

THE BUSINESS LUNCH

Soft egg with baby spinach, raisins and butter from Valsassina

○(3)(7)

Raw Piedmontese young beef tartare, green sauce and fresh salad with wine vinegard

(A)○(1)(3)(4)

Elicoidali pasta (Gerardo di Nola producer) with almonds pesto, dried tomatoes, aromatic herbs and fried breadcrumbs

○(1)(7)(8)

Risotto with extra virgin olive oil, Amalfi lemons and anchovies

○(4)(7)(9)

Grilled squids on early vegetables cream and baked tomatoes

(A)○(14)

Chicken breast au gratin with green asparagus and sauce flavored with thyme

(A)○(7)(8)(9)

Babà (double leavening) with custard and fresh strawberries

○(1)(3)(7)(12)

Fresh fruit salad

2 courses menu € 40,00

3 courses menu € 55,00

4 courses menu € 75,00

Prices are per person, excluded beverages

(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.