

ITALIAN FEAST (54€/person)

This menu is specifically designed to be shared with the whole group in order 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 ball with mushrooms, truffle and mozzarella cheese.

Caponata

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

Radicchio salad

Red chicory salad served with toasted walnuts, chives, and gorgonzola DOP sauce.

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper and Castelmagno cheese.

Carote arrosto & mandorle

Roasted carrots served with lovage pesto, garlic, and toasted almonds.

Selection of Pastas

Orecchiette con i Broccoli

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

Tagliolini in forma

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

Pici alla carbonara

Handmade picci pasta, egg yolk, pecorino and guanciale.

Calamarata con tonno e cozze

Selfmade calamarata pasta served with fresh white German tuna, mussels, garlic, chili, roasted tomatoes, and oregano.

Dolci

Tiramisu

Coffee flavoured dessert with savoiardi biscuits and mascarpone.

Or

Gelato artigianale from Gelato Club

Classic artisan Italian pistacchio ice cream.

Or

Cannolo Siciliano

Selfmade Marsala cannoli shells, filled with sheep & cow ricotta cheese with chocolate drops and pistachios.

LOCANDA SCAPPI (57€/person)

This menu is designed to have a classic Italian experience, starting with some food to nibble while enjoying a nice aperitif, followed by a starter, pasta and dessert.

You can choose one starter, one pasta and one dessert, the chicchetti will be served for the whole table.

Cicchetti

(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 and Castelmagno cheese.

Or

Caponata

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

Or

Tartare di Tonno

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

Or

Radicchio salad

Red chicory salad served with toasted walnuts, chives, and gorgonzola DOP sauce.

Pasta

Calamarata con tonno e cozze

Selfmade calamarata pasta served with fresh white Germon tuna, mussels, garlic, chili, roasted tomatoes, and oregano.

Or

Tagliolini in forma

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

Or

Risotto Radicchio, Salsiccia e Taleggio

Risotto with radicchio salad, homemade Tuscan sausage and taleggio cheese.

Or

Pici alla carbonara

Handmade pici pasta, egg yolk, pecorino and guanciale.

Dolci

Tiramisu

Coffee flavoured dessert with savoiardi biscuits and mascarpone.

Or

Gelato artigianale from Gelato Club

Classic artisan Italian pistacchio ice cream.

Or

Cannolo Siciliano

Homemade Marsala cannoli shells, filled with sheep & cow ricotta cheese with chocolate drops and pistachios.

LOCANDA SCAPPI GOES TO HEAVEN (67€/person)

This menu is designed to have an extensive Italian experience, starting with some food to nibble while enjoying a nice aperitif, followed by antipasti, secondi, contorni and dolce.

You can choose one starter, one Secondi, one Contorni and one dessert, the chicchetti will be served for the whole table.

Cicchetti

(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 and Castelmagno cheese.

Or

Caponata

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

Or

Tartare di Tonno

MSC yellow fin red tuna tartare seasoned with pistachio, olive oil, pink Maldon salt and lemon zest. Served with "Guttiau" (Sardinia Bread).

Or

Radicchio salad

Red chicory salad served with toasted walnuts, chives, and gorgonzola DOP sauce.

Secondi

Pesce spada alla Griglia

Grilled swordfish served with red chicory and rocket salad, Taggiasche olives, and balsamic vinegar on top.

Or

Salsiccia Luganica al Tartufo & Orzotto

Selfmade "luganica" sausage made with pork, white pepper and white truffle. All served with pearl barley, roasted porcini mushroom and tarragon.

Or

Melanzana ripiena

Roasted aubergine stuffed with roast tomatoes, chili, basil, mozzarella and parmesan cheese (ask for vegan option).

Or

Faraona Grigliata

Slow cooked and grilled Guinea Fowl served with portobello grilled mushrooms, chestnuts and beefjoux.

Contorni

Millefoglie di Patate

Potato millefeuille with bechamel and parmesan cheese.

Or

Carote arrosto & mandorle

Roasted carrots served with lovage pesto, garlic and toasted almonds.

Dolci

Tiramisu

Coffee flavoured dessert with savoiardi biscuits and mascarpone.

Or

Gelato artigianale from Gelato Club

Classic artisan pistacchio ice cream.

Or

Cannolo Siciliano

Selfmade Marsala cannoli shells, filled with sheep & cow ricotta cheese with chocolate drops and pistacchios.