

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

Salladkomposition

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

210

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.

205

Pasta con gamberoni

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

220

Ravioli (Vegetarian....)

Fresh pasta filled with porcini mushrooms. Served with a prestige black truffle cream.

240

Pappardelle al ragù di salsiccia

Pappardelle with salsiccia ragù, a classic dish straight from Tuscany.

220

Merluzzo

Fillet of cod, served with Caponata Siciliana.

250

Limanda all'acqua pazza

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

250

Costolette d'agenllo

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

250

Coniglio

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

250

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.

Merluzzo

Fillet of cod, served with Caponata Siciliana.

or

Coniglio

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

Gelati

450

Still or Sparkling Eco Water	35
Fanta, Cola, Sprite, etc.	25
Alcohol free beer	35
Beer Nastro Azzurro	60