LA FABBRICA

MENUS FOR GROUPS

FROM 15 PEOPLE

THE MENU AND DISH SELECTIONS MUST BE COMMUNICATED TO US WHEN CONFIRMING YOUR RESERVATION.

PLEASE NOTE THAT THE CHOICE OF STARTER, MAIN COURSE AND DESSERT MUST BE THE SAME FOR THE ENTIRE GROUP

- The selected menu and dishes apply to the entire table.
- Vegetarian and vegan alternatives are available upon request (please advise us in advance).
- We kindly ask that the final number of guests be confirmed 48 hours prior to your reservation.
- Any last-minute cancellations not communicated to us may be charged.
- Please note that one single payment is required for the entire group



MENU
PASTA & BASTA

Starter - served plated : choice of
- Antipasti (selection of vegetables, Italian cured meats and cheeses)
- Buffalo mozzarella with pesto and cherry tomatoes
- 24-month aged Parma ham

40 € / pers
starter + main + dessert

38 € / pers
starter + main

Unlimited main courses - served as a buffet : choice of 3
- Orecchiette al Ragù (tomato sauce with Italian sausage ragout)
- Rigatoni all'Ortolana (tomato sauce with vegetables)
- Fiocchi (pear and ricotta filled pasta) with pecorino cream
- Penne alla Norma (tomato sauce, aubergines and scamorza cheese)
- Fusilli with smoked salmon, saffron cream, lemon and fresh mint (+ 2€)

Dessert - individual portion : choice of
- Tiramisu
- Panna cotta with red berry coulis



MENU GUSTO

Starter - served plated : choice of
- Antipasti (selection of vegetables, Italian cured meats and cheeses)
- Buffalo mozzarella with pesto and cherry tomatoes
- 24-month aged Parma ham

44 € / pers
starter + main + dessert

42 € / pers
starter + main



Unlimited main courses - served as a buffet

☆**Pizza al taglio (Roman-style pizza)** : choice of 2
- Pizza Stracciatella (tomato base, fior di latte, stracciatella)
- Pizza Ortolana (tomato base, fior di latte and vegetables)
- Pizza Prosciutto (tomato base, fior di latte, cooked ham)
- Spicy salami pizza (tomato base, fior di latte, spicy salami)

☆**Pasta** : choice of 2
- Orecchiette al Ragù (tomato sauce with Italian sausage ragout)
- Rigatoni all'Ortolana (tomato sauce with vegetables)
- Fiocchi (pear and ricotta filled pasta) with pecorino cream
- Penne alla Norma (tomato sauce, aubergines and scamorza)
- Fusilli with smoked salmon, saffron cream, lemon and fresh mint (+ 2€)

Dessert - individual portion : choice of
- Tiramisu
- Panna cotta with red berry coulis

MENU
MARE E POLLO

Starter - served plated : choice of
- Antipasti (selection of vegetables, Italian cured meats and cheeses)
- Buffalo mozzarella with pesto and cherry tomatoes
- 24-month aged Parma ham

47 € / pers
starter + main + dessert

45 € / pers
starter + main

Unlimited main courses - served as a buffet : choice of 2
- Semi-seared salmon fillet roasted with sesame, green peas, fresh mint and lemon
- Semi-seared salmon fillet roasted with sesame, saffron and lemon sauce with spring onions and cherry tomatoes (+ 1€)
- Chicken breast alla Fiorentina (creamy tomato and spinach sauce)
- Chicken breast with lemon and tarragon
- Chicken breast with tomato sauce, artichoke hearts, olives and capers

+ side dishes: : choice of 2
- Truffle risotto (+ 1€)
- Baby potatoes with rosemary
- Rigatoni Napoli (tomato sauce)

Dessert - individual portion : choice of
- Tiramisu
- Panna cotta with red berry coulis



MENU
BELGIAN TOUCH

Starter - served plated : choice of
- Shrimp croquette (+ 4€)
- Cheese croquette
- Belgian endive salad

Unlimited main courses - served as a buffet : choice of 2
- Mussels marinière (+ 3€)
- Liège-style meatballs (vegetarian option available)
- Market vegetable waterzooi
- Vol-au-vent (chicken and mushroom puff pastry stew)
- Flemish beef stew (+ 5€)
- Belgian endive gratin with Abbey cheese

+ side dishes : choice of 2
- Belgian fries
- Baby potatoes with rosemary
- Carrot stoemp (Belgian mashed potatoes with carrots)

Dessert - individual portion: choice of
- Speculoos tiramisu
- Tarte Tatin

41 € / pers
starter + main + dessert

39 € / pers
starter + main



