

# GROUPS MENU

COMPANY DINNERS

BIRTHDAY CELEBRATION

## BUON APPETITO

.PIZZERIA RISTORANTE.



To reserve a minimum of 8 diners is necessary and 24 hours in advance. A deposit of 5 euros per person must be made by cash, card or bank transfer.

[www.buonappetito.es](http://www.buonappetito.es)

# MENU DA VINCI



## *Starters*

Goat cheese salad with, pine nuts and raisins. 🌿

“Búfala campana” local tomatoes and basil. 🌿

Aubergine “Parmigiana”. 🌿

Vitello tonnato.

## *Main course*

Lasagna bolognese buon appetito.

Rigatoni al pesto siciliano. 🌿

“Milanesa” deep fried breaded chicken with fries.

Choice of pizza.

## *Desserts*

Tiramisú · Panna cotta · Cannolo siciliano or Coffee

DOC wines, Red Nero d'avola, White Trebbiano or  
Rosè Cerasuolo and water.

*Homemade bread & focaccia!* 🌿

**25,90€**


soft drinks, beer, and liquors not included.

# MENU BOTTICELLI



## *Starters*

Salad with rocket, pear, gorgonzola cheese and honey. 


Burrata pugliese DOP accompanied by sicilian dried tomato puree. 

Red tuna tartare scented with lime and pink pepper, accompanied by avocado.

Beef carpaccio with rocket, parmesan cheese and lemon vinaigrette.

## *Main course*

Cannelloni with meat, ricotta and béchamel gratin.

Panciotti stuffed with aubergine and scamorza cheese with tomato, aubergine and basil sauce. 

Baked salmon with potatoes and tomatoes.

Choice of pizza..

## *Desserts*

Tiramisú · Panna cotta · “Pan di stelle” cake or Coffee

DOC wines, Red Nero d'avola, White Trebbiano or Rosè Cerasuolo and water.

*Homemade bread & focaccia!* 

**29,90€**

soft drinks, beer, and liquors not included.

# MENU DONATELLO



## *Starters*

Carpaccio de salmón con vinagreta de cítricos.

“Calamari fritti” with lime mayonnaise

Steak tartare with onion, capers and tabasco sauce,  
topped with quail egg.

Tempura de verduras de temporada en salsa Romesco y  
reducción de salsa de soja. 🌿

## *Main course*

Paccheri con cigalas, calamares, queso burrata y tomate  
amarillo "datterino siciliano".

Raviolotto relleno de ricotta de oveja y pistachos con salsa  
de cebolla, pistachos y pimienta. 🌿

Tonno rosso a la plancha sobre lecho de verduras  
ratatouille y reducción de soja.

Choice of pizza.

## *Desserts*

Pistachio Tiramisu · “Pan di stelle” cake  
Chocolate Coulant · Coffee

DOC wines, Red Chianti, White Cirò or  
Rosè Cerasuolo and water.

*Homemade bread & focaccia!* 🌿

**35,90€**

*Welcoming cava!*

soft drinks, beer, and liquors not included.

*Ask for vegetarian options!*



*We have private rooms*

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