

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

Zuppa del giorno soup of the day (V)

or

Barbabietola beetroot 'carpaccio', 'ricotta' cheese, orange, Parmesan cheese

or

Insalata romaine lettuce, tomatoes, cucumber, red grape, orange, 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 with 'San Marzano' tomatoes 'arrabiata' style (V)

or

Maiale slow cooked rolled pork belly, berry sauce, caramelized red apple

or

Branzino roasted Mediterranean sea bass, Sicilian 'caponata', 'salmoriglio dressing

Supplement 20

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Tiramisu' Chef Marco traditional tiramisu'

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