



GROUP MENU 1

VELLUTATA DI ZUCCA

Creamy pumpkin soup with roasted pumpkin seeds, stracciatella and pumpkin seed oil

ANTREKOOT

Entrecote with berry jus and rosemary potatoes

SEMIFREDDO

Italian dessert with Marsala, black bread and seasonal berries

39€

WITH TWO GLASSES OF WINE

„Antica Osteria“ Bianco
(Verdicchio, Trebbiano) VdT,
Garofoli, Marche

„Antica Osteria“ Rosso
(Montepulciano, Sangiovese) VdT,
Garofoli, Marche

50€



GROUP MENU 2

CARPACCIO DI MANZO

Marinated beef fillet slices with arugula, capers, yuzu
Grana Padano cheese and black truffle

SALMONE COTTO A BASSA TEMPERATURA

Sous vide salmon with lemon sauce and
grilled vegetables

TIRAMISU

39€

WITH TWO GLASSES OF WINE

„Antica Osteria“ Bianco
(Verdicchio, Trebbiano) VdT,
Garofoli, Marche

„Antica Osteria“ Rosso
(Montepulciano, Sangiovese) VdT,
Garofoli, Marche

50€



GROUP MENU 3

INSALATA CAPRESE

Classic salad with mozzarella, tomato and basil pesto

PARMIGIANA DI MELANZANE

Layered dish with eggplant, tomato sauce, mozzarella and Grana Padano cheese

GELATO

39€

WITH TWO GLASSES OF WINE

„Antica Osteria“ Bianco
(Verdicchio, Trebbiano) VdT,
Garofoli, Marche

„Antica Osteria“ Rosso
(Montepulciano, Sangiovese) VdT,
Garofoli, Marche

50€