



FOUR COURSE DINNER MENU

SEA BASS CARPACCIO

*With crunchy Vegetables, Lemon Confit,
Bottarga Condiment*



TRUFFLE RISOTTO

With Porcini Mushrooms and Parmesan Cheese



VEAL FILET

*Pan-seared and served with white Asparagus Ragoût,
Porcini Mushrooms, Shallots Confit and
Chianti flavoured Jus*



TIRAMISU 'VIVALDI STYLE'

Our own version of this classic dessert



Coffee and Petit Fours

Price: EUR€ 55.00 per person



THE EXTRAORDINARY

ITALIAN TASTE

SIX COURSE DINNER MENU

SEA BASS CARPACCIO

*With crunchy Vegetables, Lemon Confit,
Bottarga Condiment*



SQUID INK RAVIOLI

Crab and Lobster, Shellfish Emulsion



TRUFFLE RISOTTO

With Porcini Mushrooms and Parmesan Cheese



CORVINA

*Pan-roasted, Fennel Confit, Salicornia,
Bouillabaisse with Lemongrass*



VEAL FILET

*Pan-seared and served with white Asparagus Ragoût,
Porcini Mushrooms, Shallots Confit and
Chianti flavoured Jus*



TIRAMISU 'VIVALDI STYLE'

Our own version of this classic dessert



Coffee and Petit Fours

Price: EUR€ 68.00 per person



***SELECTED ITALIAN WINES SERVED WITH
FOUR COURSE DINNER MENU***

Prosecco Aldegheri, D.O.C,



Chardonnay Nozzole, I.G.T, Folonary



Chianti Classico Nozzole, D.O.C, Folonary



Bava Moscato D' Asti,

Price: EUR€ 25.00 per person



***SELECTED ITALIAN WINES SERVED WITH
SIX COURSE DINNER MENU***

Prosecco Aldegheri, D.O.C



Soave Classico, D.O.C, Aldegheri



Chardonnay Nozzole, I.G.T, Folygonary



Silenzio Coste, Ghirlanda, I.G.T



Chianti Classico Nozzole, D.O.C, Folygonary



Bava Moscato D' Asti

Price: EUR€ 35.00 per person