



Menù Emozione

AUTUMN/WINTER

Seafood Menu

Non-alcoholic fruit cocktail
Valdobbiadene Prosecco “Jeio” Extra Brut – Bisol
Puff pastry raviolo filled with escarola,
served with Taleggio cheese fondue

Octopus with potatoes and Mediterranean-style pesto
Marinated swordfish on a salad of fennel, oranges and pistachios
Our house-smoked salmon with rocket and goat cheese
Oven-baked stuffed squid

Fresh scialatielli pasta with monkfish,
broccoli cream and Sicilian-style bread crumble

Gratinated fish selection featuring sea bass, king prawn,
scallop and roasted mixed vegetables

Cake from our pastry selection

Izzo Coffee Roasters – Naples
Recoaro Mineral Water

€ 60,00

PER PERSON

(WINE NOT INCLUDED)

Meat Menu

Non-alcoholic fruit cocktail
Valdobbiadene Prosecco “Jeio” Extra Brut – Bisol
Puff pastry raviolo filled with escarola,
served with Taleggio cheese fondue

San Daniele cured ham with fried gnocco
Pistachio mortadella DOP “Levoni” with Stracchino cheese
Hand-cut salami “Marco d’Oggiono”
Crispy broccoli and cheese balls

Carnaroli rice with speck, Treviso radicchio,
toasted walnuts and Gorgonzola drops

Veal fillet with porcini mushrooms and roasted potatoes

Cake from our pastry selection

Izzo Coffee Roasters – 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.

