

## 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

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#### **Bruschetta Funghi (V)**

Toasted bread, mushrooms, garlic and mascarpone

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

### 2. SERVING - PRIMI

#### **Casarecce con Gamberi**

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

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#### **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.*