



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

MUSHROOM CREPES WITH
BECHAMELLE AND THYME
(1, 3, 7, 12)

PENNE ALLA PUTTANESCA
(1, 4)

CARROT AND GINGER CREAM
SOUP WITH CROUTONS (1)

VENERE RICE WITH ARTICHOKE
AND SHRIMP (2)

SECOND COURSES

CARNE SALADA WITH CHERRY
TOMATOES, OLIVES, AND
BALSAMIC VINEGAR SAUCE (12)

GRILLED CHICKEN BREAST

GILT-HEAD BREAM FILLET WITH
HERBS AND PEPPER CREAM
(4)

ZUCCHINI AND MINT FLAN WITH
ZOLA COULIS (1, 7)

FIRST COURSE | WATER |
ESPRESSO COFFEE*

10€

SECOND COURSE |
SIDE | WATER |
ESPRESSO COFFEE*

12€

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

15€

SIDES

GRATIN SPINACH (1)

MIXED SALAD

ROSEMARY POTATOES

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. 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