## Business lunch menu by Chef Marco 3 course \$46++

## **Zuppa del giorno** soup of the day (V)

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**Pomodori** heirloom tomato 'carpaccio', 'ricotta' cheese, fresh basil or

*Insalata* romaine lettuce salad, tomatoes, cucumber, red grape, pomegranate

or

**Tonno** yellow fin tuna Akami, 'Taggiasche' black olives Sicilian capers, orange, lemon skin, cherry tomatoes and fresh chive Supplement 12

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**Tagliatelle** 'ai frutti di mare' with crab, octopus and calamari, fresh tomatoes, basil **Supplement 18** 

or

**Rigatoni** 'alla Bolognese' with minced beef, grated Parmesan cheese or **Salmone** pan-fried Norwegian salmon fillet, baby spinach, orange emulsion

**Maialino** slow-cooked Spanish suckling pig, red apple compote seasonal 'romanesco' broccoli

Supplement 18

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Tiramisu' Chef Marco's Mom's signature Tiramisu' or

Affogato Vanilla 'gelato' with a single shot of espresso

Supplement 8

or *il caffe'* coffee or tea

Healthy cold pressed juice (no sugar) | 1 glass 8White, Red Wine or Prosecco | 1 glass 14 / 70 by btl

Enjoy 15% 0FF on all the wines 'by the glass' and 'by the bottle' in our wine list