



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

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 2

VITELLO TONNATO

Veal slices with roasted capers, arugula,
Grana Padano cheese and Tonnato sauce

BACCALA

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

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€



GROUP MENU 3

VELLUTATA DI ZUCCA

Creamy pumpkin soup with roasted pumpkin seeds,
stracciatella and pumpkin seed oil

PARMIGIANA DI MELANZANE

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

GELATO

Vanilla flavour

42€

WITH TWO GLASSES OF WINE

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

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

53€