OSTERIA
PANEVINO
TUSCAN FOOD THEMES

Bachelorette Menu

$59 per person

INDIVIDUAL STARTER

INSALATA CAPRICCIOSA
organic greens, walnuts, goat cheese, corn, sliced pears, cranberries,
blood orange vinaigrette

MAIN COURSE

Choice Of:

RAVIOLI AL PESTO
homemade ravioli stuffed with ricotta and spinach, in a creamy pesto sauce with asparagus

GNOCCHI CACIO E PEPE
homemade potato dumplings filled with imported cheese, black pepper, pecorino,
butter emulsion, black truffe oil

CAVATELLI POLLO E BROCCOLI
roasted chicken, broccoli, sun-dried tomatoes, touch of cream and parmigiano reggiano

PENNE AL CINGHIALE
wild boar sausage, peas, vodka cream sauce

SALMONE VENEZIANO
pistachio crusted, chardonnay mustard cream sauce served with sautéed spinach.

DESSERT

Choice Of:

TIRAMISU

LIMONCELLO CAKE

Glass of prosecco for everyone included

OSTERIA
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Bachelor Menu

$69 per person

INDIVIDUAL STARTER

CAESAR SALAD
romaine lettuce, caesar dressing, parmigiano reggiano, croutons

MAIN COURSE

Choice Of:

GNOCCHI CACIO E PEPE
homemade potato dumplings filled with imported cheese, black pepper, pecorino, butter emulsion, black truffe oil

PAPPARDELLE BOLOGNESE
homemade wide fettuccine in a veal beef ragu

PENNE AL CINGHIALE
wild boar sausage, peas, vodka cream sauce

POLLO PARMIGIANA
breaded boneless chicken breast, mozzarella, fresh tomato sauce, served with spaghetti marinara

SALMONE VENEZIANO
pistachio crusted, chardonnay mustard cream sauce served with sautéed spinach

DESSERT

Choice Of:

TIRAMISU

CHEESECAKE

Round of tequila shots for everyone included