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

- PASTA WITH SEAFOOD RAGÙ, FRESH TOMATO AND OLIVES
- SAFFRON RISOTTO WITH PECORINO FLAKES
- PORK FILLET COOKED AT LOW TEMPERATURE WITH GREEN PEPPER
- NATURAL SEA BREAM ON SALAD

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

GREEN SALAD, CHERRY TOMATOES, OLIVES, JULIENNED TURKEY AND CROUTONS

VEGETABLE SOUP

SIDES

BATTERED VEGETABLES
NATURAL BROCCOLI
MIXED SALAD
SANDY POTATOES

DESSERTS

PASTRY	1, 50 €
ICE CREAM	2 - 4 - 6 €

(STRAWBERRY, CHOCOLATE, FIOR DI LATTE, PISTACHIO)

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)

PORK RIBS COOKED AT LOW TEMPERATURE ON THE BARBECUE	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