



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

ROMAN-STYLE GNOCCHI WITH
BASIL AND PECORINO CHEESE
(1, 3, 7)

PASTA WITH TOMATO AND
BASIL (1)

POTATO DUMPLINGS WITH
SWORDFISH, EGGPLANT AND
SPICY TOMATOES (1, 3, 4)

CREAM OF PEA SOUP WITH
CROUTONS (1)

SECOND COURSES

SLICED BEEF WITH ROCKET
AND PARMESAN SHAVINGS (7)

CHICKEN ESCALOPE IN WHITE
WINE (1, 12)

SALMON FILLET WITH
STRAWBERRY AND ALMOND
SAUCE (4, 8)

ASPARAGUS AND CREAM
CHEESE MUFFINS (7)

FIRST COURSE | WATER |
ESPRESSO COFFEE*

10€

SECOND COURSE |
SIDE | WATER |
ESPRESSO COFFEE*

12€

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

15€

SIDES

MEDITERRANEAN
VEGETABLES

MIXED SALAD

FRENCH FRIES (1)

DESSERTS

PASTRY 1, 50 €

TIRAMISÙ 7 €

CHEESECAKE 7 €

OUT OF MENU

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

RIB STEAK (500 GR OF PIEDMONT BEEF RIB STEAK GRILLED) 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. 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