



ROOF GARDEN RESTAURANT

MENU' SUGGESTIONS FOR WORKING LUNCH € 56,00

MENU' A

RISOTTO WITH PROSECCO DI VALDOBBIADENE E PROVOLA
PARMESAN
and/or
PENNETTE WITH EGG-PLANT & FRESH CHEESE or FETTUCINE IN MUSHROOMS SAUCE

VEAL ESCALOPE "PRINCESSE" (with asparagus tips)
fresh vegetables of season

FRUIT SALAD or SOFT ICE-CREAM WITH MARRON GLACE'

MENU' B

RISOTTO WITH SAFFRON or WITH HERBS
and/or
SHORT MACARONI WITH ZUCCHINI, EGGS & SAFFRON

SLICE OF SALMON IN SAUCE
fresh vegetables of season

FOREST BERRIES FRUITS CAKE or SOFT ICE.CREAM WITH PISTACHIO

MENU' C (typical roman menu)

BUCATINI ALLA AMATRICIANA
MIXED BEANS SOUP
RIGATONCINI ALLA CARBONARA
GNOCCHI ROMAN STYLE

VEAL WITH HAM & SAGE IN WHITE WINE SAUCE
CHICKEN WITH SWEET PEPPERS
fresh vegetables of season

ZUCCOTTO ALLA ROMANA or FRESH CHEESE TART

The prices are per person, for a minimum of 20 pax, including water, white and red d.o.c. wines (1/2 bott. p.p.), coffee, IVA, and are valid until 31/3/2023. The menus are composed by 1 first course (or combining of 2), 1 main course and 1 dessert. **The choice of the courses has to be the same for all guests and has to be confirmed at least three days before the event.** For a number less than 20 pax the price is to be increased by 10%. The exclusive use of the dining room will be granted upon a guaranteed payment for a minimum of 90 guests. The service time is from 12:30pm to 3:30pm. After that time there is an extra cost of € 200,00 for every half hour. **Additional costs** : Printed menus with coloured card € 3,50 p.p.
Parchment seating-plan € 100,00/160,00. - Piano live music € 200,00.