

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

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

or

**Melanzana** caramelized Japanese eggplant, 'ricotta' cheese  
Parmesan cheese, pine nuts

or

**Insalata** romaine lettuce, tomatoes, cucumber, red grape, radish, raspberry vinegar

or

**Burratina** cheese from Andria, Italian cherry tomatoes, Sicilian oregano

*Supplement 12*

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**Tagliatelle** pasta with sautéed seasonal 'porcini' mushrooms  
shaved **Winter Black Truffle** from Périgord, France

*Supplement 28*

or

**Rigatoni** 'alla Bolognese' with minced beef and grated Parmesan cheese

or

**Salmone** pan-fried Norwegian salmon fillet, baby spinach, orange emulsion

or

**Manzo** roasted F1 Wagyu beef short rib, parsnip mash, seasonal vegetables

*Supplement 22*

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**Arancia** orange 'panna cotta' with wild berry compote

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 all the wines 'by the glass' and 'by the bottle' in our wine list**