

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 SEEDS 23.-



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

GREEN SALAD WITH RUCOLA 8.- 

MIXED SALAD 10.- 

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

STARTERS

SICILIAN CAPONATA WITH SWORDFISH 21.-

LOCAL BUTCHER GIANOCCA HAM WITH GOAT'S MILK BÜSCION, HONEY, AND DRIED FRUIT 21.-


FIRST COURSES

SPAGHETTI CARBONARA SERVED WITH A PARMESAN CRISP 25.-

EGGPLANT PARMESAN 23.- 

HOMEMADE GNOCCHI WITH GORGONZOLA, MARINATED PEARS, AND WALNUTS 24.-

SPAGHETTI WITH MIXED SEAFOOD, OCTOPUS, AND DATTERINO CHERRY TOMATOES 28.-

MACCHERONI WITH FAVA BEANS, PEAS, AND ARTICHOKEs 21.- 

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.-

PORK CORDON BLEU WITH COOKED HAM AND ALPINE CHEESE, SERVED WITH 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.-

CRISPY PORK BELLY WITH AGRETTI AND POTATO GRATIN 28.-

DESSERT

HOMEMADE TIRAMISÙ 9.-

CATALAN CREAM 10.-

PANNA COTTA WITH VANILLA AND MIXED BERRIES 9.-

FOR ALLERGIES AND INTOLERANCES PLEASE CONTACT THE STAFF