



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

PENNE ALL'ARRABBIATA

LASAGNA WITH ARTICHOKE,
SAUSAGE AND BURRATA

MEAT RAVIOLI WITH BROWN
SAUCE AND PARMESAN
SHAVINGS

CREAM OF PEAS AND PRAWNS
WITH LIME

SECOND COURSES

LOCAL MEATBALLS STEWED
WITH POTATOES AND MIXED
VEGETABLES

ROAST OCTOPUS ON CREAMED
POTATOES

GRILLED CHICKEN BREAST WITH
TAGGIASCA OLIVES AND
CHERRY TOMATOES

SPECK AND RADICCHIO TART ON
PARMESAN CREAM

FIRST COURSE | WATER |
ESPRESSO COFFEE*

10€

SECOND COURSE |
SIDE | WATER |
ESPRESSO COFFEE*

12€

FIRST COURSE |
SECOND COURSE |
SIDE | WATER
ESPRESSO COFFEE*

15€

SIDES

EGGPLANT WITH
MUSHROOMS

MIXED SALAD

ROSEMARY POTATOES

DESSERTS

PASTRY 1,50 €

TIRAMISÙ 7 €

CHEESECAKE 7 €

OUT OF MENU

PICANHA (SKEWER WITH 250G OF PICANHA, TOMATO, AND CORN SLICES) 22 €

FIorentina 6,00 PER HECTOGRAM €

KILL BILL (TURMERIC BUN WITH WAGYU BEEF, CARAMELIZED RED ONION, STRACCIATELLA FROM GIOIA DEL COLLE, BACON SERVED WITH A SIDE) (1, 3, 6, 7, 8, 10, 11, 13) 20 €

COVER CHARGE 2,50€ | DRINKS EXCLUDED

*DRINKS, BEERS, AND WINE GLASSES NOT INCLUDED; ANY COFFEE THAT IS NOT PLAIN ESPRESSO OR MACCHIATO WILL BE PRICED AT LIST PRICE.

1. GLUTEN | 2. CRUSTACEANS AND DERIVATIVES | 3. EGGS | 4. FISH AND DERIVATIVES | 5. PEANUTS AND DERIVATIVES | 6. SOY AND DERIVATIVES | 7. MILK AND DERIVATIVES | 8. NUTS AND DERIVATIVES | 9. CELERY AND DERIVATIVES | 10. MUSTARD AND DERIVATIVES | 11. SESAME SEEDS AND DERIVATIVES | 12. SULPHUR DIOXIDE AND DERIVATIVES | 13. LUPIN AND DERIVATIVES | 14. MOLLUSKS AND DERIVATIVES