

#### -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)

<sup>\*</sup> 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).



### **LUNCH – 03 November 2025**

# Primi (Pasta courses)

Linguine with Shrimps, Squid and Zucchinini * 1-2-4-9-12	18 €
Risotto with Radicchio and Smoked Cheese * 7 - 9 - 12	18 €
Rigatoni Bolognese * 1 -9-12	18 €
Secondi (Mains)	
Beef Tartare with Salad and Grana Padano Cheese *7	20 €
Salmon Fillet with Seasonals Vegetables * 4-9	25 €
Costoletta alla Milanese with Roasted Potatoes * 1- 3-7 (Breaded bone-in veal chop gently fried in fresh butter)	25€
Plancha-Seared Strip Steack with Roasted Potatoes	25€

### Dessert

Daily Cake 6-8 €

Seasonal Fruits 8-9 €

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