DINNER MENUS

Classic Menu

STARTER · TO SHARE

Cacio e Pepe croquettes with rich bone marrow sauce
Italian antipasti board with courgette, sun-dried tomatoes, pickled artichokes, taralli, olives, pumpkin marmalade and house-made focaccia
Roasted pumpkin salad with radicchio, toasted hazelnuts, creamy stracciatella and aged balsami

MAIN · TO CHOOSE

Fresh tagliatelle with mixed wild mushrooms and aged pecorino
Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes
Truffle risotto finished Parmesan & black pepper

DESSERT · TO SHARE

Family-style tiramisù
Panettone served with silky crème anglaise

55€ PP

Signature Menu

STARTER · TO SHARE

Cacio e Pepe croquettes with rich bone marrow sauce
Italian antipasti board with courgette, sun-dried tomatoes, pickled artichokes, taralli, olives, pumpkin marmalade and house-made focaccia
Roast beef carpaccio with mizuna, Comté and a rich demi-glace
Roasted pumpkin salad with radicchio, toasted hazelnuts, creamy stracciatella and aged balsamic

MAIN · TO CHOOSE

Seasonal white fish al guazzetto with tomato, basil and fragrant Mediterranean broth
Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes
Pumpkin ravioli with sage butter

DESSERT · TO SHARE

Baked cheesecake with bright cherry coulis
Panettone served with silky crème anglaise
Soft drinks & coffee included

65€ PP

Premium Menu

STARTER · TO SHARE

Red prawn carpaccio with orange, fennel, pesto and dill
Cacio e Pepe croquettes with rich bone marrow sauce
Italian antipasti board with courgette, sun-dried tomatoes, pickled artichokes, taralli, olives, pumpkin marmalade and house-made focaccia
Vitello tonnato tartare with capers, tuna sauce and crisp polenta

MIDDLE COURSE · TO SHARE

Fresh tagliatelle al ragù, slow-cooked and rich with depth

MAIN · TO CHOOSE

Seasonal white fish al guazzetto with tomato, basil and fragrant Mediterranean broth
Pumpkin ravioli with sage butter
Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes
Ribeye steak with truffle potatoes and wild mushrooms

DESSERT · TO SHARE

Baked cheesecake with bright cherry coulis
Family-style tiramisù
Panettone served with silky crème anglaise
Soft drinks & coffee included

80€ PP

*VAT included, Minimum of 10 pax
*These menus are available in all Our Spaces except the Rooftop
*Menus can be modified if there's dietary restrictions or special requests

ADD DRINKS



CLASSIC MENU

Reception glass of cava	**7€ PP**
Reception Cocktail	**10€ PP**
Soft drinks & coffee	**5€ PP**
Wine & sparkling	**15€ PP**
Champagne	**30€PP**



SIGNATURE MENU

Reception glass of cava	**7€ PP**
Reception Cocktail	**10€ PP**
Wine & sparkling	**15€ PP**
Champagne	**30€ PP**



PREMIUM MENU

Reception glass of cava	**7€ PP**
Reception Cocktail	**10€ PP**
Wine & sparkling	**15€ PP**
Champagne	**30€ PP**

LUNCH MENUS

VOLTA

Menu 1

STARTER · TO SHARE

Italian croquettes with rich bone marrow sauce Winter tomato salad, toasted hazelnuts, creamy stracciatella and aged balsamic

MAIN · TO CHOOSE

Fresh tagliatelle with mixed wild mushrooms and aged pecorino Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes Truffle risotto finished Parmesan & black pepper

DESSERT · TO SHARE

Family-style tiramisù
Panettone served with silky crème anglaise
Coffee included

ADD DRINKS

Reception glass of cava 7€ pp
Reception Cocktail 10€ pp
Soft drinks 5€ pp
Wine & sparkling 15€ pp
Champagne 30€ pp

40€ PP

VOLTA

Menu 2

STARTER · TO SHARE

Italian croquettes with rich bone marrow sauce Roast beef carpaccio with mizuna, Comté and a rich demi-glace Winter tomato salad, toasted hazelnuts, creamy stracciatella and aged balsamic

MAIN · TO CHOOSE

Seasonal white fish al guazzetto with tomato, basil and fragrant Mediterranean broth Roasted chicken alla cacciatora with sweet peppers, black olives and golden potatoes Pumpkin ravioli with sage butter

DESSERT · TO SHARE

Baked cheesecake with bright cherry coulis Panettone served with silky crème anglaise Soft drinks & coffee included

ADD DRINKS

Reception glass of cava 7€ pp
Reception Cocktail 10€ pp
Wine & sparkling 15€ pp
Champagne 30€ pp

50€ PP

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COCKTAIL MENU

VOLTA

SAVORY BITES

Polenta puff with beef tartare and tonnata sauce
Croquettes
Tempura selection
Parmigiana with pesto
Octopus skewer with anchovy butter
Salmon tartare with beetroot in two textures

MAIN · TO CHOOSE

Parmesan risotto with butter and black truffle
Ossobuco

DESSERT · TO SHARE

Cheesecake
Profiteroles

ADD DRINKS

Reception glass of cava 7€ pp
Reception Cocktail 10€ pp
Soft drinks 5€ pp
Wine & sparkling 15€ pp
Champagne 30€ pp

60€ PP

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