

From us for You
Autumn - Winter 2024





Menu proposal for companies
only after advance booking from 8 people

Menu 1

Antipasti

Burrata di Bufala · stewed cherry tomatoes
aromatic pesto

Primi

Paccheri di Gragnano · tender oxtail ragout
Colatura di Parmigiano

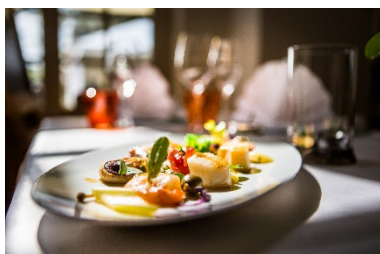
Secondi

Loup de mer from the oven
Carnaroli risotto with saffron
or
Chianina fillet of beef · Barolo - jus
Side dishes according to market/daily offer

Dolci

Panettone - Tiramisu

Menu price per person with fish main course 78,00 Euro
Menu price per person with beef fillet main course 82,00 Euro





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Menu 2

Antipasti

Scottish wild salmon tartare
Wasabi cucumbers

Primi

Homemade tagliolini · black truffle from Umbria
(white truffle on request)

Secondi

Barbarie duck breast · pink pepper berries · port wine - jus
or
72 hours tender braised veal shoulder · Barolo - Herbs -Jus
Each side dish according to market/daily offer

Dolci

Raspberry champagne sorbet

Menu price per person 75,00 Euro





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Menu 3 >vegetarian<

Antipasti

Mozzarella di Bufala · noble tomato variation
Basil - Pesto

Primi

Spaghetti di Gragnano with Parmigiano Reggiano aged for 36 months

Secondi

Carnaroli risotto with noble radicchio di Treviso

Dolci

Carroccia's organic olive oil - Panna Cotta
Carroccia fig compote

Menu price per person 65,00 Euro





The conditions

Dear guests,

these menu proposals are only possible under the following conditions:

- each of the menus can be ordered only for 8 people or more
- **a common menu** must be chosen for the whole company
- the menu is subject to seasonal or purchasing changes
- If **a meat dish and a fish dish** are desired for the main course, the respective number must be communicated five working days in advance.
The following applies: fish according to daily offer and daily price on the day of the event.
- **Vegetarians, vegans, allergies, intolerances?** Ask your guests and inform us in time.
In the past we also had a vegetarian and a vegan menu on offer. Since the demand is too low for it, the following rule now applies again:
Please note, applies to all menus:
If there are not eight vegetarian menus together, the dishes for individual vegetarians as well as for vegans, allergy sufferers, etc. will be adapted to the menu chosen for the company according to the daily offer on the day of the event.
- Notification of the **final number of person** in a party: **five working days before** the day of the event - this is the basis for our orders, preparations and invoicing.

All prices include VAT and service.

Please do not hesitate to contact us if you have any questions.

Your Orangerie - Team





Wine & Sparkling Wine - Recommendation

Champagne & Prosecco

Spumante Exe	Pescaja	45,00
Champagne Brut Selection Carroccia	Breton Fils	82,00
Ferrari Brut	Ferrari	56,00
Ferrari Rosé	Ferrari	59,00

White wine

Monferrato	2023 Carroccia	37,00
Grechetto	2023 Napolini	39,00
Pinot Grigio	2023 Feudi di Romans	39,00
Valloresia Procanico	2023 Villa Caviciana	41,00

Red wine

Primitivo	2021 Tagaro	36,00
Sagrantino di Montefalco	2017 Carroccia	45,00
Nebbiolo	2019 Pio Cesare	51,00
Brunello di Montalcino	2012 La Poderina	(instead 90,00) 75,00

bottles 0,75 l

For a further selection please ask for our extensive wine list.

