



BARBIERE DI SIVIGLIA DI GIOACHINO ROSSINI MENU

Parmigiana di melanzane con burrata

Aubergine, mozzarella, tomato, basil, parmesan and burrata slices.



Mezzelune di funghi

Stuffed with mushrooms served with walnut sauce and melted taleggio cheese.



Sorbet



Polipo alla pizzaiola

Grilled octopus, served with pizzaiola sauce, garlic, oregano, tomato, toasted bread with oil and garlic.



Chocolate tender cake

With mascarpone ice cream.



Coffee, tea and Limoncello.

Drinks are not included.

PRICE: €50*

* Menu service for the full table / Minimum of 2 persons.
Price per person. VAT included



DI RIGOLETTO DI GIUSEPPE VERDI MENU

Tavolozza classica italiana

Handmade Italian sausage and cheese board, a tour of the gastronomic delights of Italy.



Ravioli di burrata

Stuffed with burrata cheese, accompanied by tomato sauce and basil.



Sorbet



Maialino

Roast suckling pig terrine accompanied with truffled potato millefeuille spinach.



Homemade Tiramisu

Accompanied with coffee ice cream.



Coffee, tea and Limoncello.

Drinks are not included.

PRICE: €55*

* Menu service for the full table/ Minimum of 2 persons.
Price per person. VAT included.