

GIBE

VIA MANZONI / MILANO

-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 – 23 - March 2026

Primi (Pasta courses)

Paccheri alla Siciliana (Sea Food) * 1-2 - 4-12-14 **20 €**
 (Swordfish, shrimps, squid, aubergines, tomato, olives and capers)

Risotto with Spinach and Gorgonzola Cheese * 7-8-9-12 **18 €**

Penne Pasta with Smoked Ham and Zucchini * 1-7-9 **18 €**

Secondi (Mains)

Beef Tartare with Salad and Grana Padano Cheese * 7 **20 €**

Salmon Fillet with Seasonal Vegetables * 4-9 **25 €**

Beef Fillet with Roasted Potatoes **25 €**

Vitello Tonnato * 3-4-10 **25 €**

Chilled sliced veal served with a creamy tuna and caper sauce – a classic from Northern Italy.

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