

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

Terrasse:

• 30 guests seated

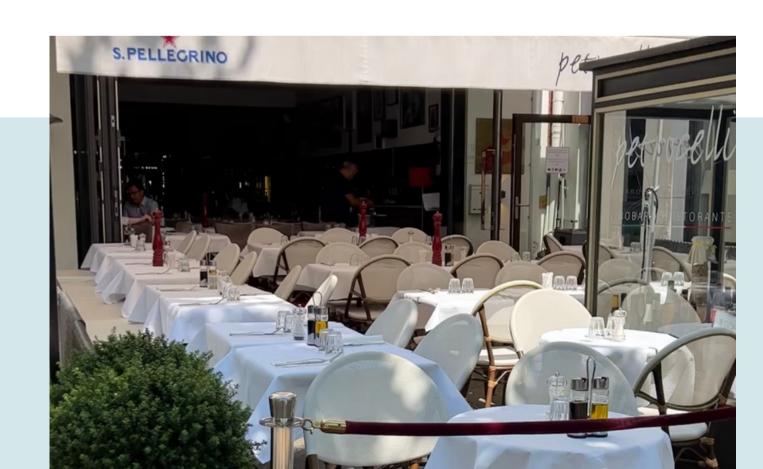
New Petrocelli

Restaurant:

Terrasse:

• 140 guests seated

• 30 guests seated







WELCOME RECEPTION

Start off your event with a refreshing welcome drink.

PROSECCO

6 EUR per Person

CHAMPAGNER

13 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: 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



SOCIAL DINNER



Our social dinner is perfect for guests who do NOT want a typical, seated dinner. Flying food and cocktail tables will create a casual atmosphere.

— for groups larger than 30 people —

9 PCS PER PERSON 62 EUR

13 PCS PER PERSON 77 EUR

Choose a selection of flying food in the next step.

FLYING FOOD

ANTIPASTI	SALADS	MEAT	RISOTTO	PASTA
Vitello Tonnato	Seafood from the Ionian Sea	Corn fed chicken with mushroom cream sauce	Mushroom risotto	Penne all'arrabbiata
Crostini al Pomodoro			Vegetable risotto	Gnocchi with Pina's
Beef fillet carpaccio &	Caesar's Salad with buffalo mozzarella	Beef fillet medaillons with pepper cream sauce	Truffle risotto	pesto & Feta cheese Fusilli with mozzarella
arugula Salmon carpaccio & arugula	Caesar's Salad with cherry tomatoes	Lamb chops with sauce bearnaise	DESSERT	& cherry tomatoes
			Tiramisu	Gnocchi with truffle paté
Baby-Calamari with chili & garlic	SANDWICHES	FISH	Panna Cotta	Penna alla Bolognese
Caprese	Tuna-ciabatta	Salmon fillet with lemon sauce	Profiterols	Ravioli filled with
Vegetable-sticks with	Mini croissants with parmaham & arugula	Prawn skewers with	Vanilla Ice Cream	ricotta & spinach
hummus	Ciabatta mit Pina's	chili & garlic	NY Cheesecake	Ravioli filled with pears & goat cheese
	basil pesto & mozzarella	Zander fillet with mashed potatoes	Sicilian Cannoli	

DINNER MENU

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

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

4.8 EUR PER PERSON

- Ciabatta
- Herbal-Dip
- Green Olives





BUSINESS LUNCH

12-3 PM | UP TO MAX. 20 PEOPLE | INCLUDING WATER
29 EUR per person

ANTIPASTI

Vitello Tonnato & Caprese

MAIN

Fusilli with mozzarella & cherry tomato sauce

OR

Corn fed chicken with rosemary potatoes & parmesan cream sauce

OR

Mushroom risotto

DESSERT + 4.8 EUR

Tiramisu

PETROCELLI'S PASTA DINNER

44 EUR per person

ANTIPASTI

Beef fillet carpaccio with arugula & 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

DESSERT

PETROCELLI'S FAMILY STYLE DINNER

59 EUR per person

ANTIPASTI

Caesar's salad mit burrata & parmesan flakes Vitello tonnato Caprese

MAIN

Penne all'arrabbiata | Fusilli with Pina's basil pesto & feta cheese Beef fillet medaillons with pepper cream sauce | Salmon fillet with arugula & lemon sauce Vegetables, Rosemary potatoes

DESSERT

PETROCELLI'S SURF & TURF DINNER

68 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

PETROCELLI'S ITALIAN DINNER

74 EUR per person

ANTIPASTI

Finest cold cuts & cheese variation

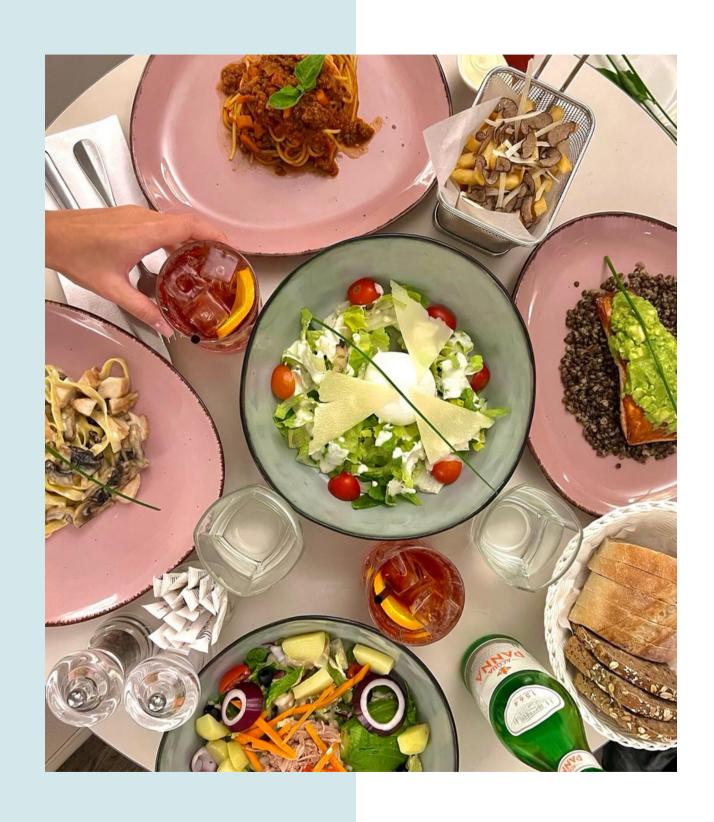
PASTA

Penne all'arrabbiata

MAIN

Meat & fish from the grill
Beef fillet medaillons, Corn fed chicken, Salmon fillet
Vegetables, Rosemary potatoes

DESSERT



PETROCELLI'S BUFFET SELECTION

for groups larger than 60 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

FISH	SIDES
Salmon fillet from the grill	Grilled Vegetables
Salmon fillet with a	Rosemary potatoes
	Mashed potatoes
Sea bream tillet trom vom grill	Greeb Salad
Sea bream fillet with a white wine sauce	Baby spinach
Zander fillet from the grill	Butter carrots
Jumbo prawns from the grill	Green Beans
Jumbo prawns with garlic & cherry tomatoes	
	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

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

OPEN BAR MENU - LONGDRINKS

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

29 EUR PER PERSON / 3 Std. 39 EUR PER PERSON / 4 Std.

37 EUR PER PERSON / 3 Std. 47 EUR PER PERSON / 4 Std.



TERMS & CONDITIONS

RESERVATION

To confirm the event, a deposit equal to 50% 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 €, INCLUDING VAT.

CONTACT

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