



GROUP TASTING MENU

Three courses – €56.50 per person · Four courses – €66.50 per person

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

TO START

Affettati freschi del giorno

Sliced Italian charcuterie of the day

ANTIPASTI – enjoy always ALL the FOUR to SHARE

Vitello Tonnato

Thinly sliced veal, tuna sauce, capers

Cannoli Salati

Crispy cannoli, beef tartare, pistachio

Stracciatella verde

Stracciatella di Burrata from Andria, basil oil (Veg)

Pan di Mare

Toasted brioche with ansjovis and egg cream

EXTRAS

2 Bruschettine al pomodoro €4.50

Pane & Burro alle acciughe €5.50

Pane €3.50

PRIMI – YOUR CHOICE (also as main course)

Ravioli alla Carbonara

Ravioli, Guanciale IGP, Pecorino Romano DOP

Ravioli all'Astice

Lobster ravioli, bisque kaffir lemon

Risotto al Tartufo (Veg)

Carnaroli rice, poached egg, black truffle, Parmigiano cream

SECONDI – YOUR CHOICE

Filetto di Vitello

Veal fillet, asparagus, parsley mashed potatoes and jus

Corvina

Pan-fried corvina (sea bass), fennel cream, asparagus, basil olive oil

Tomahawk steak

(to share, minimum 2 guests, €70 supplement per kg) Available from 1 kg
vegetables, roasted potatoes, jus

DESSERT – YOUR CHOICE

Tiramisu

Classic tiramisu with mascarpone cream, coffee and amaretto

N E W - **Formaggi Misti** (+€6.50)

Selection of Italian cheeses, jam, fig bread, nuts

Over 100 Italian wines · Personal advice from our sommelier

Allergies? Please let us know in advance or upon arrival.

PLANKSTRAAT 6 · 6211 GA MAASTRICHT · +31 43 321 8456 · VINOANDFRIENDS.NL



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

Pan di Mare: Toasted brioche with anchovies and egg cream

EXTRAS / EXTRA

Optional / Optioneel

Bruschetta al pomodoro + €4.50

Pane & Burro alle acciughe + €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: _____