

WEEKLY SET LUNCH

From 25th November To 1st December 2021

(Not available on Saturdays, Sundays, & Public Holidays • For dine-in only)

39++

INSALATA GHIACCIA CON POLLO E UOVA

Iceberg Lettuce with Slow-Cooked Organic Chicken Breast & Boiled Eggs

TOAST DI ZUCCA CON MASCARPONE E FRUTTA SECCA

Butternut Pumpkin Toast with Honey Walnuts, Mascarpone Cheese & Dried Cranberries

MOZZARELLA DI BUFALA CON POMODORI SAN MARZANO E BASILICO (SUPPLEMENT OF 10)

Italian Buffalo Mozzarella with San Marzano Tomatoes & Basil

ZUPPA DEL GIORNO

Soup of the Day

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GNOCCHI DI BARBABIETOLA ROSSA AL GORGONZOLA

Beetroot Gnocchi with Gorgonzola Cheese Sauce

SPAGHETTI AGLIO OLIO E GAMBERI

Spaghetti “Aglio e Olio” & Prawns

FILETTO DI SALMONE CON PATATE E PORRI, CON SALSA AL LIMONE

Pan-Seared Salmon with Potato & Leek, with a Lemon Cream Sauce

SCALOPPINE DI MANZO IN SALSA DI ASPARAGI BIANCHI E FINFERLI CON PATATE (SUPPLEMENT OF 20)

Angus Beef Scallopini in a White Asparagus & Chanterelle Mushroom Sauce, with Mashed Potatoes

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IL SERVIZIO DEL CAFFÉ

Coffee or Tea

DOLCE DEL GIORNO

Dessert of the Day

FORMAGGI MISTI (SUPPLEMENT OF 10)

Cheese Platter with Dried Fruits & Melba Toast

DOLCI DALLA CARTA (SUPPLEMENT OF 10)

Choose your Dessert from our A la Carte Menu

Sparkling Wine - By the Glass 18++/ Per Bottle 68++

White Wine - By the Glass 18++/ Per Bottle 68++

Red Wine - By the Glass 20++/ Per Bottle 78++