

From us for You
Spring 2025





Menu proposal for companies
only after advance booking from 8 people

Menu A

Antipasti

Burrata di Bufala · noble tomato variation
Organic basil - Pesto

Primi

Homemade tagliolini · black truffle from Umbria

Secondi

Fillet of Scottish wild salmon
mediterranean style

or

Chianina fillet of beef · Barolo - jus
Side dishes according to market/daily offer

Dolci

Amalfi lime 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 B

Antipasti

Scottish wild salmon tartare
Wasabi cucumbers

Primi

Rigatoni di Gragnano · homemade organic basil pesto

Secondi

Guinea fowl breast from small breeders
Herb jus alla Toscana

or

72 hours tender braised veal shoulder · Sagrantino - Herbs -Jus
Each side dish according to market/daily offer

Dolci

Raspberry champagne sorbet

Menu price per person 78,00 Euro





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Menu C

>vegetarian<

Antipasti

Mozzarella di Bufala · noble tomato variation
Organic basil - Pesto

Primi

Spaghetti di Gragnano
Parmigiano Reggiano aged for 36 months

Secondi

Stuffed eggplant
'Bolognese' vegetarian

Dolci

Panna Cotta · fruit mirror

Menu price per person 68,00 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.

Please note, applies to all menus:

Each menu can be booked for a minimum of eight people. Of course, the individual courses are adapted accordingly for vegetarians, vegans and allergy sufferers.

- 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

Arneis	2024 Pescaja	41,00
Grechetto	2023 Napolini	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

bottles 0,75 l

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

