



GROUP MENU 1

TO SHARE

- Aubergine parmigiana with parmesan crisp
- Crispy roll filled with prawns, finocchiona and zucchini
- “I Pagliacci” pizza

MAIN

Red tuna tataki served with veggies, tender wheat and kimchi mayonnaise

or

“Secreto iberico” served with mushrooms and berries risotto

DESSERT

Tiramisú

DRINKS

Water, soft drinks, beer, coffee and Limoncello

White wine: Nivarius

Red wine: Proelio crianza

55,00€

Info and reservations +34 971 603 386



GROUP MENU 2

TO SHARE

- Foie “fake” tomato and raspberries
- “Soprano” pizza
- Grilled octopus with potato parmentier, sobrasada and pesto chlorophyl

MAIN

Grated cod served with citric sauce, apricot and pea cream

or

Grilled entrecote with seasonal vegetables

DESSERT

Sicilian “de-constructed” cannoli

DRINKS

Water, soft drinks, beer, coffee and Limoncello

White wine: Nivarius

Red wine: Proelio crianza

59,00€

Info and reservations +34 971 603 386



GROUP MENU 3

STARTER

Red tun atartar with avocado, mango, pomodoro
consommé, curated yolk and wakame seaweed salad

MAIN

Angus tagliata served with rocket, parmesan,
raspberries and toasted almond
or
Carbonara Tagliatelle “2.Egg”

DESSERT

Limonmisú with berries

DRINKS

Water, soft drinks, beer, coffee and Limoncello
White wine: Nivarius
Red wine: Proelio crianza

60,00€

Info and reservations +34 971 603 386



GROUP MENU 4

TO SHARE

- Caprese “flower” with homemade pesto oil
- “Madame Butterfly” pizza
- White beef carpaccio with parmesan foam and truffle sauce



MAIN

Rodaballo with squid ink risotto and basil all i olli
or
Marsala duck confit with oranges from Sóller and potato parmentier



DESSERT

Mascarpone cheesecake with red berries

DRINKS

Water, soft drinks, beer, coffee and Limoncello
White wine: Nivarius
Red wine: Proelio crianza

61,00€

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GROUP MENU 5

TO SHARE

- Crispy “ice-cream” cone filled with sea-bass ceviche, avocado and pecorino foam
- Sirloin steak cannelloni, foie, walnut béchamel and pistachio pesto
- Truffle and speck pizza

MAIN

Sea-bass supreme with Cacionerone gratin, pea cream and yuzu caviar

or

Tenderloin tournedó with foie gras and truffle, creamed potatoes and baby vegetables

DESSERT

Strawberry Tiramisu

DRINKS

Water, soft drinks, beer, coffee and Limoncello

White wine: Doga delle Calvule - Vermentino

Red wine: Conte di Campiano - Primitivo di Manduria

62,50€

Info and reservations +34 971 603 386



GROUP MENU 6

STARTER

Hake supreme with short stock on citrus pickled shrimps, clams and mint pea cream

MAIN

Rack of lamb in green pistachio crust,
Castello Monaci demi-glace and sautéed vegetables
or

Tagliatelle with Parmigiano Reggiano and truffle cream

DESSERT

Lemon pie

DRINKS

Water, soft drinks, beer, coffee and Limoncello

White wine: Doga delle Calvule - Vermentino

Red wine: Conte di Campiano - Primitivo di Manduria

64,00€

Info and reservations +34 971 603 386



GROUP MENU 7

TO SHARE

- “Barese” focaccia with goat cheese, ‘nduja, honey and walnuts
- Smoked salmon salad with ricotta and tender sprouts

MAIN

Confit suckling pig served with acid apple and parmentier

or

Tagliatelle with pesto and flambeed red tuna

DESSERT

Cointreau and green pepper flambeed strawberries with vanilla ice-cream

DRINKS

Water, soft drinks, beer, coffee and Limoncello

White wine: Doga delle Calvule - Vermentino

Red wine: Conte di Campiano - Primitivo di Manduria

65,00€

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GROUP MENU 8

STARTER

Lobster and ricotta salad with tender sprouts and white asparagus



MAIN

Sirloin steak Wellington with Oporto sauce
or
"30 Pesci" spaghetti with red king prawn



DESSERT

Red velvet cake with strawberries

DRINKS

Water, soft drinks, beer, coffee and Limoncello
White wine: Doga delle Calvule - Vermentino
Red wine: Conte di Campiano - Primitivo di Manduria

76,00€

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