



Snickari

Group Menus

THEATER MENU 1 | 65.00

min. 2 persons

APERITIVO SNICKARI

Aperol Spritz Prosecco DOC or Mocktail (non alcohol)

ROASTED OYSTER

Melting Pecorino cheese and crispy Prosciutto G

CUTS & PICKLES

Our selection of cured meat cold cuts, pickled vegetables and cheese. Served with pizza bread.
(G available)

BEEF FILETTO & SMOKED HERBS

Snickari's classic beef fillet served with pepper sauce and rosemary potatoe wedges G,L

LIMONCELLO SORBET

Served with a splash of Prosecco and berries, Cantucci bisquit
(G,M available)

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THEATER MENU 2 | 58.00

min. 2 persons

APERITIVO SNICKARI

Aperol Spritz Prosecco DOC or Mocktail (non alcohol)

SCALLOP & GAMBERO ROSSO OF SICILY

Roasted skewer of delicious prime shellfish served with centrifuged green apple
and fresh fennel

SEA BASS FILLET

Pan fried sea bass served with fresh sauted spinach and delicate bread sauce, roasted pine nuts

CHOCOLATE CAKE

With dark chocolate sauce and strawberries





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Group Menus

GROUP MENU 1 | 50.00

min. 10 persons

APERITIVO SNICKARI

Aperol Spritz Prosecco DOC or Mocktail (non alcohol)

ZUCCHINI FLAN

Served with Taleggio cheese fondue G

ASPARAGUS RISOTTO

With liquorice G

AMARETTO CLAFOUTIS

Served with Stracciatella gelato, cherries and Amaretto crumble

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GROUP MENU 2 | 55.00

min. 10 persons

APERITIVO SNICKARI

Aperol Spritz Prosecco DOC or Mocktail (non alcohol)

ASPARAGUS

Truffle oil, poached egg and greaded goat cheese G,L

LAMB Tournedos

Madeira sauce, potato confit G

BLACK FOREST

Chocolate cake L

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GROUP MENU 3 | 52.00

min. 10 persons

ROASTED OYSTER SHOOTER

Melting Pecorino cheese and crispy Prosciutto served with a mojito shot

SLIGHTLY SMOKED SALMON CARPACCIO

Fresh fennel, lemon vinaigrette and Naantali apple tree smoke G,L

SHRIMP & CHORIZO

Braised in casserole, served with corn, asparagus and yellow potatoes G

LIMONCELLO SORBET

Served with a splash of prosecco, berries and Cantucci bisquit
(L,G available)

