



DA ROBERTO

R I S T O R A N T E



BANQUETS

RISTORANTE DA ROBERTO
Küchengasse 3 / 4051 Basel
Tel. 061 205 85 50 / Fax 061 205 85 51
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Apéro riche

Price per person excluding drinks CHF 29.00

Small meal excluding drinks, with a selection of pizzas CHF 15.00

Offers depending on Season

Vegetarian

- ★ Piccata with courgettes
- ★ Grilled peppers and courgettes
- ★ Aubergine filled with ricotta
- ★ Spinach-courgette-potato omelette
- ★ Artichokes and dried tomatoes in olive oil
- ★ Sauté mushrooms
- ★ Crispy bruschettes
- ★ Parmesan
- ★ Deep-fried artichoke hearts
- ★ Artichoke bottoms filled with cheese
- ★ Tomatoes and buffalo mozzarella

Fleisch Meat

- ★ Meat balls
- ★ Aubergine filled with meat
- ★ Pancetta and prosciutto crudo
- ★ Spicy salami rolls filled with ricotta

Fisch Fish

- ★ Fried pastry with prawns
- ★ Marinated giant prawns
- ★ Octopus salad

- ★ Selection of pizzas

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Suggestions for 4-course banquets

Menu I CHF 67.00 (fish)

- ★ **Insalata di Polipo** Octopus salad with garlic, lemon and parsley
- ★ **Pasta ai Gamberetti e Mascarpone** Pasta with cocktail prawns and mascarpone
- ★ **Gamberoni al Prosecco** Fried giant prawns in prosecco sauce with rice
- ★ **Budino al Caramello** Caramel pudding

Menu II CHF 73.00

- ★ **Prosciutto di Parma e Mozzarella di Bufala** Raw ham and buffalo mozzarella
- ★ **Risotto Stagionale** White wine risotto with pumpkin, bacon and gorgonzola
- ★ **Filetto di Maiale con Porcini** Pork fillet with porcini sauce
- ★ **Profiteroles** Puff pastry filled with vanilla cream, coated with chocolate sauce

Menu III CHF 80.00

- ★ **Tris di Bruschette** Toast served with broccoli, olives and dried tomatoes
- ★ **Tortelloni ai Funghi Porcini** Filled tortelloni with fried boletus mushrooms
- ★ **Scaloppina alla Toscana** Veal fillet with white wine-tomato sauce and garlic, served with white wine risotto and spinach
- ★ **Panna Cotta** Sweet made from boiled cream

Menu IV CHF 81.00

- ★ **Insalata di Stagione con Funghi** Salad of the season with marinated mushrooms
- ★ **Tortellini alla Panna** Tortellini with a spinach and ricotta filling in a cream sauce
- ★ **Tagliata di Manzo** Sliced beef with rocket, grated grana Padano and fried potatoes
- ★ **Coppa di Gelato** Mixed ice cream



Menu V CHF 70.00

- ★ **Zuppa di Zucca** Pumpkin cream soup
- ★ **Insalata di Gamberoni** Salad of fried giant prawns
- ★ **Ossobuco alla Gremolata** Stewed leg of veal with potato purée
- ★ **Tiramisù** Classical Italian sweet made from Bisquit, mascarpone, coffee and amaretto

Menu VI CHF 80.00

- ★ **Insalata Montanara** Lamb's lettuce salad with bacon, croutons and cherry tomatoes
- ★ **Rotoli di Pasta** Roll of fresh pasta filled with spinach and ricotta
- ★ **Involtoni con Polenta** Rolled veal schnitzel filled with minced meat, served with polenta
- ★ **Cassata Siciliana** Ice cream parfait with candied fruits and hazelnuts

Menu V CHF 57.50 (vegetarian)

- ★ **Zuppa di Zucca** Pumpkin cream soup
- ★ **Insalata Mista** Mixed Salad
- ★ **Piatto di Verdure con Risotto allo Zafferano** Vegetable dish with saffranrisotto
- ★ **Tiramisù** Classical Italian sweet made from Bisquit, mascarpone, coffee and amaretto

All menus can also be ordered inclusive of drinks (wine, minerals, coffee) with a CHF 35.00 surcharge.

All menu prices are exclusive of drinks and are quoted in CHF including VAT.

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Suggestions for 3-course banquets

meat

Menu I CHF 59.00

- ★ **Antipasti Misti** A selection of Italian hors d'oeuvres made on the premises
- ★ **Saltimbocca di Pollo** Escalope of chicken with sage and raw ham, served with saffron risotto
- ★ **Tiramisù** Traditional sweet with Bisquit, mascarpone cream and coffee

Menu II CHF 62.00

- ★ **Crema di Pomodoro** Tomato cream soup
- ★ **Vitello alle Delizie del Bosco** Tender veal fillet with fried forest mushrooms and fried potatoes
- ★ **Profiteroles** Pastry filled with vanilla cream, coated with chocolate

Menu III CHF 65.00

- ★ **Lattughella ai Funghi** Lamb's lettuce salad with lukewarm mushrooms
- ★ **Ossobuco con Polenta** Traditional leg of veal served with polenta
- ★ **Panna Cotta ai Frutti di Bosco** Sweetened cream with lukewarm fruits of the forest

Menu IV CHF 67.00

- ★ **Caprese di Bufala** Buffalo mozzarella with tomatoes
- ★ **Scaloppine al Limone** Tender veal fillet in lemon sauce with white wine risotto
- ★ **Duetto di Dolci** Duet of sweets Profiteroles and cassata

Suggestions for 3-course banquets *vegetarian*

Menu I CHF 50.00

- ★ **Antipasti misti** Mixed Italian hors d'oeuvres
- ★ **Spaghetti Toscana** With tomato cubes, olive oil, basil and parmesan
- ★ **Tiramisù** Traditional sweet with Bisquit, mascarpone cream and coffee

Menu II CHF 50.00

- ★ **Crema di Pomodoro** Tomato cream soup
- ★ **Tris di Pasta** Three different kinds of pasta prepared with three different sauces
- ★ **Profiteroles** Puff pastry filled with vanilla cream, coated with chocolate sauce

Menu III CHF 50.00

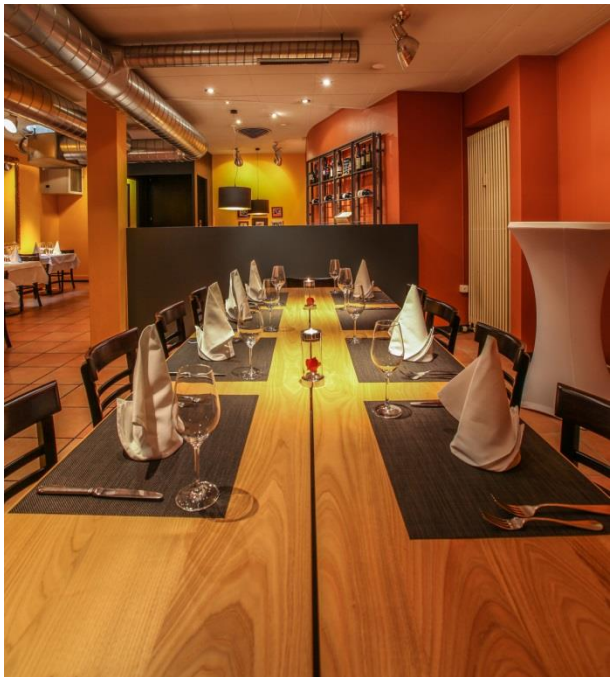
- ★ **Lattughella ai Funghi** Lamb's lettuce with lukewarm mushrooms
- ★ **Penne all'Arrabbiata** Pasta prepared with peppers, onions in a spicy tomato sauce
- ★ **Panna Cotta ai Frutti di Bosco** Boiled cream with lukewarm fruits of the forest

Menu IV CHF 50.00

- ★ **Caprese di Bufala** Bufala Mozzarella with tomatoes
- ★ **Tortellini alla Panna** Tortellini with spinach and ricotta filling in a cream sauce
- ★ **Duetto di Dolci** Profiteroles and cassata

Menu V CHF 50.00

- ★ **Zuppa di Zucca** Pumpkin cream soup
- ★ **Piatto di Verdure con Risotto allo Zafferano** Vegetable dish with saffranrisotto
- ★ **Tiramisù** Classical Italian sweet made from Bisquit, mascarpone, coffee and amaretto



Da Roberto's Sala Venezia

Banquet & Apéro Location

Our banquet hosting and apéro concepts provide the perfect framework for unforgettable events.

Feel like doing an Italian style event?

Dive into the world of «bella Italia» and get spoiled by our Da Roberto Team!

We can offer the following

- Exclusive room «Sala Venezia»
- Banquets (up to 40 people)
- Private parties (up to 40 people)
- Apéros (up to 30 people)
- Meetings (up to 30 people)

We are looking forward to hosting your event, tailored to your personal requirements.

Leonardo Tavormina & Team

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