

SOME USEFUL INFORMATION TO HELP YOU CHOOSE

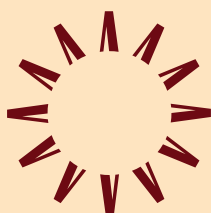
Our menu is designed for tables **larger than 10 people.**

For bookings with fewer guests, please refer to our website
ristoranteveramente.it/prenota/ and order à la carte.

In the case of a dedicated menu, **the main course must be the same for the whole table and must be communicated at least 3 days in advance.**

With an exception for guests with allergies, intolerances or dietary restrictions, for which we will provide suitable alternatives.

Once the menu has been chosen, **we require a 40% deposit**
and phone number to confirm the reservation,
while the balance and extras will be handled directly on site.



Menu 1
Starter & First Course
(48)

STARTERS

Battered courgette flowers
(1 dish per every 4 people)

Eggplant parmigiana
(1 dish per every 4 people)

Fassona beef tartare with egg yolk cream,
pickled onion, toasted hazelnuts, and rocket
(1 dish per every 4 people)

Fried gnocco and Italian cured meats
(1 dish per every 4 people)

FIRST COURSES

Milanese style risotto with beef stock and gremolata

Homemade picci with ragu

Maccheroni cacio e pepe

DESSERT

From the ones available in our dessert
menu or your requested cake

to be confirmed at least 48 hours before.



Menu 2
Starter & Second Course
(58)

STARTERS

Battered courgette flowers
(1 dish per every 4 people)

Eggplant parmigiana
(1 dish per every 4 people)

Fassona beef tartare with egg yolk cream,
pickled onion, toasted hazelnuts, and rocket
(1 dish per every 4 people)

Fried gnocco and Italian cured meats
(1 dish per every 4 people)

SECOND COURSE

Grilled beef fillet with its juice

Octopus and potatoes

Chicken piccata with capers, fresh lemon and parsley

SIDE DISHES
(EVERY 3 PEOPLE)

Baked potatoes with rosemary

Courgettes alla scapece

Mashed potatoes

Charcoal grilled mixed vegetables

DESSERT

From the ones available in our dessert
menu or your requested cake

to be confirmed at least 48 hours before.



Menu 3
Starter & First & Second Course
(70)

STARTER

Battered courgette flowers
(1 dish per every 4 people)

Eggplant parmigiana
(1 dish per every 4 people)

Fassona beef tartare with egg yolk cream,
pickled onion, toasted hazelnuts, and rocket
(1 dish per every 4 people)

Fried gnocco and Italian cured meats
(1 dish per every 4 people)

FIRST COURSE

Milanese style risotto with beef stock and gremolata

Homemade pici with ragu

Maccheroni cacio e pepe

SECOND COURSE

Grilled beef fillet with its juice

Octopus and potatoes

Chicken piccata with capers, fresh lemon and parsley

SIDE DISHES
(EVERY 3 PEOPLE)

Baked potatoes with rosemary

Courgettes alla scapece

Mashed potatoes

Charcoal grilled mixed vegetables

DESSERT

From the ones available in our dessert
menu or your requested cake

to be confirmed at least 48 hours before.

