

LOCANDA SCAPPI

GROUP MENUS

*Please inform the final number of people and allergy information five days in advance.
Please choose the same menu for the whole group. We will notice allergies and special dietary requirements.
We keep the rights for price and product changes.*

BUBBLES TO START WITH

	<i>glass</i>	<i>bottle</i>
<i>Prosecco Brut, Ruggeri</i>	<i>11,50</i>	<i>62,00</i>
<i>Italia, Veneto, Argeo Italia, Campania, Fiano</i>		
<i>Prosecco Brut Rosè, Gancia</i>	<i>11,50</i>	<i>62,00</i>
<i>Italia, Veneto, Glera Italia, Friuli, Friulano</i>		
<i>Marchesi Antinori Cuvee Royale, Antinori</i>	<i>19,00</i>	<i>116,00</i>
<i>Italia, Franciacorta, Chardonnay, Pinot Nero, Pinot Bianco</i>		

ITALIAN FEAST (54 €/person)

This menu is specifically designed to be shared with the whole group to have the possibility to try several different dishes and experience a variety of Italian flavors.

Selection of starters

Suppli al telefono

Deep fried rice croquette with mushrooms, truffles, and mozzarella cheese

Caponata

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion, capers served with roasted pine nuts

Bruschetta al Pomodoro

Bruschetta with tomatoes and basil

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper, hazelnuts, and Parmesan cream cheese

Tagliere all'Italiana - Cold cuts board

Truffle Mortadella, Salame Milano, and pickles

Selection of Pastas

Fettuccine ai funghi

Homemade fettuccine pasta, served with chantarelle mushrooms, butter thyme, chili, garlic. Served with parmesan cheese on top

Tagliolini in forma

Handmade tagliolini pasta seasoned with butter and parmesan, served in the cheese wheel

Pici alla carbonara

Handmade pici pasta, egg yolk, pecorino and guanciale

Orecchiette con i Broccoli

Homemade orecchiette pasta, served with Romanesco broccoli, anchovies, chili, garlic and cacio dei poveri (mix of bread, garlic, chili, parsley and lemon zest).

Dolci (choose one)

Tiramisu - Coffee flavoured dessert with homemade savoiardi cake, Nutella, and mascarpone

Or

Gelato artigianale from Gelato Club - Classic artisan Italian cherry-chocolate ice cream

Or

Cannolo Siciliano - Homemade Marsala cannolo shell, filled with sheep & cow ricotta cheese with chocolate drops and pistachios

MENU LOCANDA SCAPPI (46 €/person)

You can choose one antipasto, one pasta and one dolci

You can add Cicchetti +10€

(Venetian style small snacks served before dinner) Selection of three different daily “Cicchetti”.

Antipasti

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper, hazelnuts, and Parmesan cream cheese

Or

Caponata

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion, capers and served with roasted pine nuts

Or

Tartare di Tonno

MSC Yellowfin red tuna tartare seasoned with pink Maldon salt, pistachio, olive oil and lemon zest. Served with a thin slice of roasted bread

Or

Burrata e Bietole

Burrata cheese served with marinated chards. (the marinade is made with chili, garlic, oil, and salt)

Pasta

Orecchiette con i Broccoli

Homemade orecchiette pasta, served with Romanesco broccoli, anchovies, chili, garlic and cacio dei poveri (mix of bread, garlic, chili, parsley and lemon zest).

Or

Tagliolini in forma

Handmade tagliolini pasta seasoned with butter and parmesan, served in the cheese wheel

Or

Risotto radicchio, salsiccia & taleggio

Risotto with radicchio salad, homemade Tuscany sausage and taleggio cheese

Or

Pici alla carbonara

Handmade pici pasta, egg yolk, pecorino and guanciale

Dolci

Tiramisu - Coffee flavoured dessert with homemade savoiardi cake, Nutella, and mascarpone

Or

Gelato artigianale from Gelato Club - Classic artisan Italian cherry-chocolate ice cream

Or

Cannolo Siciliano - Homemade Marsala cannolo shell, filled with sheep & cow ricotta cheese with chocolate drops and pistachios

LOCANDA SCAPPI GOES TO HEAVEN (58 €/person)

You can choose one antipasto, one secondo, one contorni and one dolci

You can add Cicchetti +10€

(Venetian style small snacks served before dinner) Selection of three different daily 'Cicchetti'.

Antipasti

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper, hazelnuts, and Parmesan cream cheese

Or

Caponata

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion, capers and served with roasted pine nuts

Or

Tartare di Tonno

MSC Yellowfin red tuna tartare seasoned with pink Maldon salt, pistachio, olive oil and lemon zest. Served with a thin slice of roasted bread

Or

Burrata e Bietole

Burrata cheese served with marinated chards. (the marinade is made with chili, garlic, oil, and salt)

Secondi

Orata in guazzetto

Sea bream in broth (guazzetto) served with mussels, nouvelle potatoes, Taggiasche olives, capers, roast San Marzano tomatoes, basil, and parsley

Or

Salsiccia piccante & Porro

Homemade spicy sausage made with pork, nduja and fennel seeds. Served with sauteed leek

Or

Parmigiana di Melanzane

Vegetarian lasagna "style" portion with aubergine, tomato sauce, mozzarella cheese and parmesan cheese

Contorni

Lattughino - Fresh whole salad served with citronette, salt, and pepper

Or

Patate arrosto - Roasted potatoes, sauteed with butter and rosemary. Served with aioli

Dolci

Tiramisu - Coffee flavoured dessert with homemade savoiardi cake, Nutella, and mascarpone

Or

Gelato artigianale from Gelato Club - Classic artisan Italian cherry-chocolate ice cream

Or

Cannolo Siciliano - Homemade Marsala cannolo shell, filled with sheep & cow ricotta cheese with chocolate drops and pistachios

CONFIRMATION AND CANCELLATION CONDITIONS

RESERVATION CONFIRMATION

Menu choices and the final number of people must be announced at the latest 5 days before the event.

It is possible to change the number of people no later than the day before the event (e.g. illness). Menus are charged a day before the event according to the number of people announced. Menu selections and allergy information must be confirmed by email.

CANCELLATION OF THE BOOKING

If the confirmed reservation must be canceled completely, cancellation costs will be charged according to the ordered menus as follows:

Cancellation no later than 7 days before the event - no costs

Cancellation 6-1 day before the event – 50 % will be charged

Cancellation on the same day or no cancellation – 100 % will be charged

PAYMENT POLICY

Group over 10 people, we kindly wish for a single check.

BILLING

If you choose invoicing as the payment method, we will ask for invoice information by email before the event. We will send the invoice according to the realized costs after the event. The billing surcharge is €10.00 (VAT 0 %). Invoicing personal customers is also possible. We need name, social security number, postal address from personal customers for invoicing