

## MENU DELLA CASA

The menu must be selected by all members of the group.  
Primi (main) must be chosen beforehand.

### 1. SERVING - ANTIPASTI

#### **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

#### **Salmone**

Baked Faroese salmon, broccolini, cabbage,  
potatoe purée and lemon sauce

Or

#### **Ribeye**

baked Jerusalem artichokes, pickled onions,  
potato croquettes with thyme and red wine sauce  
(+70 kr. per person)

*Wine suggestion: 2021 Barbera 'Trevigne', Domenico Clerico*

### 3. SERVING - DOLCI

#### **Tiramisu**

Famous Italian mascarpone dessert with  
lady fingers, strong coffee, Marsala and cocoa

*Wine suggestion: 2007 Marsala 'Targa', Florio*

*PRICE PER PERSON - 395 KR.*

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