



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

DAILY SPECIALS

LINGUINE WITH ASPARAGUS
AND PRAWNS

PASTA WITH SAUSAGE
RAGU

CHEF'S DAILY SPECIALS

GENTILE SALAD, CROUTONS,
GRILLED CHICKEN STRIPS,
CRISPY BACON, GRANA PADANO
SHAVINGS, ALMOND FILLETS AND
YOGURT SAUCE

SMOKED SIRLOIN CARPACCIO
WITH ITS SAUCE

GRILLED SWORDFISH WITH
ARUGULA PESTO AND CHERRY
TOMATOES

OUR MUST

TOMATO PASTA (1)

POTATO DUMPLINGS WITH
PESTO (1)

OUR DAILY CLASSICS

GRILLED CHICKEN BREAST

BRESAOLA CARPACCIO WITH
ROCKET AND PARMESAN
CHEESE (7)

SIDES

PAN-FRIED CHICKPEAS

MIXED SALAD

BAKED POTATOES (1)

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

FIORENTINA (STARTING FROM 1 KG)

6 € PER HECTOGRAM

FILETTO DI ANGUS (250 G GRILLED ANGUS FILLET SERVED WITH YOUR CHOICE OF
SIDE DISH: DIPPER FRIES, ROASTED CORN ON THE COB, OR
SAUTÉED MIXED VEGETABLES)

25 €

THE PORK BURGER (CHARCOAL BUN WITH PULLED PORK, GENTILE SALAD, HONEY
MUSTARD, CRISPY NACHOS)

16 €

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. 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