

# LUNCH MENU

MO-FR 12:00 - 14:00




## BOWLS AND SALADS

JAPANESE RICE WITH FRESH TUNA, CHERRY TOMATOES, GRATED CARROTS, CUCUMBERS, AVOCADO, SOY SAUCE, SPICY MAYONNAISE AND SESAME SEED 23.-



JAPANESE RICE WITH TOFU, AVOCADO, CORN, CUCUMBERS, CHERRY TOMATOES, PEPPERS, TERIYAKI SAUCE AND SESAME SEEDS 22.-

GREEN SALAD WITH ROCKET 8.- 

MIXED SALAD 10.- 

SUMMER SALAD WITH WATERMELON, FETA AND FRESH MINT 17.- 

CAESAR SALAD WITH GRILLED AND SLOW-COOKED CHICKEN, BOILED EGG, CROUTONS, PARMESAN SHAVINGS AND CAESAR DRESSING 22.-

## STARTERS

CURED HAM AND MELON 18.-

CAPRESE SALAD WITH OX-HEART TOMATOS, BUFFALO MOZZARELLA AND BASIL PESTO 17.- 

LOCAL PROSCIUTTO, LOCAL SALAMI FROM "GIANOCCA BUTCHERS" AND FRIED DUMPLINGS 21.-

## FIRST COURSES

SPAGHETTI CARBONARA SERVED WITH A PARMESAN CRISP 25.-

HOMEMADE BÓNA FLOUR GNOCCHI, WITH GENOESE PESTO 22.- 

EGGPLANT PARMIGIANA 23.- 

SPAGHETTI WITH SEAFOOD "ALLA PIGNATTA" 28.-

GARGANELLI "ALLA CORSARA"; AUX FRUITS DE MER ET SAUCE TOMATE À LA CRÈME 28.-

## SECOND COURSES

BURGER INTERNAZIONALE

180G FASSONA BEEF PATTY SEASONED WITH TASMANIAN PEPPER, CHEDDAR, BACON, AVOCADO, TOMATO, LETTUCE, AND THE CHEF'S BBQ SAUCE, SERVED WITH FRENCH FRIES 29.-

ROAST BEEF WITH TARTAR SAUCE AND FRENCH FRIES 32.-

VEAL SLICES WITH TUNA SAUCE AND ROASTED POTATOES 29.-

PORK CORDON BLEU WITH COOKED HAM, ALPINE CHEESE AND FRENCH FRIES 36.-



SOFT-CENTERED SAVOY CABBAGE, POTATO AND TOFU CAKE WITH BASIL-INFUSED OIL AND CRUNCHY WALNUTS 24.-

GRILLED OCTOPUS SERVED WITH HOMEMADE LIME MAYONNAISE, NEW POTATOES, AND SEARED MANGO 32.-

## DESSERT

HOMEMADE TIRAMISU 9.

CREMA CATALANA 10.-

MASCARPONE MOUSSE WITH STRAWBERRY SAUCE 9.-

FOR ALLERGIES AND INTOLERANCES PLEASE CONTACT THE STAFF