



-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)

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

Secondi (Mains)

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

Dessert

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

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