



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

TAGLIATELLE WITH SEAFOOD SAUCE (1,9)

LIME-SCENTED RICE SALAD (1, 3, 7)

LEAN PARCEL WITH CHEESE SAUCE (1, 3, 7)

MEAT CASONCELLI WITH BUTTER AND SAGE (1)

SECOND COURSES

GRILLED CHICKEN BREAST ON SALAD

NATURAL SWORDFISH ON AUBERGINE CREAM (4)

ZUCCHINI AND MINT FLAN WITH PARMESAN FONDUE (7)

BRESAOLA WITH ROCKET AND PARMESAN (7)

FIRST COURSE | WATER | ESPRESSO COFFEE*

10€

SECOND COURSE | SIDE | WATER | ESPRESSO COFFEE*

12€

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

15€

SIDES

CHICKPEAS SAUTÉED IN A PAN WITH ONION

MIXED SALAD

PAPRIKA 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