



**GROUPS AND EVENTS MENU'  
TASTING MENÙ N° 1**

**STARTERS**

**Bruschetta with Montagnana's ham**

**Selection of grilled vegetables**

**Cherry tomatoes with basil**

**Pan fried Buffalo Mozzarella cheese, cherry tomatoes and grilled peppers**

**Polenta with Gorgonzola cheese**

**Parmesan eggplants**

**BIS OF FIRST COURSES**

**Risotto with Amarone wine**

**Homemade Tortellini sautéed in a sage butter sauce**

**MAIN COURSES**

**Mixed meats from grill**

**Roast kid and baked potatoes**

**DESSERT**

**Homemade Tiramisù**

RISTORANTE  
*il Cenacolo*



**GROUPS AND EVENTS MENU'  
TASTING MENÙ N° 2**

**WELCOME APERITIF “ASTORIA LOUNGE “**

**STARTERS**

**Bruschetta with Montagnana's ham**

**Selection of grilled vegetables**

**Cherry tomatoes with basil**

**Pan fried Buffalo Mozzarella cheese, cherry tomatoes and grilled peppers**

**Polenta with Gorgonzola cheese**

**Parmesan eggplants**

**BIS OF FIRST COURSES**

**Ravioli filled with Scamorza cheese and chikory with Porto wine sauce**

**Risotto with Amarone wine**

**MAIN COURSE**

**Chateaubriand with baked potatoes**

**DESSERT**

**Homemade Tiramisù**

RISTORANTE  
*il Cenacolo*



**GROUPS AND EVENTS MENU'  
TASTING MENÙ N° 3**

**WELCOME APERITIF “ASTORIA LOUNGE “**

**STARTERS**

**Bruschetta with Montagnana's ham**

**Selection of grilled vegetables**

**Cherry tomatoes with basil**

**Pan fried Buffalo Mozzarella cheese, cherry tomatoes and grilled peppers**

**Polenta with Gorgonzola cheese**

**Parmesan eggplants**

**BIS OF FIRST COURSES**

**Risotto with Porcini mushrooms and truffle**

**Ravioli filled with Pecorino cheese and beans**

**MAIN COURSE**

**Beef filet from grill with baked potatoes**

**DESSERT**

**Homemade Tiramisù**