

L'AVVENTURA

GROUP MENUS

This is our menu for groups of 9 or more. The entire party selects the same menu. It consists of 3 or 4 courses, all of which are shared by the group. Beverage packages are listed at the bottom, the price determines the exclusivity of the wines served during the evening. The packages include 3 glasses of wine. For an even more generous experience, you can order our famous Garlic Bread or Tuna Crudo for the whole group. Please inform us of any allergies or dietary requirements when booking. We reserve the right to make changes to the menu.

PRE DINNER DRINKS

SPICY MARGARITA 190

Patron Silver, Pierre Ferrand Dry Curacao, lime & peperoncino

LIMONCELLO SOUR 190

Morelli Limoncello, basil, lemon & eggwhite

FOR THE TABLE (3-4 P.)

TUNA CRUDO 215

Yellowfin line-caught tuna, bell pepper relish, capers, tomatoes, lemon & olive oil

GARLIC BREAD 145

Parsley, basil, thyme, garlic & chili flakes

SPARKLING

TREVISIO 160

Prosecco D.O.C

PERRIER-JOUËT 220

Grand brut, Champagne

PICCOLO 695

ANTIPASTI

Prosciutto, fennel salami, ricotta, Parmigiano Reggiano, olives, burrata, and mushroom & truffle arancini

PASTA

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano

DOLCE

TIRAMISU CLASSICO

Savoardi Biscuits, coffee, liqueur & mascarpone



MEDIO 855

ANTIPASTI

Prosciutto, fennel salami, ricotta, Parmigiano Reggiano, olives, burrata, and mushroom & truffle arancini

PASTA

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano

SECONDI

PORK CHOP

Grilled Swedish bone-in pork chop, Parmesan cream, spinach & sautéed mushrooms &

BRANZINO

Grilled sea bass, caponata, lemon & gremolata

med

ROASTED POTATOES & GREEN LEAF SALAD

DOLCE

TIRAMISU CLASSICO

Savoardi Biscuits, coffee, liqueur & mascarpone

GRANDE 955

ANTIPASTI

Prosciutto, truffle salami, olives, burrata, ricotta, Parmigiano Reggiano, and mushroom & truffle arancini

PASTA

SPICY VODKA FUSILLONE

San Marzano tomatoes, vodka, 'nduja & Parmigiano Reggiano &

TRUFFLE PAPPARDELLE

Truffle, fried mushrooms, parsley & Parmigiano Reggiano

SECONDI

ENTRECOTE

Grilled Swedish ribeye, gremolata, truffle mayonnaise, and tomato & sage jus &

PORK CHOP

Grilled Swedish bone-in pork chop, Parmesan cream, spinach & sautéed mushrooms med

ROASTED POTATOES & GREEN LEAF SALAD

DOLCE

BOMBA

Raspberry & mint gelato, Italian meringue with almond & pistachio dacquoise

BEVARAGE PAIRING 545 / 745