



GROUP MENU 1

CRUDO DI SALMONE

Lightly marinated salmon with yuzu ponzu, balsamico, olive oil, capers and pickled fennel

ANTREKOOT

Entrecote with berry jus and rosemary potatoes

SEMIFREDDO

Italian dessert with Marsala and seasonal berries

42€

WITH TWO GLASSES OF WINE

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

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

53€



GROUP MENU 2

CARPACCIO DI MANZO

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

BACCALA

Oven-baked cod with semi-dried cherry tomatoes,
capers and tomato sauce

TIRAMISU

42€

WITH TWO GLASSES OF WINE

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

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

53€



GROUP MENU 3

BRUSCHETTA

Roasted focaccia with tomato salsa, stracciatella and arugula

PARMIGIANA DI MELANZANE

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

PANNA COTTA

42€

WITH TWO GLASSES OF WINE

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

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

53€