

*Business lunch menu by Chef Marco 3 course 44*

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

or

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

or

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

*Supplement 12*

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**Tagliatelle** with Australian crab, 'aglio e olio' style, squid ink sauce  
grated Sardinian 'bottarga'

*Supplement 15*

or

**Ravioli** stuffed with butternut pumpkin, hazelnut butter, parmesan cheese (V)

or

**Branzino** pan-fried sea bass fillet, tomatoes and olives, fresh herbs and lemon

or

**Maialino** slow-cooked Spanish suckling pig, red apple compote, seasonal baby carrot

*Supplement 15*

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**Tiramisu'** Chef Marco's Mom's signature Tiramisu'

or

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

*Supplement 8*

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 48**