

# PACKAGES DINNER SHOW

## PACKAGE DINNER SHOW BRONZE

**\*\* 45€ \*\***

**2 course Dinner**  
**(starter + main course)**  
with choice of menu of  
meat, fish or vegetarian

Water and wine (1 bottle every 4)  
Covered  
After dinner DJ set (opt.)

## PACKAGE DINNER SHOW SILVER

**\*\* 55€ \*\***

**3 course Dinner**  
**(starter + first course + main course)**  
with choice of menu of  
meat, fish or vegetarian

Water and wine (1 bottle every 4)  
Covered  
After dinner DJ set (opt.)

## PACKAGE DINNER SHOW GOLD

**\*\* 65€ \*\***

**Aperitif with flute Prosecco**

**3 course Dinner**  
**(starter + first course + main course)**  
with choice of menu of  
meat, fish or vegetarian

**Dessert**

Water and wine (1 bottle every 4)  
Covered  
After dinner DJ set (opt.)

## PACKAGE DINNER SHOW DIAMOND

**\*\* 70€ \*\***

**Aperitif with flute Prosecco**

**3 course Dinner**  
**(starter + first course + main course)**  
with choice of menu of  
meat, fish or vegetarian

**Dessert**

**1 drink**

Water and wine (1 bottle every 4)  
Covered  
After dinner DJ set (opt.)

### IMPORTANT NOTE

**THE PACKAGE MUST BE UNIQUE FOR ALL GROUP MEMBERS**

**INSIDE THE SAME PACKAGE IT IS POSSIBLE TO MIX DIFFERENT MENUS (EX. TOT MEAT MENU, TOT FISH AND TOT VEGETARIANS)**

## Fish Menu

# Sound of the sea

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Shrimp in kataifi paste with coriander oil and lime and beetroot mayonnaise  
(1,2,5,7)

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Spaghetti with tomato confit cream, sea bass and marinated courgettes (1,3,4,7,9,14)

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Stewed swordfish steak, fried aubergines and salted ricotta (1,2,4,5,9,12,14)

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*Water, Red or White wine "Maison" (1 bottle every 4 people)*

## Meat Menu

# THE MEAT PERFORMANCE

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Roman focaccia with rosemary buffalo stracciatella and mortadella (1,4,5,12)

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Braised veal tortello on milanese risotto cream (1,3,7,9,12)

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Sirloin of black angus with 3 peppers with potatoes and herbs (7,9,12)

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*Water, Red or White wine "Maison" (1 bottle every 4 people)*

Vegetarian Menu  
**ORTO IN CITTA'**

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Warm celeriac and artichoke salad, parmesan flakes and essence of Piennolo  
cherry tomatoes (7,9)

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Risotto beetroot cashew nut and salted butter (5,7,9)

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Pumpkin and amaretti flan on Zola fondue (3,7,9,12)

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*Water, Red or White wine "Maison" (1 bottle every 4 people)*

## Vegan Menu

# VegVibe

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Zucchini stuffed with black chickpea hummus and cashew nuts (5-8)

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Rice dumpling with soy vegetable wok (6-9)

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Eggplant parmigiana with tofu, tomato and basil scent (1,5,6,8,9)

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*Water, Red or White wine "Maison" (1 bottle every 4 people)*

\*product frozen at origin or slaughtered on site

some products are subject to market arrival to ensure their freshness and quality

**SUBSTANCES OR PRODUCTS  
THAT CAUSE ALLERGIES  
OR INTOLERANCES**

1. Cereals containing gluten (wheat, spelled, khorasan wheat, rye, barley, oats)
2. Crustaceans
3. eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and milk products (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulphites (if in concentrations above 10 mg / kg or 10 mg / liter)
13. Lupins
14. Molluscs