



Spring 2025 Events Menu

4 courses € 65 - 3 courses € 55

Starters

- Platter of local cold cuts
- Heart-shaped phyllo dough with seasonal vegetable filling
- Leek and pepper madeleines with creamed potatoes
- Stuffed tomato with radicchio, pistachios and crispy bacon, with cream of broad beans

First course

- Risotto with courgettes, honey-caramelised Datterini confit tomatoes and goat cheese
- Ravioli stuffed with braised beef, with creamed broccoli and breadcrumbs
- Rigatoni with pea foam and ham pearls
- Vegetarian lasagnette with vegetables from the Oasis

Second course

- Fillet of pork in herb crust on a bed of courgettes and sunflower sprouts
- Roast pork with ham, spinach and dairy cheese, with baked potatoes
- Medallions of seasonal vegetables with fennel cream and lime powder

Dessert

- Tart with custard and fresh seasonal fruit
- Mimosa sponge cake with strawberries
- Chocolate sponge cake with mascarpone cream and caramel and chocolate ganache
- Sant'Honoré

€ 65 - 4 courses of your choice, the same for the whole table. including welcome prosecco, 1 glass of wine, moscato, water and coffee

€ 55 - 3 courses of your choice, the same for the whole table. including welcome prosecco, 1 glass of wine, moscato, water and coffee



Children Menu

- White or red pasta
- Milanese chicken cutlet with baked potatoes
- Dessert of the day

€ 35 - 3 courses including cover charge, water

READ THE INFORMATION ON THE PRESENCE IN FOOD OF INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES
We inform our customers that the food and beverages prepared and administered in this establishment may contain ingredients or adjuvants considered allergens. List of allergenic ingredients used in this exercise and present in Annex II of EU Reg. No. 1169/2001 – “Substances or products that cause allergies or intolerances”:

1) Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut)
- 2) Crustaceans and crustacean products - 3) Eggs and egg products - 4) Fish and fish products - 5) Peanuts and peanut products - 6) Soya and soy products - 7) Milk and milk-based products including lactose - 8) Nuts and nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and products thereof) - 9) Celery and celery products 10) Mustard and mustard products - 11) Sesame seeds and sesame products - 12) Sulphur dioxide and sulphites - 13) Lupin and lupin products - 14) Molluscs and clam products

On request, we have a list of allergens for individual dishes available to

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