Menu Samples

SET MENU I
65 per person

STARTERS

Baby lettuce salad with asparagus, green peas, stracciatella, vinaigrette sauce

Marinated yellowfin tuna tartare with avocado mousse, slow-cooked egg yolk, ciabatta toast

Vitello Tonnato - thinly sliced slow-roasted silverside of veal, creamy tuna sauce, capers, cherry tomatoes

MAIN COURSES

Conchiglie pomodoro pasta with stracciatella, sun-dried tomatoes

Sea bream butterfly with pistachio crust, white wine sauce, spinach, red pepper oil

Chicken Milanese with cherry tomatoes, rocket, parmesan

DESSERTS

Classic tiramisu

Mandarin cheesecake

SET MENU II
75 per person

STARTERS

Burrata with heritage tomatoes, basil pesto, pickled shallots

Cured sea bream with orange, citrus olive oil, red onion

Beef carpaccio with pecorino aioli sauce, anchovies, rocket

MAIN COURSES

Truffle risotto with slow-cooked egg yolk, seasonal black truffle

Tuna steak with artichoke and sun-dried tomato salsa, lemon oil, broccoli

Balsamic glazed slow-cooked short ribs with demi-glace sauce, crispy shallot, celeriac purée

DESSERTS

Classic tiramisu

Amalfi lemon

SET MENU III
95 per person

STARTERS

Truffle arancini stuffed with mozzarella, creamy mushroom sauce

Pan-fried Argentinian prawns with avocado mousse, white wine-garlic sauce, trout caviar

Beef tartare with gherkins, creamy mustard sauce, slow-cooked egg yolk, crostini

MAIN COURSES

Maltagliati pasta with morel mushrooms

Turbot roll with prawn mousse, sautéed spinach, anchovy-caper-butter sauce

Dry aged rib-eye steak with triple-cooked chips, peppercorn sauce
served medium-rare as standard

DESSERTS

Nocciola

Apple Tart Tatin

ADDITIONAL COURSES
Three cheeses selection is available for 10 per person

Menu samples are subject to change due to the seasonality of the products and offerings. Only one set menu can be selected for the whole group.
For groups of above 14 guests individual preorder is required no later than 72 hours prior the event alongside with any allergies or any other dietary requirements.