

Business lunch menu by Chef Marco 3 course 42

Zuppa del giorno soup of the day (V)

or

Insalata mesclun salad, tomatoes, red grape, apple, raspberry vinegar

or

Burratina cheese from Andria, heirloom tomatoes, Sicilian oregano (V)

Supplement 10

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Tagliatelle pasta with fresh seafood in white wine sauce and tomatoes with:
crab, octopus, cuttlefish, prawns

Supplement 15

or

Paccheri with tomatoes 'San Marzano', grated Parmesan cheese, Sicilian oregano (V)

or

Salmon pan-fried Norwegian salmon, seasonal vegetables, 'salmoriglio' dressing

or

Manzo roasted USDA Prime beef short-rib, parsnip mash, baby vegetables

Supplement 15

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Arancia Seasonal orange 'panna cotta', orange compote, fresh berries

or

Formaggi Italian cheeses from Piedmont, house-made jam, red grape and walnuts

Supplement 10

or

Affogato vanilla 'gelato' with a single shot of espresso

Supplement 8

or

il caffè coffee or tea

Pair with a glass of wine/prosecco | per glass 16

Premium coravin pouring | per glass 50