

MANGIARE ALL'ITALIANA

Full dinner - Italian style

In Italy, dining is almost like theater – everything has its own rhythm, order, and charm. It's not just about food, but about the entire ritual of eating, drinking, and most importantly, living.

- **Aperitivo** - it starts with a drink (prosecco, vermouth, aperol...) and a small bite. The goal? To whet your appetite, not to kill it right away.

Antipasto - appetizer. Board with cold cuts and cheeses, marinated olives, grissini or carpaccio – simply something that will please the stomach.

Primo piatto - the first hot course. Pasta, risotto or gnocchi reign supreme here.

Secondo piatto - the main course, usually meat or fish. The portion is not large - an Italian has already had antipasto and primo.

Contorno - a side dish, usually vegetables, salad or potatoes. Served separately, not automatically on a plate.

Dolce - dessert. Fondant, waffles or a piece of cake, gelato... dolce far niente.

Caffè - espresso, never cappuccino. In Italy, that only belongs in the morning.

Digestive aid - the last straw: grappa or limoncello, so that the stomach can thank you.

Do you want to have dinner like in Italy?

Try our four-course menu for two based on a traditional Italian feast.

You can **choose each course** according to your taste from our **à la carte menu** - from aperitif to digestivo, exactly the way you like it.

For a couple:

complete experience of Italian dining pleasure for two people 1 690

**2× aperitif • 1× antipasto • 1× primo piatto • 1× secondo piatto •
2× contorno • 2× dolce • 2× caffè • 2× digestivo**

Taste Italy in every bite and let yourself be carried away by the aromas, flavors and joy of dining.