MENU 1

3 servings

STARTER

Focaccia & Olive oil

Vitello Tonnato, thinly sliced veal,
tuna sauce & capers

MAIN COURSE

Rigatoni & Ragu Bolognese

DESSERT

Classic Tiramisu

395KR PER PERSON

MENU 2

3 servings

STARTER

Focaccia & Olive Oil

Hamachi Crudo, green juice,
grapes & pickled onions

MAIN COURSE

Braised beef cheeks in
Barolo & potato puree

Citrus salad

DESSERT

Chocolate mousse from Gianduja,
chocolate crumble & hazelnut

445KR PER PERSON

MENU 3

4 servings

SHARING SNACKS

Focaccia & Olive Oil

Selection of olives

'Sanpietrino All'Amatriciana'

Burrata & Parma ham 24 months DOP

PRIMI

Homemade Gnocchi, grilled mushroom,
pumpkin & Taleggio sauce

MAIN COURSE

Braised beef cheeks in
Barolo & potato puree

Citrus salad

DESSERT

Tart with whipped chocolate ganache & plum

495KR PER PERSON

MENU 4

4 servings

SHARING SNACKS

Focaccia & Olive Oil

Selection of olives

'Sanpietrino All'Amatriciana'

Burrata & Parma ham 24 months DOP

Cacio e ova in bell pepper sauce

PRIMI

Homemade Tortellini with Parma ham DOP &

Mortadella DOP & parmigiano cream

MAIN COURSE
Preordered choice between:

Tuna 'Trapani' potato puree & 'cime di rapa'

Or

Tagliata di Manzo

DESSERT

Chocolate mousse from Gianduja,
chocolate crumble & hazelnut

595KR PER PERSON