



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

FIRST COURSES

PASTA WITH MEAT SAUCE

LASAGNA WITH ARTICHOKE
AND SPECK

GNOCCHI WITH PRAWNS,
CHERRY TOMATOES AND OLIVES

CREAM OF POTATOES AND
CROUTONS

SECOND COURSES

SLICED BEEF WITH PARMESAN
SHAVINGS AND BALSAMIC
VINEGAR

CHICKEN LEGS IN BEER

SEA BASS TURBAN WITH YELLOW
TOMATO SAUCE

GRILLED TOMINO CHEESE ON
FENNEL SALAD

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 IN EXTRA
VIRGIN OLIVE OIL

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