



GROUPON SET MENU

STARTER

Burrata con Brunoise di Pomodori e Pistacchio (D,V,N)

Fresh Burrata with Brunoise Heirloom Tomato and Pistachio

OR

Insalata di Rucola con Pomodorini e Parmigiano (V,D)

Fresh Rocket Salad with Cherry Tomatoes and Parmesan Cheese

OR

Insalata di Tonno (F)

Fresh Mesclun Greens and Seasonal Salad, with Tuna Chunks in Olive Oil, Onions, Olives and Cherry Tomato

MAIN COURSE/PASTA

Filetto Di Manzo con Porcini e Puree di Patate (D)

Roast Grain Fed Tenderloin of Beef, Porcini Mushroom and Mashed Potatoes

OR

Bucatini Amatriciana (G,C,D)

Bucatini Pasta with Cured Beef Panceta, Tomato Sauce

And Pecorino Romano

OR

Gnocco Alla Sorrentina con Pomodoro e Stracciatella Di Bufalo (G,D,E)

Signature Homemade Potato Gnocco, Cherry Tomatoes and Stracciatella Cheese Bufalo

OR

Tonnarello Cacio e Pepe con Spuma di Parmigiano (G,D)

Fresh Tonnarello Pasta, Pecorino Cheese and Black Pepper with Parmesan Foam

DESSERT

BABA AL RU M CO N C REMA CHANTI LLY ALLA VANIGUA (A, D,E, G,)

Three Rum Sponge cake with Vanilla Chantilly

OR

Tiramisu (D,E)

Classic Italian Tiramisu

Beverage Selection:

Soft Beverage Package: Pepsi, Diet Pepsi, 7-up, Diet 7-up, Ginger Ale

House Wine Package: Dry Red, Rose and White Wine

(S)- Seafood, (P)- Peanuts, (SB)-Soybeans, (N)-Nuts,(F)-Fish, (E)-Eggs (SS)- Sesame Seeds, (D)-Dairy, (G)- Gluten, (C)-Celery, (MD)-Mustard, (SD)- Sulphur Dioxide,(CS)- Crustaceans,(V)-Vegetarian, (VG)- Vegan, (A)- Contains Alcohol

Dear Guest, we kindly request you to inform us if you or any of your guest have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.