godo
PASTICCERIA · RISTORANTE · PIZZERIA

MENÙ BUSINESS LUNCH

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

DAILY SPECIALS

CHEF'S DAILY SPECIALS

- PUMPKIN LASAGNA WITH SMOKED SCAMORZA CHEESE
- PENNE WITH MUSHROOMS AND PANCETTA
- BBQ BEEF TENDERLOINS WITH ARTICHOKES AND THEIR SAUCE
- SALMON STEAK ON A SALAD WITH ALMONDS AND TERIYAKI SAUCE

OUR MUST

THE GREAT CLASSICS OF EVERY DAY

- TOMATO PASTA
- GNOCCHI WITH PESTO
- GRILLED CHICKEN BREAST
- CARNE SALADA CARPACCIO WITH ROCKET AND PARMESAN CHEESE

SALAD

A GREAT CLASSIC

GREEN SALAD, CHICKEN, BLACK OLIVES, PARMESAN SHAVINGS AND CROUTONS

SIDES

- SNOW PEAS
- MIXED SALAD
- POTATOES WITH STRONG PAPRIKA

DESSERTS

PASTRY	1, 50 €
ICE CREAM (STRAWBERRY, CHOCOLATE, FIOR DI LATTE, PISTACHIO)	2 - 4 - 6 €

FIRST COURSE | WATER | ESPRESSO COFFEE	SECOND COURSE | SIDE| WATER | ESPRESSO COFFEE	FIRST COURSE | SECOND COURSE | SIDE | WATER ESPRESSO COFFEE
10€	12€	15€

THE CHEF RECOMMENDS... (COVER CHARGE, WATER AND SIDE DISH INCLUDED)

XXL BREADED AND GOLDEN CUTLET	15 €
APOLLO (CRISPY CHICKEN BUN WITH BACON, MARINATED RED CABBAGE, AND MAYONNAISE)	15 €
VEGGIE (BUN WITH BREADED AND FRIED PUMPKIN MEDALLION, KETCHUP AND DOP BUFFALO MOZZARELLA)	15 €
DOUBLE SMASH (BUN WITH DOUBLE SMASH 200G CHIANINA BURGER, CHEDDAR, BACON, LETTUCE, TOMATO AND BBQ SAUCE)	15 €

***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