

## BUSINESS LUNCH

CURLED OCTOPUS, GARLIC, OIL AND CHILLI PEPPER WITH WHITE CORNMEAL MUSH\*

BEEF CARPACCIO WITH TUNA SAUCE \*

CAPRESE SALAD WITH BUFFALO MOZZARELLA \* §

VEGETABLE SAVOURY PIE WITH POACHED EGG AND CHEESE SAUCE \* §

8 € each portion

COURGETTE AND CUCUMBER SAUCE WITH CROÛTONS AND EXTRA VIRGIN OIL \*

ORECCHIETTE COOKED IN A FRYING PAN WITH PESTO SAUCE AND PRAWNS

POTATOES DUMPLINGS WITH TOMATO AND BUFFALO MOZZARELLA

9 € each portion

GILTHEAD SEABREAM FILLET AROMATIZED WITH HERBS SERVED WITH GREEN BEANS

MEAT STEW AND PEAS\*

LITTLE SELECTION OF CHEESES \* §

12 € each portion

### FROM TUESDAY TO FRIDAY LUNCH MENU' AT 16.00 €

2 FACULTATIVES DISHES AMONG THE COURSES LISTED INCLUDED WATER, COFFEE  
AND A GLASS OF WINE BETWEEN:

PINOT GRIGIO FRIULI DOC – ROCCA BERNARDA

REFOSCO FRIULI DOC – ROCCA BERNARDA

POSSIBLE FURTHER GLASS OF WINE ABOVE LISTED 3 €

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### OUR APERITIFS

BRUT BLANC DE BLANCS - J.M. GOBILLARD ET FILS 10 €

FRANCIACORTA BRUT ROSÈ DOCG 2012 - CAVALLERI 8 €

FRANCIACORTA BRUT ALMA CUVÉE DOCG – BELLAVISTA 8 €

CALLAS MALVASIA EMILIA IGT 2012 - MONTE DELLE VIGNE 7 €

PINOT GRIGIO FRIULI DOC 2014 – ROCCA BERNARDA 6 €

BLUEBERRY PASSION- SUCCO DI MIRTILLI, SCHWEPPES TONICA 5 €

### FLAT BREADS IN OUR MODE

ANCHOVIES FROM CANTABRICO SEA  
OREGANO FROM PANTELLERIA, MOZZARELLA CHEESE

16 €

GRILLED VEGETABLES AND SCAMORZA CHEESE

15 €

PATANEGRA HAM, STRACCIATELLA (KIND OF MOZZARELLA CHEESE), SOUR VEGETABLES

22 €

SMOKED SALMON AND ITS EGGS,  
FENNEL AND ORANGES

20 €

MORTADELLA MEAT, PISTACHIOS AND MOZZARELLA CHEESE

16 €

BUFFALO MOZZARELLA CHEESE, EGGPLANTS AND SHEEP CHEESE,  
TOMATO CRUSHED

14 €

### THE DELICIOUS

BUFFALO MOZZARELLA, PROSCIUTTO HAM, ROCKET SALAD, PARMISAN CHEESE IN FLAKES AND  
TOMATO

9 €

BUFFALO MOZZARELLA, GRILLED COURGETTES, PRAWNS, SALAD, TOMATO

9 €

KNOT OF CULATELLO HAM, STRACCIATELLA (KIND OF MOZZARELLA), SOUR VEGETABLES,  
SALAD

9 €

BURRATA, GRILLED VEGETABLES AND SALAD

8 €

### TRADITIONAL MENU'

MIXED SALAD \* §

12 €

OUR SALAME HAM , BACON, PROSCIUTTO HAM AND PARMISAN CHEESE, FRIED DUMPLING

14 €

COURGETTE FLOWERS FRIED SERVED WITH TOMATO GAZPACHO

12 €

BEEF'S TARTAR , HERBS AND FLOWERS \*

15 €

RED TUNA'S CARPACCIO WITH CUCUMBER \*

16 €

RAVIOLI FILLED WITH MEAT AND BLACK TRUFFLE

15 €

TRADITIONAL CASONCELLO OF BERGAMO AND QUINCES

13 €

RICE WITH OYSTERS \*

15 €

COLD SPAGHETTI WITH CRUSTACEANS AND SALMON EGGS

16 €

BEEF FILLET WITH POTATOES SAVOURY PIE AND GREEN BEANS \*

18 €

SEABASS FILLET COOKED IN MEDITERRANEAN MODE \*

18 €

FOIE GRAS ESCALOPE WITH PEACHES AND BRIOCHE BREAD

30 €

TRIUMPH OF STEAMED FISH \*

30 €

PRAWNS AND SCAMPI FROM MEDITERRANEAN SEA, OYSTERS SERVED RAW WITH

LOBSTER SUPERFICIALLY SEARED \*

30 €

SELECTION OF CHEESES SERVED WITH JAMS \*

13 €

\* recipe without gluten

§ vegetarian recipe