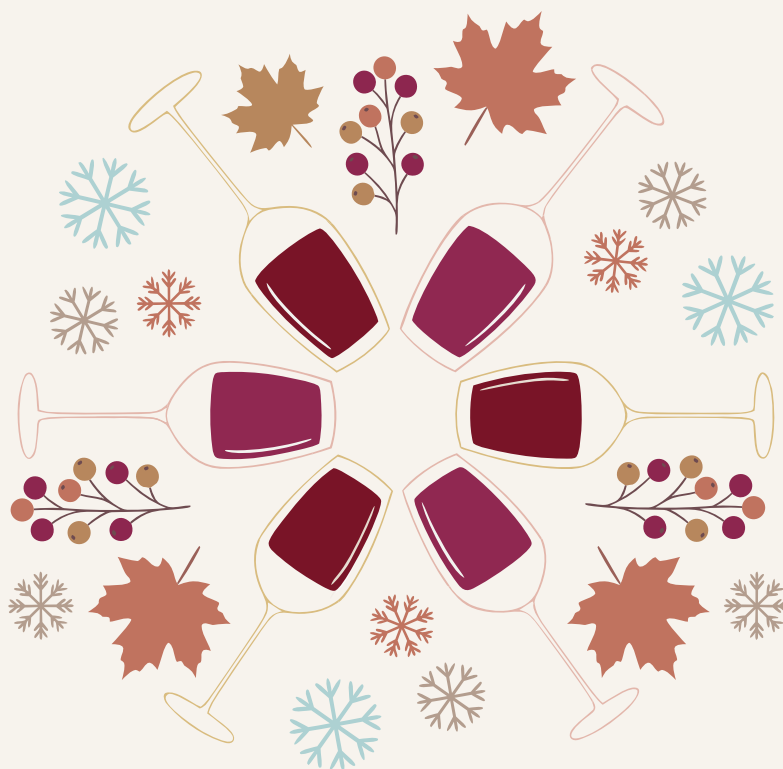




Menù In compagnia

AUTUMN/WINTER

Seafood Menu

Smoked salmon with whipped goat cheese
Prawns in Marie Rose sauce with fennel and oranges
Fried cod fillet with lemon mayonnaise
Wholemeal focaccia, prepared according
to the pizzaiolo's inspiration

Gragnano paccheri with seafood

Gratinated sea bass fillet served on sautéed
spinach with lemon-infused pumpkin cream

Cake or dessert from our pastry selection

Izzo Coffee Roasters – Naples
Recoaro Mineral Water

€ 50,00

PER PERSON

(WINE NOT INCLUDED)

Meat Menu

San Daniele cured ham with fried gnocco
Salame Felino “Marco d’Oggiono”
Melted tomino cheese with crispy speck
Wholemeal focaccia, prepared according
to the pizzaiolo’s inspiration

Carnaroli rice with porcini mushrooms, oven-roasted
pumpkin and thyme-scented Parmesan crumble

Grilled beef tagliata with leeks and roasted potatoes

Cake or dessert from our pastry selection

Izzo Coffee Roasters – 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.

