



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

ASPARAGUS AND SCAMORZA
FILLED PASTRY ON PECORINO
FONDUE (1,3,7)

PENNETTE ALL'ARRABBIATA (1)

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

CREAM OF PEA SOUP WITH
CROUTONS (1)

SECOND COURSES

BEEF CARPACCIO WITH ROCKET
AND PARMESAN SHAVINGS (7)

CHICKEN ESCALOPE IN WHITE
WINE (1,12)

SEA BASS FILLET ON
STRAWBERRY AND PISTACHIO
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

GREEN BEANS WITH EVO OIL

MIXED SALAD

OVEN-ROASTED 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