

THE LUNCH OF SATURDAY AND SUNDAY

Italian style antipasto (shared)

Apulian focaccia with prosciutto (D'Osvaldo producer) ○(1)(12)
raw Piedmontese young beef tartare with green sauce (A)○(1)(3)(4)
sweet peppers filled with tuna ○(4)
Sicilian caponata
meatballs (A)○(1)(3)(7)(9)
chickpeas 'all'ucelletto' ○(9)
coadfish cream with fried polenta (A)○(4)(9)
asparagus with parmesan and balsamic dressing ○(1)(7)(12)

Elicoidali pasta (Gerardo di Nola producer) with almond pesto, dried tomatoes,
aromatic herbs and fried breadcrumbs ○(1)(7)(8)

or

Risotto with extra verging olive oil, capers, Amalfi lemons and anchovies ○(4)(7)(9)

Grilled squids on early vegetables and baked cherry tomatoes (A)○(14)

or

Chicken breast *au gratin* with green asparagus and sauce flavored with thyme (A)○(7)(8)(9)

Fresh fruit salad

Babà (double leaving) with custard cream and fresh strawberries ○(1)(3)(7)(12)

Gusto17 ice cream cart

The complete menu € 100,00 (appetizer + 2 courses + fruit salad, dessert and ice cream)

Short lunch € 85,00 (appetizer + 1 course + fruit salad, dessert and ice cream)

Children menu: first course, main course with side dish and water € 35,00

Prices are per person, excluding beverage

(A) Dish prepared with fresh ingredients subsequently frozen according to legislative requirements.

○ The symbol indicates dishes that may contain allergens.

Our dishes are composed of many ingredients sometimes not mentioned in the description.

Please report any allergy or intolerance at the time of the order.