



MENÙ

BUSINESS LUNCH

FROM MONDAY
TO FRIDAY

12:00 | 14:30
EXCLUDING HOLIDAYS

DAILY SPECIALS

PASTA WITH GARLIC, OIL AND
CHILI PEPPER

ROMAN GNOCCHI GRATIN
WITH PECORINO CHEESE

CHEF'S DAILY SPECIALS

MIXED SALAD WITH JULIENNED
SMOKED TURKEY, EGG, CHERRY
TOMATOES, OLIVES AND WALNUT
KERNELS

CUTTLEFISH, PEA AND CHERRY
TOMATO SALAD

BEEF TARTARE IN RICE WAFER

OUR MUST

TOMATO PASTA (1)

POTATO DUMPLINGS WITH
PESTO (1)

OUR DAILY CLASSICS

GRILLED CHICKEN BREAST

BRESAOLA CARPACCIO WITH
ROCKET AND PARMESAN (7)

SIDES

PEAS AND TROPEA ONION

MIXED SALAD

BAKED POTATOES

DESSERTS

PASTRY 1, 50 €

ICE CREAM 2 - 4 - 6 €

(STRAWBERRY, CHOCOLATE,
FIOR DI LATTE, PISTACHIO)

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 €

DIVINA COMMEDIA BURGER (SUNFLOWER SEED BUN WITH FASSONA BEEF BURGER, BASIL
MAYONNAISE, CRISPY BACON, DOP BUFFALO MOZZARELLA FROM
CAMPANIA, LETTUCE, AND TOMATO)

15 €

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