

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

Zuppa del giorno soup of the day (V)

or

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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Tagliolini with squid ink sauce, sautéed calamari in white wine sauce
tomato 'crudaiola'

Supplement 18

or

Rigatoni with deep-fried eggplant, 'San Marzano' tomatoes, 'burratina' cheese

or

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

or

Branzino roasted Italian sea bass fillet, Sicilian 'caponata', 'salmoriglio' dressing

Supplement 18

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Limone lemon parfait, berry compote, raspberry

or

Affogato Vanilla 'gelato' with a single shot of espresso

Supplement 8

or

il caffè' coffee or tea

Healthy cold pressed juice (no sugar) | 1 glass 8

White, Red Wine or Prosecco | 1 glass 14 / 70 by btl

Enjoy 15% OFF on our house pour selection 'by the glass' and 'by the bottle'