



CELEBRATE YOUR
EVENT WITH US!

WHY PETROCELLI?

Petrocelli is known for its versatile and delicious menu selection that offers something suitable for every taste. Whether you are looking for classic dishes or new and exciting creations, you will find it with us. In addition, we place great importance on preparing all of our dishes with the utmost care and expertise to provide you with an unforgettable taste experience.

Another reason why our restaurant is the ideal location for your celebration is the inviting atmosphere that prevails here. Our goal is for you and your guests to feel at home and enjoy the occasion to the fullest."



CAPACITY

Our restaurant is divided into two locations: Old Petrocelli & New Petrocelli

Old Petrocelli

Restaurant:

- 60 guests seated

Terrace:

- 30 guests seated

New Petrocelli

Restaurant:

- 140 guests seated

Terrace:

- 30 guests seated



WELCOME RECEPTION

Start off your event with a refreshing welcome drink.

PROSECCO

5.5 EUR per Person

CHAMPAGNER

11 EUR per Person

APERITIVO BAR

9 EUR per Person

- Aperol Spritz
- Limoncello Spritz

Add some finger food from the finger food list.



FINGER FOOD

3 pcs per person: 8 EUR

6 pcs per person: 14 EUR

MEAT & FISH

Cracker with salmon &
cream cheese

Chili shrimps with
cucumber

Shrimp-cocktail

Vitello Tonnato

Mozzarella mit
parmaham & arugula

VEGETARIAN

Caprese Sticks

Zucchini rolls
with Feta cheese

Bruschetta

Cracker mit Brie cheese
& cranberry-dip

Cracker with dried tomato
& avocado-dip

Caesar's Salad with
cherry tomatoes



DINNER MENU

Choose one of our 3- or 4-course menus. We have a variety of delicious options that will satisfy every taste.

Some of our menus are served in "family-style" on large platters, perfect for sharing.

Before moving on to the menus, please make your bread selection.

FRESHLY BAKED CIABATTA

0.5 EUR p. PERSON

BREAD BASKET

5 EUR p. PERSON

- Ciabatta
- Herbal-Dip
- Green Olives



PETROCELLI'S CASUAL DINNER

UP TO MAX. 50 PPL.

50 EUR per person

ANTIPASTI

Antipasti platter for sharing with
Vitello tonnato, beef fillet carpaccio with arugula and Pina's special sauce, caprese

MAIN

Zander fillet with a creamy lemon risotto & parmesan

OR

Veal fillet with rosemary potatoes & vegetables

OR

Penne alla Sorrentina with tomato sauce & burrata from Puglia

DESSERT

Pina's homemade Tiramisu

PETROCELLI'S PASTA DINNER

SERVED IN "FAMILY STYLE"

43 EUR per person

ANTIPASTI

Beef fillet carpaccio with arugula and Pina's special sauce

Vitello tonnato

Grilled vegetables

MAIN

Penne with mozzarella & cherry tomato sauce

Fusilli with Pina's basil pesto & feta cheese

Homemade Gnocchi with sage butter & parmesan

DESSERT

Tiramisu, Panna Cotta, Profiterols

PETROCELLI'S SURF & TURF DINNER

SERVED IN "FAMILY STYLE"

59 EUR per person

ANTIPASTI

Caesar's salad with burrata & parmesan flakes
Salmon Carpaccio with arugula & lemon sauce
Caprese

MAIN

Meat & fish from the grill | Choice of 3 different components:
Corn fed chicken, Lamb chops, sea bream fillet, zander fillet, jumbo prawns
Vegetables, Rosemary potatoes

DESSERT

Tiramisu, Panna Cotta, Profiterols

PETROCELLI'S ITALIAN DINNER

SERVED IN "FAMILY STYLE"

67 EUR per person

ANTIPASTI

Vitello Tonnato, Salmon Carpaccio with arugula and lemon sauce, Caprese

PASTA

Penne all'arrabbiata

MAIN

Veal fillet medallions with sauce béarnaise, Corn fed chicken with parmesan sauce
Vegetables, Rosemary potatoes

DESSERT

Tiramisu, Panna Cotta, Profiterols

PETROCELLI'S VEGETARIAN DINNER

UP TO MAX. 60 PPL. | PLEASE CONTACT US FOR MORE VEGAN OPTIONS

39 EUR per person

ANTIPASTI

Caprese, Crostini al pomodorini, Cold antipasti (artichokes, olives, dried tomatoes & vegetables)

MAIN

Penne alla Sorrentina with tomato sauce & burrata from Puglia

OR

Mushroom risotto with spring onions & parmigiano

OR

Gnocchi mit Pina's basilpesto & feta cheese

DESSERT

Profiterols



PETROCELLI'S BUFFET SELECTION

— for groups larger than 50 people —
starting from 50 EUR per person

Our buffet offers a wide range of dishes that will satisfy all tastes and preferences. Choose different dishes from each category and create your own buffet.

We will be happy to provide you with a detailed quote afterwards.

ANTIPASTI & SALADS

Vitello Tonnato

Beef fillet carpaccio with
arugula & Pina's
special sauce

Caprese

Crostini al Pomodoro

Green salad with
tuna & black olives

Caesar's salad with burrata &
parmesan flakes

finest cold cuts & cheese variation

Baby-calamari with
chili, garlic & arugula

Praens with
chili, garlic & arugula

PASTA & RISOTTO

Penne all'arrabbiata

Fusilli with Pina's
basil pesto

Fusilli with mozzarella &
cherry tomato sauce

Penne with corn fed chicken
& parmesan cream sauce

Penne with tomatoes, sardines,
black olives, capers, parsley &
chili

Penne alla Bolognese

Rigatoni mit beef fillet tips,
mushrooms & parmesan cream
sauce

PASTA & RISOTTO

Orecchiette & Fusilli with beef
fillet tips & tomato sauce

Ravioli filled with ricotta & spinach
& parmesan cream sauce

Gnocchi with bacon & parmesan
cream sauce

Gnocchi with truffle paté

Vegetable risotto

Mushroom risotto

Seafood risotto

Lemon risotto with prawns

Safran risotto with vegetables

MEAT

Corn fed chicken from the grill

Corn fed chicken with a mushroom cream sauce

Beef fillet medaillons from the grill

Beef fillet medaillons with white wine, garlic & rosemary

Beef fillet medaillons with a pepper cream sauce

Beef fillet medaillons with a truffle cream sauce

Lamb chops from the grill

FISH

Salmon fillet from the grill

Salmon fillet with a white wine cream sauce

Sea bream fillet from vom grill

Sea bream fillet with a white wine sauce

Zander fillet from the grill

Jumbo prawns from the grill

Jumbo prawns with garlic & cherry tomatoes

SIDES

Grilled Vegetables

Rosemary potatoes

Mashed potatoes

Greeb Salad

Baby spinach

Butter carrots

Green Beans

DESSERT

Tiramisu

Panna Cotta

Profiterols

NY Cheesecake

Mascarpone cream
with
Berries

Seasonal Fruits

Sicilian Cannoli

DRINKS

Beverages can be charged based on consumption

OR

Choose a drinks package:

OPEN BAR MENU - WINE & BEER

- Water, Softdrinks & Juices
- Beer, White wine, Rosé wine & Red wine
- Coffee, Espresso & Tea

28 EUR PER PERSON / 3h

37 EUR PER PERSON / 4h

OPEN BAR MENU - LONGDRINKS

- Water, Softdrinks & Juices
- Beer, White wine, Rosé wine & Red wine
- 3 different Longdrinks
- Coffee, Espresso & Tea

36 EUR PER PERSON / 3h

45 EUR PER PERSON / 4h



TERMS & CONDITIONS

RESERVATION

To confirm the event, a deposit equal to 65% of the estimated total amount is required, established on the basis of the agreed minimum guaranteed. The balance of the total amount must be paid at the end of the event.

SERVICE COSTS

Corkage fee: 15 EUR p. bottle

Cake service: 4 EUR p.P.

PAYMENTS

Payments can be made by credit card, bank transfer or in cash.

The invoice request and the necessary data must be communicated via e-mail.

ALL PRICES IN €, EXCLUDING VAT.

CONTACT

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