

Social Dinner Menù

€50 per person (to be paid on-site at the restaurant)

Ristorante El Beverin - via Brera 29 - 20121 Milano

Meat dinner (**M**) Vegetarian dinner (**V**)

Starter:

- Selection of artisanal cured meats and mixed cheeses, served with warm focaccia (M)
- Spinach and Potato Flans and Pumpkin Tart (V)

Two First Courses:

- Fresh *tagliatelle* with hand-cut sirloin ragù scented with rosemary (**M**)
- Scialatielli with San Marzano Tomatoes and Burrata (cheese) Drops (V)
- Risotto with pumpkin and rosemary (**M** and **V**)

Second Course:

- Sliced Fassona Piemontese beef with rosemary and potatoes (M)
- Eggplant parmigiana (V)

Dessert:

Selection of mini desserts (Tiramisù, strawberry panna cotta, chocolate mousse).

Beverages:

- One bottle of still or sparkling water for every two people
- One bottle of red or white wine for every four people (e.g., Chianti, Chardonnay Sauvignon)
- Coffee and digestifs (Limoncello or Mirto)