

LUNCH MENU

Prosciutto di Parma Gran Riserva e Mozzarella di Bufala Campana DOP

This exclusive Prosciutto, nature stored for 30 months from free-range pigs is served with a unique hadmade buffalo mozzarella.

160 / 220

Tortelloni

Parmesan-filled fresh pasta, served with butter, Parmigiano Reggiano and Parma ham

220

Risotto con salsiccia e cime di rape

Risotto with Carnaroli rice "Gli Aironi" from Lombardia, with salsiccia and wild broccoli.

220

Cannelloni

Baked cannelloni made with fresh pasta, filled with veal and spinach leaves.

Served with a tomato sauce and Parmigiano Reggiano.

198

Spaghetti con gamberoni

Spaghetti with wild caught large red shrimps (green light from the WWF) and Piennolo tomatoes from the area of the Vesuvius volcano in Campania.

220

Salladkomposition

A combination of prosciutto, mozzarella di Bufala DOP and sprout salad.

210

Il Coniglio

Rosmary scented rabbit saddle wrapped in Lardo di Colonnata served on a cream of Cannellini beans.

230

Still or Sparkling Eco Water

35

Fanta, Cola, Sprite, etc.

25

Alcohol free beer

35

Beer Nastro Azzurro

60

Salsiccia con cime di rape e bruschetta

Finally after several years of trying, I have managed to recreate the authentic flavors and fragrances of the salsiccia my grandfather Giovanni Mancini made. Served with a wild broccoli and bruschetta.

210

Merluzzo

Fillet of cod (Skrei) with creamed Jerusalem artichoke and buttered broccoli.

245

Limanda all'acqua pazza

Mediterranean flavors and fragrances: lemon Sole filé with Piennolo tomatoes from the Vesuvius volcano, black olives and capers.

245

Controfiletto di Vitello

Sirloin Veal steak of the highest quality.

The pink steak is served plain with a peppery olive oil, porcini mushrooms and seasonal vegetables.

245

Costolette d'agenllo

Lamb racks on a bed of cream broccoli topped with shredded Pecorino Gran Riserva del Fondatore from "Il Fiorino".

245

BUSINESS LUNCH

Gamberoni alla griglia

The flavor of the Sicilian coasts: grilled red large shrimps (green light from the WWF) and an emulsion of Sicilian olive oil, lemon and chili.

Limanda all'acqua pazza

Mediterranean flavors and fragrances: lemon Sole filé with Piennolo tomatoes from the Vesuvius volcano, black olives and capers.

or

Controfiletto di Vitello

Sirloin Veal steak of the highest quality. The pink steak is served plain with a peppery olive oil, porcini mushrooms and seasonal vegetables.

Gelati

450