

37€ / PAX  
IVA incluido / VAT included

# FORMA E SAPORE

## MENÚ GRUPO

### ENTRANTES INCOMING

PARA COMPARTIR / TO SHARE:

BURRATA PUGLIESE, RUCULA, MIEL Y TRUFA (V)  
BURRATA PUGLIESE, ROCKET, HONEY AND TRUFFLE (V)

FOCACCIA ROMANA CON JAMÓN SPECK Y ROMERO  
FOCACCIA ROMANA WITH SPECK HAM AND ROSEMARY

BERENJENA ASADA CON SAN MARZANO Y QUESO CABRA (V)  
ROASTED EGGPLANT WITH SAN MARZANO AND GOAT CHEESE (V)

### PLATO PRINCIPAL MAIN COURSE

INDIVIDUAL A ELEGIR / CHOOSE INDIVIDUALLY:

TAGLIATELLE AL PESTO DE PISTACHO Y BURRATA (V)  
TAGLIATELLE WITH PISTACHIO PESTO AND BURRATA (V)

PACCHERI CARBONARA CON "GUANCIALE" CRUJIENTE  
PACCHERI CARBONARA WITH CRUNCHY "GUANCIALE"

TORTELLONI CON SALSA CREMOSA DE SETAS Y TRUFA (V)  
TORTELLONI WITH CREAMY MUSHROOM AND TRUFFLE SAUCE (V)

LASAGNA BOLOGNESE CON PARMIGIANO  
LASAGNA BOLOGNESE WITH PARMIGIANO CHEESE

LUBINA EN PAPILOTE Y SABORES MEDITERRÁNEOS  
SEA BASS BAKED IN FOLI AND MEDITERRANEAN FLAVORS

POLLO DESHUESADO BRASEADO CON PATATAS AL HORNO  
BRAISED BONELESS CHICKEN WITH BAKED POTATOES

PINSA MARGHERITA CON OLIVAS, ALCACHOFAS Y BURRATA (V)  
PINSA MARGHERITA WITH OLIVES, ARTICHOKE AND BURRATA (V)

### VINOS WINES

AMABILE - BORGIO MARE  
VERDEJO 100% O/OR TEMPRANILLO 100%

**EL PRECIO INCLUDE:**

COMIDA: LOS ENTRANTES PARA COMPARTIR Y UN PLATO PRINCIPAL INDIVIDUAL.  
BEBIDA: UNA CONSUMCIÓN INDIVIDUAL (REFRESCO O CERVEZA SAN MIGUEL), UNA BOTELLA DE VINO CADA 4 PERSONAS Y CAFÉ.  
MENÚ SUJETO A VARIACIONES DE DISPONIBILIDAD

**THE PRICE INCLUDES:**

FOOD: STARTERS TO SHARE AND AN INDIVIDUAL MAIN DISH.  
DRINKS: ONE INDIVIDUAL DRINK (SAN MIGUEL SOFT DRINK OR BEER), A BOTTLE OF WINE FOR EVERY 4 PEOPLE AND COFFEE.  
MENU SUBJECT TO AVAILABILITY CHANGES

