



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

SAFFRON RICE CAKE WITH
PARMESAN CREAM AND
SAUSAGE BITES (7)

PASTA WITH RAGÙ (1, 9)

CARROT AND GINGER CREAM
WITH PRAWNS (2)

GNOCCHI WITH PESTO AND
PARMESAN SHAVINGS (1, 7)

SECOND COURSES

BAKED CHICKEN LEGS WITH
MASHED POTATOES (7)

FRIED SOLE WITH WASABI
MAYONNAISE (3, 4, 12)

BEEF BURGER WITH ARUGULA
AND BALSAMIC VINEGAR (12)

TRIO OF CHEESECAKES WITH
MINTED COURGETTES AND
SAUTÉED MUSHROOMS (7, 12)

SIDES

PEAS WITH 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 €

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. 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