



Menù Desiderio

AUTUMN/WINTER

Seafood Menu

Non-alcoholic fruit cocktail
Valdobbiadene Prosecco "Jeio" Extra Brut – Bisol

Red tuna tartare with marinated onion
Raw langoustine and red prawn
Seared scallop carpaccio with rocket and fresh goat cheese

Chargrilled octopus tentacle on a leek
and porcini mushroom cream

Risotto with prawns, pumpkin cream and lime

Roasted amberjack fillet with turnip greens
and Taranto-style mussel sauce

Cake from our pastry selection

Izzo Coffee Roasters – Naples
Recoaro Mineral Water

€ 80,00

PER PERSON

(WINE NOT INCLUDED)

Meat Menu

Non-alcoholic fruit cocktail
Valdobbiadene Prosecco “Jeio” Extra Brut – Bisol

Hand-cut Piedmontese Fassona beef tartare with melted
tomino cheese and caramelised red onion

Pan-fried porcini mushrooms on Parmesan cream, served
with a crispy porcini basket and crunchy sausage crumble

Gragnano paccheri with pancetta, artichokes
and Pecorino cheese

Grilled Iberian pork pluma with chimichurri sauce,
potatoes and carrot cream

Cake from our pastry selection

Izzo Coffee Roasters – Naples
Recoaro Mineral Water

€ 80,00

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.

