

MENÙ BUSINESS LUNCH

MONDAY TO FRIDAY FROM 12:00 TO 14:30 (EXCLUDING PUBLIC HOLIDAYS)

DAILY SPECIALS

CHEF'S DAILY SPECIALS

PENNETTE WITH A SEAFOOD
FLAVOR AND CHERRY TOMATOES
FREGOLA WITH SAUSAGE AND ARTICHOKE RAGÙ
TURKEY BREAST WITH CHERRY TOMATOES AND
JALAPENOS
SEA BASS ROSE WITH ARTICHOKE

SALAD

A GREAT CLASSIC

GREEN SALAD, SMOKED HAM, OLIVES,
CHERRY TOMATOES AND PEACHES IN
SYRUP

OUR MUSTS

THE GREAT CLASSICS OF EVERY DAY

TOMATO PASTA
GNOCCHI WITH PESTO

GRILLED CHICKEN BREAST
BRESAOLA CARPACCIO WITH
ARUGULA AND PARMESAN
CHEESE

SIDES

MIXED SALAD
SAUTÉED VEGETABLES
FRENCH FRIES

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€

NOT JUST BUSINESS LUNCHES

FOR LUNCH, YOU CAN ALSO CHOOSE FROM OUR À LA CARTE MENU. PIZZA IS
AVAILABLE ONLY FOR DINNER.

*DRINKS, BEERS, AND GLASSES EXCLUDED; ANY COFFEE OTHER THAN ESPRESSO STILL OR WITH A 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. Tree nuts and derivatives | 9. Celery and derivatives | 10. Mustard and derivatives | 11. Sesame seeds
and derivatives |
12. Sulfur dioxide and derivatives | 13. Lupin and derivatives | 14. Molluscs and derivatives