Lunch

APPETIZERS

Seppioline alla piastra

Grilled cuttlefish served with seasonal salad dressed with olive oil and lemon *

Insalata di pollo ai pinoli

Chicken and pine nut salad dressed with extra-virgin olive oil *

Ragir di vegetali al curry (V)

Vegetable ragout with curry, served with pita bread

Soup

Minestra con orzo e verza (V)

Barley and savoy cabbage soup

PASTA

Mezzemaniche mari e monti

Pasta tossed with mushrooms, shrimps and tomato *

Sartù di riso con ragù di carne, mozzarella e piselli

Baked rice dish with meat ragout, mozzarella and peas *

ENTREES

Filetto di scorfano rosolato in padella

Fillet of scorpion fish sautéed with green asparagus, potatoes and oregano olive oil *

Bistecca di manzo alla griglia

Grilled beef steak served with grilled vegetables *

Bauletto di pasta sfoglia croccante farcito con vegetali (V)

Crispy puff pastry turnover stuffed with vegetable, served with cheese sauce

SALADS

Insalata composta

Green salad, lentils, white celery and red beets

CHEESE

Formaggi italiani e internazionali

Selection of Italian and International Cheeses Feta, Edamer, Danablue served with walnut bread or grapes

DESSERTS

Semifreddo alle mandorle

Cold dessert with almonds

Gelato del giorno
Ice cream of the day: Strawberry, Coffee, Pistachio

Sorbetto del giorno

Sorbet of the day: Melon, Orange

Frutta fresca di stagione

Fresh seasonal fruit: Apple, Watermelon, Honeydew Melon

Mousse di fragole senza zucchero aggiunto

No sugar added strawberry mousse

WINES

A SELECTION OF WINES TO COMPLEMENT TODAY'S MENU

Vermentino di Sardegna doc Crablis "Pala" (Sardegna, Italia) Euro 23.00 Barbera d'Asti doc Superiore SaBri "Beni di Batasiolo" (Piemonte, Italia)) Euro 18.00

(V) Lacto Vegetarian Diet

^{*} All dishes marked with an asterisk contain products that are originally frozen and then defrosted observing the strictest procedures that do not change the properties of its taste in any way. In case of any alimentary intolerance, we kindly ask you to contact our personnel.