



ROOF GARDEN RESTAURANT

MENU' SUGGESTIONS FOR WORKING LUNCH € 61,00

MENU' A

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

VEAL ESCALOPES "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 Doc wines (1/2 bott. p.p.), coffee, VAT, and are valid until 31/3/2024. 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 7 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 € 220,00 for every half hour.

ADDITION COSTS: Printed menus with coloured cord € 4,50 p.p. - Parchment seating-plan € 150,00/200,00. -
Piano live music € 250,00