



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

CALAMARI WITH SEA RAGU

RICOTTA AND SPINACH
CREPES

CAULIFLOWER CREAM AND
COFFEE POWDER

PILAF RICE STIR-FRIED WITH
ROASTED HAM,
VEGETABLES, AND SCRAMBLED
EGG

SECOND COURSES

BREAM IN NATURAL STYLE WITH
STEWED RADICCHIO

ROAST BEEF WITH ITS SAUCE

GRILLED CHICKEN WITH
ARUGULA AND BALSAMIC
VINEGAR

TURKEY OSSO BUCO
WITH POTATO FRITTER

SIDES

BRUSSELS SPROUTS AND
BACON

MIXED SALAD

BAKED POTATOES

DESSERTS

PASTRY 1,50 €

TIRAMISÙ 7 €

CHEESECAKE 7 €

FIRST COURSE | WATER |
ESPRESSO COFFEE*

10€

SECOND COURSE |
SIDE | WATER |
ESPRESSO COFFEE*

12€

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

15€

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. 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