



LUNCH MENU

MO-FR 12:00 - 14:00


BOWLS

CAESAR SALAD WITH GRILLED CHICKEN AND PARMESAN 19.-

JAPANESE RICE, SHRIMPS, CHERRY TOMATOES, CARROTS, RED CABBAGE, ALMONDS AND CITRUS SAUCE 21.-

JAPANESE RICE, CHICKEN, AVOCADO, ICEBERG, CORN, CHERRY TOMATOES AND TERYIAKI SAUCE 22.-

JAPANESE RICE, MARINATED FRESH TUNA WITH SOY SAUCE AND LIME, MANGO, EDAMAME, GREEK YOGHURT, PEAR, POMEGRANATE AND CARAMELISED TROPEA ONIONS 23.-

JAPANESE RICE, SMOKED TOFU, AVOCADO, ICEBERG, CORN, CHERRY TOMATOES AND TERYIAKI SAUCE 22.- 

PASTA

SPAGHETTI CARBONARA 23.-

TAGLIATELLE WITH PORCINI MUSHROOMS 24.-

TAGLIATELLE WITH RABBIT RAGOUT AND ITS JUS 24.-

BEEF STEW RAVIOLI, TALEGGIO CHEESE FONDUE AND RED WINE REDUCTION 27.-

PIZZOCCHERI GRATIN 22.-

MEAT

WARM ROAST-BEEF WITH ITS SAUCE 32.- 

BURGER INTERNAZIONALE 29.- 

VEGAN BURGER 29.-  

BLUEFIN TUNA TATAKI WITH CITRUS AND SOY SAUCE 36.- 

PINSAS

MARGHERITA: TOMATO SAUCE, BUFFALO MOZZARELLA & BASIL 18.-

DIAVOLA: TOMATO SAUCE, BUFFALO MOZZARELLA, SPICY SALAMI & GORGONZOLA 23.-

PARMIGIANA: TOMATO SAUCE, BUFFALO MOZZARELLA, GRILLED AUBERGINES & PARMESAN 20.-

CRUDO: TOMATO SAUCE, BUFFALO MOZZARELLA, CURED HAM & SUN-DRIED TOMATOES 24.-

DESSERT

CRÈME CARAMEL 8.-

CLASSICAL TIRAMISÙ 9.-

APPLE STRUDEL WITH CHESTNUTS AND VANILLA SAUCE 10.-

SELECTION OF HOMEMADE ICE CREAMS 3.50



WITH SIDE DISH OF YOUR CHOICE



VEGAN

FOR ALLERGIES AND INTOLERANCES PLEASE CONTACT THE STAFF.