

# *Tifosi*

## *To share*

### **Insalata Luigi**

Salad mezclum, cherry tomato, pear, parmesan, pine nuts, ricotta and Modena vinegar

### **Mortadella D.O.P al pistacchio**

Mortadella D.O.P. with pistachio and parmesan cheese with 24 months of curing

### **Pane di pizza**

Pizza bread with garlic, rosemary, olive oil and oregano

### **Provolone nel forno a legna**

Melted provolone cheese in a wood-fired oven with cherry tomatoes and oregano

### **Melanzane fritte con miele e pecorino al tartufo**

Eggplant fried with honey and truffled pecorino cheese

## *Main course to choose*

### **Rigatoni alla carbonara**

Rigatoni with egg, parmesan, guanciale, onion and black pepper

### **Milanesa alla napoletana**

Chicken milanesa with napolitan sauce and mozzarella cheese

### **Gnocchi alla Sorrentina**

Potato gnocchi with mozzarella, tomato sauce, basil, parmesan and black pepper

### **Risotto gorgonzola e noci**

Risotto with gorgonzola cream, walnuts and parmesan cheese

### **Pizza**

Margherita, Prosciutto, 4 Formaggi or Caprichosa

## *Dessert to choose*

Tiramisu

Panna cotta with red berries

Gelato: Chocolate, Vanilla or Strawberry

## *Drinks*

Water, soft drinks, beer or wine  
Coffee with gathering

PVP: 40€ per person

# Corleone

## To share

### Insalata burrata

Creamy mozzarella salad with arugula, cherry tomato, pesto and toasted pine nuts

### Tartare di salmone e mango

Salmon, mango and avocado tartar with soy, lime and ginger vinaigrette

### Pane Pizza

Pizza bread with garlic, rosemary, olive oil and oregano

### Melanzane alla parmigiana

Eggplant pie with parmesan, mozzarella, tomato, basil and pesto sauce

### Cozze alla marinara

Mussels with cherry tomatoes, garlic, white wine, fish fumet and genovese pesto

## Main course to choose

### Rigatoni alla norma

Rigatoni with cherry tomato sauce, eggplant, basil, oecorino cheese and buffalo mozzarella cheese

### Spaghetti alla carbonara

Spaghetti with egg, parmesan, guanciale, onion and black pepper

### Raviolidi di zucca e parmigiano

Fresh pasta stuffed with pumpkin and parmesan with parmesan cream

### Risotto al nero di sepia

Risotto with cuttlefish, squid ink, fried squid legs and citrus mayonnaise

### Pizza

Margherita, Prociutto, 4 Formaggi or Caprichosa

### Tagliata alla fiorentina

Grilled beef entrecote

### Filetto di spigola all'aglio novello

Sea bass with tender garlic

## Dessert to choose

Sicilian cannoli filled with ricotta and chocolate with pistachio granola

Tiramisú

Lemon sorbet

## Drinks

Water, soft drinks, beer or wine

Coffee with gathering

PVP: 45€ per person



RISTORANTE PIZZERIA  
FORNO A LEGNA

# *Napoli*

## *To share*

### **Insalata Caprese**

Tomato salad with buffalo mozzarella and basil vinaigrette

### **Selezione D.O.P. di affettati italiani con parmesano**

P.D.O. selection of Italian cured meats (pistachio mortadella, coppa, porchetta and prosciutto San Daniele) with parmesan cheese

### **Focaccia Luigi**

With garlic, rosemary, oregano, stracciatella, cherry tomatoes, pesto sauce and basil

### **Frittura di calamari**

Fried squid

### **Involtini di melanzane**

Eggplant roll with provolone cheese, cooked ham, tomato sauce, parmesan and pesto sauce

## *Main course to choose*

### **Paccheri alla amatriciana, stracciatella, basilico e menta**

Paccheri with guanciale, tomato sauce, onion, chilli, stracciatella, basil and mint

### **Cappellaccio di bufala e basilico**

Fresh pasta stuffed with buffalo mozzarella with tomato, parmesan and basil sauce

### **Risotto funghi porcini e tartufo**

Risotto with funghi porcini, cream, parmesan and truffle powder

### **Pizza**

4 Stagioni, Riavulill or Barcelona 92

### **Filetto funghi alla piastra o al gongozola**

Grilled beef tenderloin or with gorgonzola sauce

### **Salmone mimosa**

Salmon with saffron and pink pepper sauce

## *Dessert to choose*

Tiramisú

Cheesecake with red berries

Chocolate coulant

## *Drinks*

Water, soft drinks, beer or wine

Coffee with gathering

PVP: 50€ per person



RISTORANTE PIZZERIA  
FORNO A LEGNA

# BOOKING TERMS AND CONDITIONS

## **Payment conditions**

A prior payment of 50% of the total amount of the service will be requested upon confirmation of the group ). The remaining 50% will be paid 7 (seven) on the day of the event.

## **Billing terms**

Invoicing will be based on the last confirmation, which must be made 7 (seven) days prior to the service, in which all the details and characteristics of the service/event will be definitively established.

## **Cancellation policy**

Cancellations or cancellations prior to 7 (seven) days of the service/event will not have any penalty (the total amount paid will be returned).

Cancellations or cancellations made within 7 (seven) days prior to the service, will have a penalty of 50% of the value of the service/event.

Prices include VAT.