

BUSINESS LUNCH

MARINATED ANCHOVIES WITH COURGETTES AND MINT *

CAULIFLOWER WITH PARMESAN, EGG AND BACON *

PEPPERS WITH TUNA INSIDE *

MAGATELLO HAM WITH COURGETTES IN OIL *

8 € each portion

EGGPLANT CREAM, MOZZARELLA AND PRAWNS *

PASTA QUILLS WITH AMATRICIANA SAUCE

LASAGNA WITH VEGETABLES §

9 € each portion

POACHED SALMON SERVED WITH FENNEL AND CONFIT TOMATOES *

BEEF WING COOKED WITH RED WINE, PEARL ONIONS AND MASHED POTATOES *

TALEGGIO CHEESE SERVED WARM WITH HONEY AND NUTS * §

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 TRADITION - J. M. GOBILLARD & FILS	9 €
RUBINA BRUT ROSÉ IGT – MONTE DELLE VIGNE	7 €
BRUT TENUTA DELLE FARFALLE- MONZIO COMPAGNONI	7 €
CALLAS MALVASIA EMILIA IGT 2012- MONTE DELLE VIGNE	7 €
BLUEBERRY PASSION- SUCCO DI MIRTILLI, SCHWEPPE'S 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'

FOIE GRAS TERRINE, BRIOCHE BREAD AND APPLES

18 €

PATANERA HAM SERVED WITH FRIED DUMPLINGS AND PEPPERS WITH TUNA INSIDE

18 €

SEAFOOD WITH SCAMPI AND PRAWNS *

25 €

SALMON TARTAR, FENNEL AND ITS EGGS *

15 €

BEEF TARTAR , NUTS AND PARMESAN CHEESE *

15 €

TRADITIONAL CASONCELLO OF BERGAMO AND QUINCES

13 €

PORCINI MUSHROOMS AND FONTINA RICE * §

14 €

LASAGNA WITH VEGETABLES AU GRATIN §

12 €

BEEF FILLET SERVED WITH GRILLED VEGETABLES *

20 €

SEA BASS FILLET SERVED WITH POTATOES TERRINE *

18 €

BRAISED CALF CHEEK, MASHED POTATOES AND GREEN BEANS

18 €

SQUID AND PRAWNS FRIED

22 €

FISH SOUP WITH BREAD CROOUTONS

25 €

SELECTION OF CHEESES SERVED WITH JAMS *

13 €

* recipe without gluten

§ vegetarian recipe