



CELEBRATE YOUR  
EVENT WITH US!

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# 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:

- 40 guests seated

## ***New Petrocelli***

Restaurant:

- 140 guests seated

Terrace:

- 30 guests seated





ALL PRICES IN €, EXCLUDING VAT.



# WELCOME RECEPTION

Start off your event with a refreshing welcome drink.

## **PROSECCO**

6.5 EUR per Person

## **CHAMPAGNER**

11 EUR per Person

## **APERITIVO BAR**

10 EUR per Person

- Aperol Spritz
- Limoncello Spritz

Add some finger food from the finger food list.

# FINGER FOOD

3 pcs per person: 9 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 2-, 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**

included

## **BREAD BASKET**

4 EUR

- Ciabatta / Grissini
- Herbal-Dip



# PETROCELLI'S CASUAL DINNER

*UP TO MAX. 30 PPL.*

48 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 melted herbal butter and mashed potatoes

OR

Veal fillet with rosemary potatoes & vegetables

OR

Penne alla Sorrentina with tomato sauce & burrata from Puglia

## DESSERT

Small Tiramisu

# PETROCELLI'S ITALIAN DINNER

*SERVED IN "FAMILY SYTLE"*

*Still and sparkling table water is included.*

1. ANTIPASTI 21 EUR per person

Vitello Tonnato, Beef Filet carpaccio with arugula, vegetables, mixed salad, olives

2. PASTA MISTA 17 EUR per person

Choice of 3 vegetarian pasta dishes

Choice of 3 pasta dishes with meat or fish +10 EUR per Person

3. CARNE MISTO 34 EUR per person

Meat platter with corn fed chicken, veal fillets and lamb chops + 3 sides of your choice

4. PESCE MISTO 34 EUR per person

Fish platter with Norwegian salomon fillet, Zander fillet and jumbo prawns + 3 sides of your choice

5. DESSERT 12 EUR per person

Tartufo al Cioccolato, Panna Cotta, 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

Greek Salad

Baby spinach

Butter carrots

Green Beans

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## DESSERT

Tiramisu

Panna Cotta

Profiterols

NY Cheesecake

Mascarpone cream  
with  
Berries

Tartufo al cioccolato

Seasonal Fruits

# 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

38 EUR PER PERSON / 3h

47 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

## Website

[www.petrocelli.de](http://www.petrocelli.de)

## Email

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## WhatsApp

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