

lepati@péra

MENU ROMA

38€ ht per person
(mineral water and coffee included)

Starter

Burrata, seasonal vegetables cream
& homemade dried tomatoes

Main course

Home made Linguine alla passata with tomato,
parmesan cheese AOP 24 month & basil pesto

Dessert

Tiramisu

MENU FLORENCE

45€ ht per person
(mineral water and coffee included)

Starter

Blonde d'Aquitaine beef carpaccio from
maison Axuria, Pantelleria crispy capers, parmesan
cheese AOP 24 month, mustard greens & Amalfi lemon

Main course

Fried veal fillet from la maison Axuria,
Roasted seasonal vegetables & home made juice

Dessert

Madagascar vanilla Pannacotta,
Acacia honey & rosemary

MENU VENISE

56 € ht per person, mineral water and coffee included

Starter

Seabream Carpaccio, citrus fruit zest
& seasonal young growth

OR

Egg « perfect ways », parmesan cheese espuma, fried
spinach and croutons

Main course

Yellow pollack cooked a la plancha & Bruno Cayron
organic crispy vegetables

OR

Stir-fried lamb from maison Axuria with organic seasonal
vegetables

Dessert

Shortbread biscuit crumble way & black chocolate
mousse Barry 64%

OR

Madagascar vanilla Panna cotta,
Acacia honey & rosemary

To go with those menus we propose a beverage package: 1 glass of prosecco as aperitif
& a glass of wine for 16€HT/pers You can choose only one menu for the same group:
Venise, Florence or Roma

Concerning Venice menu, it is imperative to communicate **no later than 5 business days**
before the event, either the same dishes for all (obligatory from 20 persons), or dishes'
choice of each guests,