

# FESTIVE SET MENU

3 COURSES - 29.90

AVAILABLE FOR PARTIES OF 6 OR MORE



## STARTERS

### SMOKED SALMON AND BEETROOT CARPACCIO

WITH CAPERBERRIES AND A HONEY AND MUSTARD DRESSING

### POLPETTE AL SUGO

WITH A TOMATO AND GARLIC SAUCE

### BRUSCETTA

WITH BASIL OLIVE OIL AND BALSAMIC GLAZE

## MAINS

### TAGLIATELLE

WITH A WILD MUSHROOM SAUCE AND TRUFFLE OIL

### SPIGOLA ALLA PUTTANESCA

WITH CHERRY TOMTATOES, OLIVES, CAPERS AND ANCHOVIES

### BRACIOLA

IN TOMATO SAUCE WITH SOFT POLETNA AND FRESH BASIL

### POLLO CREMA FUNGHI

WITH MUSHROOMS IN A CREAMY WHITE WINE SAUCE

## DESSERTS

### CROSTATA FRUTTI DI BOSCO

WITH CHANTILLY CREAM AND DELICIOUS WILD BERRIES

### CARAMELLO POSITANO

WITH CRUSHED AMARETTO BISCUITS, ALMONDS AND AMARETTO LIQUEUR

### TIRAMISU

MADE WITH A SECRET MIX OF LIQUEURS



YOU CANNOT MIX AND MATCH WITH THE A LA CARTE AND FESTIVE SET MENU.