

LUNCH MENU

Starters

La Tartar

Tartare of finely chopped Sicilian large red shrimp and char with "sfusato Amalfi" lemons.

205

Selezioni di salumi Italiani e Mozzarella di Bufala Campana DOP

Prosciutto crudo "Antica Corte Pallavicina" from Parma naturally stored for 24 months from free-range pigs, Spek lightly smoked air-dried ham from South Tyrol, Bresaola from Chianina from Val di Chianina i Toscana, Salame Felino and Mozzarella di Bufala Campana DOP from Paestum.

205

Main Courses

Salad

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

230

Pasta alla Norma

Served for the first time at the premiere of the opera "Norma" in honor of the composer Vincenzo Bellini. Pasta with eggplant, tomato and ricotta cheese.

230

Risotto con vongole e crema di asparagi

Risotto with "Gli Aironi" Carnaroliris from Piedmont with clams and asparagus cream.

230

Cannelloni

Baked cannelloni made with fresh pasta, filled with veal and spinach leaves. Served with a tomato sauce and Parmigiano Reggiano.

230

Still or Sparkling Eco Water

25

Fanta, Cola, Sprite, etc.

35

Alcohol free beer

35

Beer Nastro Azzurro

60

Merluzzo

Cod (Skrei) served on pumpkin crème and roasted pumpkin seeds and grilled fennel.

265

Fegato alla Veneziana

Live the Venetian way! When I was a little boy, my "mum" used to cook this dish for me all the time as it contains protein and iron and gives you a lot, how do I say that, ah si, of energy! " Lightly sautéed veal liver together with slowly cooked onions in a pan with virgin olive oil, butter and parsley. Served with potato flan.

265

Porchetta e Salsiccia di Cinta Senese

Pork roast, from free range black pig's from Siena from a recipe made by my grandfather Giovanni Mancini, served with sautéed black cabbage. A delicacy that must be tried.

265

Agnello

Short loin lamb from Gotland served on a mint and green pea cream and broccoli and potato terrine.

265

BUSINESS LUNCH

La Tartar

Tartare of finely chopped Sicilian large red shrimp and char with "sfusato Amalfi" lemons.

Merluzzo

Cod (Skrei) served on pumpkin crème and roasted pumpkin seeds and grilled fennel.

or

Porchetta e Salsiccia di Cinta Senese

Pork roast, from free range black pig's from Siena from a recipe made by my grandfather Giovanni Mancini, served with sautéed black cabbage. A delicacy that must be tried.

Gelati

490

Please ask us about allergies