

MINE
RESTAURANT | BAR
WINE

Big Tables Party
Example Evening

20 guests

Approx. €113 per p.p. without wine

Approx. total – €150 p.p. (food, beverages, and wine)

WINE

Prosecco Borgo Imperiale Millesimato Brut

Vermentino Bolgheri

Bordeaux Superieur AM Selection

STARTERS

served family-style to share:

Tuna carpaccio with tomatoes, cilantro, pickled chilis, and capers

Vitello tonnato, sliced veal and tuna with creamy sauce

Burrata with tomatoes, seasonal berries, and herbs

Classic beef tartare,
made from chopped raw beef, capers, and creamy egg yolk

Pan-fried wild broccoli with basil hollandaise sauce
and Pecorino Romano

PASTA

served family-style to share:

Tortelli with Burrata and Truffle

MAIN COURSES

we kindly ask you for your choice:

Tender fillet of Northern cod with cauliflower purée, tomatoes, and olives

Tender Octopus with tomatoes, basil, and parsley

18-hour slow-roasted lamb shoulder in Barolo wine with aromatic herbs
to share, for 2-3 people

Ribeye steak and Tuscan potatoes with rosemary and garlic,
from approx. 1 kg
to share, for 3-4 people

Glazed Sicilian aubergine with spices, burrata, and tomato marmalade
vegetarian alternative

DESSERT

served family-style to share:

Tiramisù with fresh farmer's Mascarpone from Brescia, Lombardy

Airy meringue with mango and passionfruit

Basque burnt cheesecake

Lavender Panna Cotta with blueberry compote