

EVENING MENU - 3 COURSES

The menu must be selected by all members of the group.
Antipasti and Primi is served to share.
Dolci is plated per person.

1. SERVING - ANTIPASTI

Carpaccio

Slices of beef with truffle mayo, arugula,
pine nuts, olive oil and parmesan

&

Bruschetta Pomodoro (V)

Toasted bread, tomatoes, mascarpone, onion, olive oil and basil

*Wine suggestion: 2023 Soave 'San Michele', Ca' Rugate or
2022 Rosso di Montepulciano, Poliziano*

2. SERVING - PRIMI

Conchiglie con Gamberi

Conchiglie pasta with roasted tiger prawns, pointed
cabbage, chili, garlic and basil in spicy tomato sauce

&

Grappa's selection of stone oven pizza

Wine suggestion: 2021 Valpolicella, Rio Albo, Ca' Rugate

3. SERVING - DOLCI

Cioccolato Al Vaniglia (V)

Dark chocolate cake with vanilla ice cream and salted almonds

Wine suggestion: 2021 Albino Rocca Moscato d'asti

PRICE PER PERSON - 375 KR.

*WINE MENU: THREE GLASSES OF THE RECOMMENDED WINES
INCL. AD LIBITUM WASEEN WATER - 275 KR.*