



-LUNCH-

Salads-

Nizzarda Salad * 3 - 4 - 7 **18 €**

(Salad, Tomatoes, Carrots, Eggs, Tuna and Mozzarella)

Caprese Salad * 7 **20 €**

(Tomatoes, Mozzarella, Fresh Basil and Extra Virgin Olive Oil)

Caesar Salad with Roasted Chicken Breast * 1 - 7 **20 €**

Mozzarella di Bufala o Burrata * 7 with:

- Seasonal Vegetables **23 €**
- Prosciutto di Parma **25 €**

Smoked Salmon Carpaccio with Mixed Salad * 4 **25 €**

Prosciutto di Parma Reserve with Fresh Melon Slices **25 €**

Greek Salad * 7 **20 €**

Soups

Rustic Soup * **17 €**

(Seasonal vegetables soup with farro/orzo)

* Our dishes can contain the following allergens: *Gluten (1), Crustaceans (2), Eggs (3), Fish (4), Peanuts (5), Soy seeds (6), Milk (7), Nuts (8), Celery (9), Mustard (10), Sesame (11), Sulfites (12), Lupini beans (13), Shellfish (14).*

PLEASE, INFORM US OF YOUR ALLERGIES BEFORE ORDERING



LUNCH - 16 September 2025

Primi (Pasta courses)

Paccheri Sea Food * 1 - 2 - 4 - 9 - 12	18 €
(Shrimps, squid, umbrina, salmon and tomato, olives and capers)	
Risotto with Peas Cream and Burrata * 7 - 9 - 12	18 €
Penne with Milanese Sauce (Saffron and Sausages) * 1 - 9 - 12	18 €

Secondi (Mains)

Beef Tartare with Salad and Grana Padano Cheese * 7	20 €
Tuna Fillet with Tomato, Olives and Capers * 4 - 9	25 €
Vitello Tonnato * 3 - 4 - 10	25 €
Chilled sliced veal served with a creamy tuna and caper sauce – a classic from Northern Italy.	
Hamburger with Roasted Potatoes * 3 - 7	23 €

Dessert

Daily Cake	6-8 €
Seasonal Fruits	8-9 €

* Our dishes can contain the following allergens: *Gluten (1), Crustaceans (2), Eggs (3), Fish (4), Peanuts (5), Soy seeds (6), Milk (7), Nuts (8), Celery (9), Mustard (10), Sesame (11), Sulfites (12), Lupini beans (13), Shellfish (14).*

PLEASE, INFORM US OF YOUR ALLERGIES BEFORE ORDERING