

AUGUST 15TH

AT QUINTALE

GRILL PARTY

FROM 7:30 PM, DINNER & DJ SET

BUFFET

Churros with cheese, pepper and lime

1-3-7

Spicy “giardiniera” (pickled mixed vegetables)

Croissant

1-3-7

Sweet and salty brioches

1-3-7

Our mini ciabatta bread, filled

1

Brioche bun with whipped butter

1-3-7

Pastiera cake

1-3-7

Eggplant caviar

Grilled leek and hazelnuts

3-7-8

Beef carpaccio with tuna sauce

4

Rice balls arancini

1-3-7

Savory pies

1-3-7

Bao pulled pork

1

Liver toast

1-7

Croque Monsieur

1-3-7

Mugnaia-style cauliflower

1-7

Onion tarte tatin with Béarnaise sauce

1-3-7

Stuffed bagel with braised escarole, olives and capers

1-7

Rum babà with custard cream

1-3-7

FROM THE GRILL

Diaphragm steak with raspberries

Barbina beef rib steak

Barbina beef T-bone steak

Mora Romagnola pork ribs with BBQ sauce

Guinea fowl leg and mustard

SIDES

Mashed potatoes

7

Ash-baked potatoes

Salad from our kitchen garden

€60 per person, wines excluded

ALLERGENS

1 Cereals with gluten (grain, barley, rye, oats, emmer, kamut or their hybridized varieties) and derivative products.

3 Eggs and other derivatives.

4 Fish and products thereof.

6 Soy and derivatives products.

7 Milk and derivatives products, lactose included.

8 Shelled fruit (almonds, hazelnuts, walnuts, cashews, pecan, brasilian walnuts, pistachios, Queensland walnuts) and derivatives products.

QUINTALE