



## -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 €

### 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 – 02 - February 2026

### Primi (Pasta courses)

<b>Fusillotti alla Mediterranea ( Sea Food )</b> (Shrimps, squid, tomato, olives and capers)	* 1 - 2 - 4 - 12 - 14	18 €
<b>Risotto with Spinach and Gorgonzola Cheese</b>	* 7 - 9 - 12	18 €
<b>Tagliatelle Bolognese</b>	* 1 - 7 - 9 - 12	18 €

### Secondi (Mains)

<b>Beef Tartare with Salad and Grana Padano Cheese</b>	* 7	20 €
<b>Tuna Fillet with Tomato, olives, capers</b>	* 4 - 9	25 €
<b>Costoletta alla Milanese with Roasted Potatoes</b> (Breaded bone-in veal chop gently fried in fresh butter)	* 1 - 3 - 7	28 €
<b>Iberica Pluma (Pork Loin) with Roasted Potatoes</b>		25 €

### Dessert

<b>Daily Cake</b>	6-8 €
<b>Seasonal Fruits</b>	8-9 €

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