



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

LASAGNA WITH PESTO AND
DRIED TOMATOES (1,3,7)

SPÄTZLE WITH FOUR
CHEESES AND SPECK (1,7)

PASTA WITH ARTICHOKE CREAM
AND PRAWNS (1,2)

CHICKPEA CREAM SOUP WITH
ROSEMARY CROUTONS (1)

SECOND COURSES

SLICED CHICKEN WITH SAFFRON
SAUCE AND CHERRY TOMATOES
(7)

ENGLISH ROAST BEEF

NATURAL SWORDFISH STEAK ON
VALERIAN (4)

SOFT TOMATO FLAN ON
MOZZARELLA AND BASIL CREAM
(1,7)

SIDES

COURGETTES IN EXTRA
VIRGIN OLIVE OIL

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