

BANQUET MENU

GLUTEN FREE

starter

BRUSCHETTA

CHERRY TOMATOES, BASIL ON GLUTEN FREE BREAD.

TUNA CARPACCIO

THINLY SLICED RAW TUNA DRESSED WITH DELICATE LEMON DRESSING AND TOPPED WITH SALMON ROE.

LAMB CUTLET

TENDER LAMB CUTLET SERVED ON A BED OF CREAMY SMASHED POTATOES AND A SMOOTH PEA AND MINT PURÉE.

BURRATA

CREAMY BURRATA SERVED WITH FRESH PESTO, CHERRY TOMATOES, BASIL AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL.

main

PRAWN PASTA

PENNE PASTA TOSSED WITH PRAWNS, COMPLEMENTED BY CREAMY STRACCIATELLA, CHERRY TOMATOES AND BASIL.

WAGYU STEAK

SERVED WITH GRILLED ASPARAGUS AND CAVOLO NERO, VELVETY SMASHED SWEET POTATOES, AND A RICH WINE GLAZE.

dessert

GELATO

CREAMY HAZELNUT GELATO PAIRED WITH A CRUNCHY PISTACHIO AND ALMOND PRALINE, FRESH CHERRY.

BANQUET MENU

REGULAR MENU

starter

HOMEMADE FOCACCIA

FRESHLY BAKED IN-HOUSE, SERVED WARM.

TUNA CARPACCIO

THINLY SLICED RAW TUNA DRESSED WITH DELICATE LEMON DRESSING AND TOPPED WITH SALMON ROE.

LAMB CUTLET

TENDER LAMB CUTLET SERVED ON A BED OF CREAMY SMASHED POTATOES AND A SMOOTH PEA AND MINT PURÉE.

ZUCCHINI FLOWERS

CRISPY ZUCCHINI FLOWERS FILLED WITH A DELICATE RICOTTA AND ANCHOVY MIXTURE AND CHERRY TOMATOES.

main

HOMEMADE SQUID INK SPAGHETTI

FRESH SQUID INK PASTA TOSSED WITH PRAWNS, COMPLEMENTED BY CREAMY STRACCIATELLA, CHERRY TOMATOES AND BASIL.

WAGYU STEAK

SERVED WITH GRILLED ASPARAGUS AND CAVOLO NERO, VELVETY SMASHED SWEET POTATOES, AND A RICH WINE GLAZE.

dessert

GELATO

CREAMY HAZELNUT GELATO PAIRED WITH A CRUNCHY PISTACHIO AND ALMOND PRALINE, FRESH CHERRY AND PEPPERMINT TULIE.

BANQUET MENU

VEGETARIAN MENU

starter

HOMEMADE FOCACCIA

FRESHLY BAKED IN-HOUSE, SERVED WARM.

WATERMELON CARPACCIO

THINLY SLICED WATERMELON DRESSED WITH BALSAMIC GLAZE AND YOUGURT.

BURRATA

CREAMY BURRATA SERVED WITH FRESH PESTO, CHERRY TOMATOES, BASIL AND A DRIZZLE OF EXTRA VIRGIN OLIVE OIL.

ZUCCHINI FLOWERS

CRISPY ZUCCHINI FLOWERS FILLED WITH A DELICATE RICOTTA AND ANCHOVY MIXTURE AND CHERRY TOMATOES

main

HOMEMADE SPINACH & RICOTTA RAVIOLI

FRESHLY MADE RAVIOLI FILLED WITH SPINACH AND RICOTTA, SERVED WITH A LIGHT BUTTER AND SAGE SAUCE.

EGGPLANT PARMIGIANA

EGGPLANT BAKED WITH TOMATO SAUCE, SCAMORZA, AND GRANA PADANO, TOPPED WITH FRESH PESTO AND RICOTTA CHEESE.

dessert

GELATO

CREAMY HAZELNUT GELATO PAIRED WITH A CRUNCHY PISTACHIO AND ALMOND PRALINE, FRESH CHERRY AND PEPPERMINT TULIE.