

LUNCH MENU

DAILY DISHES

SPECIAL GOURMET*	€ 25.00
SPECIAL BUSINESS*	€ 17.00

TO SHARE

SELECTION OF SMOKED • SWORDFISH • TUNA • SALMON	2 PERSONS € 22.00
“PRATOMAGNO” TUSCAN PROSCIUTTO CRUDO • BUFFALO MOZZARELLA	2 PERSONS € 20.00

STARTERS

ROCK SALMON CARPACCIO • TUSCAN “PRATOMAGNO” PROSCIUTTO CRUDO • HAZELNUT MAYONNAISE • TOMATO • GARLIC, OIL AND HOT CHILI PEPPER	€ 24.00
SMOKED SALMON • BULGUR WHEAT WITH SEASONAL VEGETABLES • AVOCADO GUACAMOLE	€ 16.00
HOT ASPARAGUS TART • PARMESAN CHEESE CREAM • TOASTED ALMONDS	€ 16.00
BAKED EGG • CREAM AND GRANA PADANO CHEESE • WHITE AND BLACK TRUFFLE	€ 30.00
ROUND FASSONA BEEF • TUNA SAUCE • CAPER BERRIES	€ 17.00

SALADS

CAESAR SALAD MIXED GREENS • GRILLED CHICKEN BREAST • GRANA PADANO CHEESE • BREAD CROUTONS • OLIVES • BOILED EGG • “DA NOI IN” SAUCE	€ 17.00
VEGETARIAN SALAD MIXED GREENS • CHERRY TOMATOES • CORN • OLIVES • BUFFALO MOZZARELLA • AVOCADO • SESAME OIL	€ 17.00

FIRST COURSES

HOME MADE TAGLIOLINI • RED FISH, GURNARD AND MULLET RAGOUT	€ 27.00
GARGANELLI EGG PASTA WITH PESCATORA FISH SAUCE • OLIVES • CAPERS*	€ 18.00
WHOLE WHEAT PASTA WITH SHRIMPS • ZUCCHINI • MEDITERRANEAN-STYLE BREADCRUMBS*	€ 18.00
THREE-TOMATO SPAGHETTI • YELLOW, PLUM AND CORBARA TOMATOES • BASIL • OREGANO	€ 20.00
CACIO E PEPE LINGUINE • CACIO CHEESE SAUCE WITH PEPPER • CRISPY CHEEK LARD	€ 16.00

SECOND COURSES

PAN SAUTÉED TURBOT • FOIE GRAS • MUSHROOMS • YAKITORI SAUCE*	€ 30.00
SEARED SALMON • BULGUR WHEAT • ASPARAGUS AND POTATOES • SAFFRON SAUCE	€ 22.00
STIR-FRIED RICE WITH SHRIMP • VEGETABLES • SOY SAUCE*	€ 20.00
STIR-FRIED VEGETABLES • ALGAE • SESAME • SPROUTS	€ 18.00
GRILLED CHICKEN BREAST • BASMATI RICE • STIR-FRIED VEGETABLES • CURRY SAUCE	€ 20.00

DESSERTS

TIRAMISÙ • CHOCOLATE MOUSSE • MASCARPONE CREAM • HOMEMADE SAVOY COOKIES	€ 16.00
STRAWBERRY BROWNIE	€ 10.00
VANILLA ICE CREAM	€ 8.00
SEASON SLICED FRUIT	€ 8.00

WINE (PER GLASS)

WHITE

GEWÜRZTRAMINER • GEWÜRZTRAMINER 2018 • CANTINA TERLANO (ALTO ADIGE)	€ 6.00
MONNALLEGRA • VERMENTINO 2019 • ARGENTAIA (TOSCANA)	€ 8.00
AL POGGIO • CHARDONNAY 2017 • CASTELLO DI AMA (TOSCANA)	€ 12.00

RED

COL DI LUPO • SANGIOVESE MERLOT 2016 • ARGENTAIA (TOSCANA)	€ 6.00
BRICCO DEL DRAGO • DOLCETTO E NEBBIOLO 2015 • AZ. AGRICOLA PODERI COLLA (PIEMONTE)	€ 8.00
RISERVA MAZON • PINOT NERO 2015 • TENUTA J. HOFSTÄTTER (ALTO ADIGE)	€ 12.00

CHAMPAGNE AND SPARKLING WINE

BILLECART • SALMON BRUT RESERVE S.A. (FRANCIA)	€ 16.00
BILLECART • SALMON ROSÈ BRUT RESERVE (FRANCIA)	€ 25.00
FERRARI • PERLÈ 2013 (TRENTINO)	€ 10.00
PROSECCO • FOSS MARAI CARDINAL S.A. (VENETO)	€ 6.00

JUICES / SMOOTHIES

FRESHLY MADE FRUIT JUICES/SMOOTHIES	€ 7.00
DETOX • APPLE • PINEAPPLE • CELERY • GINGER	
ACE • ORANGE • CARROT • LEMON	
ENERGETIC • BANANA • ORANGE • STRAWBERRY	

BAR

WATER 0,75 LT	€ 4.00
SOFT DRINKS	€ 5.00
ORANGE JUICE	€ 5.00
BOTTLED BEER	€ 8.00
LAVAZZA ESPRESSO	€ 2.00
AMERICAN COFFEE	€ 3.00
SELECTION OF TEAS AND HERBAL TEAS	€ 4.00
CAPPUCCINO	€ 4.00

OUR EXTRA VIRGIN OLIVE OIL

THE EXTRA VIRGIN OLIVE OIL OF SUPERIOR QUALITY THAT IS SERVED AT THE TABLE COMES FROM THE BEAUTIFUL CENTURIES-OLD OLIVE GROVE OF THE ARGENTAIA ESTATE OF MAGLIANO IN TOSCANA, FROM THE SELECTION OF FRANTOIANO, MORAILO AND LECCINO OLIVE VARIETIES, RIGOROUSLY HAND-PICKED AND PRESSED WITHIN TWENTY-FOUR HOURS FROM BEING HARVESTED SOLELY BY COLD EXTRACTION. OF A GOLDEN YELLOW COLOR WITH OLIVE GREEN TONES, WITH AN INTENSE AND ELEGANT PERFUME WITH HINTS OF FRUIT AND LEAF, THE TASTE IS FRESH AND RICH, AGREEABLY FRUITY AND WELL BALANCED IN BITTER AND SPICY NOTES OF MEDIUM INTENSITY. IDEAL AS SEASONING FOR RAW VEGETABLE AND FISH DISHES, IT EXALTS THE FLAVORS OF THE COURSES THAT DRESSES. OUR STAFF IS AT YOUR DISPOSAL IF YOU ARE INTERESTED IN PURCHASING IT.