



## GROUP MENU 1

### CARPACCIO DI MANZO

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

### BACCALA

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

### TIRAMISU

**39€**

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### 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

### CRUDO DI SALMONE

Salmon carpaccio with yuzu ponzu, balsamico, olive oil and fencol

### ENTRECÔTE

Entrecôte, berry jus, rosemary potatoes

### SEMIFREDDO

Italian dessert with Marsala and seasonal berries

**39€**

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### 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 buffalo mozzarella, tomato, and basil pesto

### PARMIGIANA DI MELANZANE

Layered dish with eggplant, bell pepper, mozzarella, Grana Padano, and fresh salad

### GELATO

**39€**

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### WITH TWO GLASSES OF WINE

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

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

**50€**