



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

GNOCCHI WITH FOUR CHEESES
(1, 3, 7)

PASTA WITH TOMATO AND
BASIL (1)

MUSHROOM GRATIN CREPES
(1, 3, 7, 12)

VEGETABLE SOUP WITH
CROSTINI (1)

SECOND COURSES

SAUSAGE STEW WITH SAVOY
CABBAGE

SLICED BEEF WITH BALSAMIC
CREAM AND ARUGULA (12)

CHICKEN SCALOPINI WITH
WHITE WINE (1, 12)

OVEN-BAKED SEA BREAM ON
PEPPER CREAM AND VALERIAN
(4)

FIRST COURSE | WATER |
ESPRESSO COFFEE*

10€

SECOND COURSE |
SIDE | WATER |
ESPRESSO COFFEE*

12€

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

15€

SIDES

TACCOLE WITH EVO OIL

MIXED SALAD

OVEN-BAKED 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 (BEETROOT 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