



MAASTRICHT

Restaurant of the Year 2024 · Italië Magazine

GROUP MENU — PRE-ORDER FORM

GROEPSMENU — BESTELFORMULIER

Group / Groep: _____

Date / Datum: _____

Guests / Gasten: _____

Courses / Gangen: ☐ 3 ☐ 4

A la carte is not available for groups / A la carte is niet beschikbaar voor groepen

3 courses – €56.50 p.p. · 4 courses – €66.50 p.p.

Tue–Thu: 3 or 4 courses · Fri & Sat dinner: 4 courses only

Full dish descriptions and allergens are on the main menu.

TO START / VOORAF

For all guests / Voor alle gasten

Affettati freschi del giorno

ANTIPASTI – STARTERS / VOORGERECHT

The first course includes always all the 4 starters to share / Vier voorgerechten om te delen

Vitello Tonnato: Thinly sliced veal, tuna sauce, capers

Cannoli Salati: Crispy cannoli, beef tartare, pistachio

Stracciatella verde (Veg): Stracciatella di Burrata from Andria, basil oil

Pan di Mare: Toast brioche with ansjovis and egg cream

EXTRAS / EXTRA

Optional / Optioneel

Bruschetta al pomodoro + €4.50

Pane & Burro + €5.50

PRIMI – INTERMEDIATE / TUSSENGERECHT also as a maincourse with 3 Courses

Your choice / Uw keuze

Ravioli alla Carbonara

Ravioli all'Astice

Risotto al Tartufo (Veg)

SECONDI – MAIN COURSE – HOOFDGERECHT

Your choice / Uw keuze

Filetto di Vitello

Corvina

Tomahawk steak (to share, minimum 2 guests, €70 supplement per kg)

Write the number of kilos you wish starting from 1.2Kg and for how many people

Gamberoni (min. 2 pers.) + €11

DESSERT

Your choice / Uw keuze

Tiramisù

Formaggi Misti + €6.50

Please send your dish selections by email at least 2 days before your reservation and not earlier than 2 weeks.

Please communicate allergies and dietary requirements in advance. This menu may vary with the changing seasons

Notes / Allergies: _____